

## Full-Service Appetizer Menu Options

This option includes Fresh Dish staff bringing all the assorted appetizer "parts" of your menu selection, putting them together and arrange them beautifully on our serving trays and refilling them throughout your event for up-to 2 hours (or our servers can pass the trays around for your guests to enjoy for an additional staffing charge). There is a minimum group size of 25 to 40 guests depending on the package you choose. We provide 2 to 3 of each appetizer per guest.

We bring in the supplies, assemble and arrange the serving trays, setting up the serving table, including linens and other food display needs, disposables for your guests and of course cleanup of the work area and serving table. All you have to provide is an area where we can assemble, heat and arrange the appetizers for you. We can bring in a small oven to heat the hot food if needed so the work area need not be a kitchen.

The full-service option ensures you will have the complete Fresh Dish experience! Your appetizers will be plentiful, beautiful, crisp, and hot! The serving table will be refilled until your guests have had their fill and you can enjoy your event and not have to worry about a thing! **Please note this is not intended as a meal.**

### Meat Options

- Shrimp Bisque Soup Shooters (no gluten added)
- Tangy & Spicy Thai Shrimp (no gluten added)
- Slow Roasted Pulled Pork Sliders with Horseradish Coleslaw
- Spicy Shrimp on Crusty Bread
- Shrimp, Cucumber, and Dill Butter Canapés
- Honey Mustard & Prosciutto in-house made Butter Puff Pastry Sticks
- Parmesan & Anchovy in-house made Butter Puff Pastry Sticks
- Ginger Hoisin Chicken Wings
- Mini Poppadoms with creamy Chicken Tikka and Mango Chutney
- Spicy Sushi style Salmon in Cucumber Cups (no gluten added)
- In-House Natural Cold Smoke Beef Sirloin on Horseradish Aioli
- Salmon Caviar with Quail Egg on Toast (Seasonal, extra \$2 per person)
- Cumin Scented Lamb Kofte Brochettes with Minted Yogurt Dip (no gluten added)
- Filo Tartlets with Asian Beef Salad
- Rare Roast Beef with Grainy Mustard and Crème Fraiche
- Sesame Soy Glazed Beef Skewers (no gluten added)
- Carpaccio Canapes

## Vegan Options

- Gazpacho Soup Shooters (no gluten added)
- Mediterranean Marinated Olives (no gluten added)
- Mango Salsa on Tostadas Cups (no gluten added)
- Oven Roasted Tomato Brochette on toast
- Spicy Lime and Cilantro Black Bean Dip with Tortila Chips (no gluten added)
- Sun-dried Tomato and Rosemary White Bean Dip with Herbed Pita crisps
- Soba Noodle with Pickled Ginger Dressing on Spoons
- Zucchini "Ceviche" and Black Bean soft-shell tacos with Avocado "Cream"

## Vegetarian Options

- Vichyssoise (Cold Potato Leek) Soup Shooters (no gluten added)
- Stuffed Mushroom with Leek, Fennel and Goat Cheese (no gluten added)
- Sun-Dried Tomato Pesto in-house made Butter Puff Pastry Sticks
- Parsley Pesto & Goat's Cheese
- Quail Eggs with tarragon mayo (Seasonal)
- Herbed Yogurt dip with Herbed Pita crisps
- In-House made Rose Petal Jam with Goat Cheese
- Vanilla Meringue and Hazelnut Meringue with Whip Cream and Fruit (no gluten added)
- Mini Chocolate Truffle Cakes
- Chocolate Cup with Raspberry or Chocolate Mousse (no gluten added)
- Mini Cupcakes with vanilla and chocolate base and assorted buttercream flavours

The pricing for The Full-Service Option is;

\$28 per person, you pick 11 Appetizers from the list, 7 vegetarian/vegan and 4 meat  
(minimum of 40 guests)

\$24 per person, you pick 9 Appetizers from the list, 6 vegetarian/vegan and 3 meat  
(minimum of 30 guests)

\$20 per person, you pick 5 Appetizers from the list, 3 vegetarian/vegan and 2 meat  
(minimum of 25 guests)