



Our award-winning menu below includes a variety of gourmet, traditional and authentic hors d'oeuvres, entrees and sides for any occasion.

Hot - Hors d'oeuvres



Shredded Beef on Plantains

Shredded beef cooked in red wine with peppers and onions, topped with garlic aioli on a bed of sweet fried plantains



Smoked Bacon Wrapped Mini Scallops

Seared sea scallops wrapped with hickory smoked bacon with red pepper coulis



Pork Pot Stickers

Boiled wheat dumplings stuffed with pork, cabbage, carrots, greens, onions, ginger, sesame oil and soy sauce on the side



Vegetable Egg Rolls with Sweet and Spicy Sauce

Fried wheat roll filled with cabbage, carrots, onions & celery accompanied by sweet & sour sauce made with pineapple, lemon, apple cider and tomato's



Mango Scallops Upgrade \$1 pp
Seared sea scallops with mango chutney



BBQ Pulled Pork Slider Bites
Shredded and seasoned pulled pork with cinnamon, onions brown sugar, cunning spice and slowly cooked with sweet BBQ sauce and laid on a toasted sweet roll



Firecracker Shrimp Mini Tacos
Fire cracker Shrimp mini tacos with cabbage slaw and sriracha mayo sauce



Mini Cordon Bleu Bites
Oven roasted mini cordon bleu bites filled with melted cheese, ham and chicken



Caribbean Conch Fritters Upgrade \$1 pp
Stuffed Caribbean conch fritters topped with a Caribbean dipping sauce



Chicken Satay

Tender chicken marinated in curry with garlic butter sauce, grilled and poached with skewers served with peanut dipping sauce



Carnita Tacos

Slow cooked pulled pork on a soft taco topped with cilantro, red onions and lime juice



Yucca Bites

Golden brown tender yucca bites topped with garlic cilantro aioli



Spicy Grilled Shrimp Upgrade \$1 pp

Crushed garlic grilled shrimp with roasted red pepper aioli sauce



Mini Crab cakes

Browned baked crab cakes with a palette of sweet and subtle spices topped with tartar sauce



Spinach Cheese Puffs

Spinach and melted cheese baked in a rich buttery pastry



Spinach and cheese stuffed Mushrooms

Melted American cheese mixed with spinach, tomatoes and bacon bits on a roasted mushroom



Sweet and Sour Meatballs

Italian meatballs simmered in sweet and sour sauce



Chicken Taquitos

Shredded chicken, pepper jack cheese, cilantro, sour cream topped with guacamole sauce and chives



Cold - Hors d'oeuvres



Caprice Kabobs

Cherry tomato's skewered with Mozzarella cheese and drizzled with basil and balsamic reduction



Martini chilled Jumbo Shrimp Upgrade \$1 pp

Chilled jumbo shrimp on a bed of ice and lettuce topped with tangy cocktail sauce



Beetroot and goat's cheese canapé Upgrade \$1

Soft thick goat cheese smothered in between freshly sliced beets



Tuna Tataki With Ginger Dressing

Yellow fin ahi tuna lightly seared and served with citrus base ginger dressing



Tasty Bruchetta

Guacamole, tomatoes and cilantro on a crisp bruchetta



Salmon Moused Cucumbers

Salmon mousse on a bed of fresh cucumber



Ceviche Shots

Snapper and tilapia fillets mixed with freshly diced tomatoes, onions, cilantro and marinated with lemon lime citrus juice



Cucumber Salmon & cream cheese rolls Upgrade \$1.50 pp
Smoked salmon wrapped cream cheese and cucumber



Shrimp Avocado Cucumber Bites
Spicy shrimp served on a crispy cucumber slice along with creamy guacamole



Guacamole Shrimp Wonton cups Upgrade \$1 pp
Seared shrimp dipped in guacamole inside a wonton cup topped with cilantro with a hint of citrus



Pears With Blue Cheese and Prosciutto Upgrade \$1.50
Pear wedges wrapped with thin slices of prosciutto, blue cheese, arugula and lightly drizzled with citrus dressing



Deviled Egg topped with Salmon Caviar

Fresh egg halves topped with yolk mousse and salmon caviar



Deviled Eggs

Southern style deviled eggs with creamy yolk
mousse topped with paprika