

# BLOSSOM

Small Event Catering

Vegetarian Hors D'oeuvres Options and Ideas

Hors D'oeuvres for \$6 per person per dish

- 1. Pastry Baked Brie with Jam and Crackers**
- 2. Bruschetta (V)**
- 3. Cauliflower Quesadillas with Kimchi (V)**
- 4. Ricotta Honey Thyme and Fig or Roasted Grape Puff Pastry Tart**
- 5. Fontina, Leek and Mushroom Flatbread**
- 6. Warm Artichoke Fennel Dip with Pita**
- 7. Fruit Platter (GF) (V)**
- 8. Crudités (Cut Vegetables) with Beet Hummus or Roasted Red Pepper Walnut Dip or White Bean Rutabaga Watercress Mash (GF) (V)**
- 9. Caramelized Onion and Apple Tart with Creme Fraiche**
- 10. Seasonal Mini Frittata (V) (GF)**
- 11. Caprese (Tomatoes, Basil and Mozzarella) Platter (GF)**
- 12. Swiss Chard Galette with Pine Nuts and Feta**
- 13. Seasonal Canapés (Veg and/or Fruit on Toast or Baguette) (V)**

- 14. Savory Gluten Free Sweet Potato Muffins with Quinoa (GF)**
- 15. Buffalo Cauliflower Bites with Herby Ranch (GF)**
- 16. Maple and Balsamic Mini Marinated Mozzarella (GF)**
- 17. Root Vegetable 'Fries' with Hazelnut Gremolata Sauce (V) (GF)**
- 18. Butternut Squash Sage Polenta Tarts with Blood Orange Sauce**
- 19. Coconut Cashew Crusted Tofu with Mango Sauce (V) (GF)**
- 20. Daal on Garlic Naan with Date Coconut Chutney**
- 21. Chocolate Tahini Bliss Balls (V) (GF)**

**Hors D'oeuvres for \$7 per person per dish**

- 1. Local Cheese Platter with Nuts, Fruit and Crackers**
- 2. Vegetarian Antipasti Platter GF**
- 3. Tofu Spring Rolls with Sweet and Spicy Peanut Sauce (V) (GF)**
- 4. Seitan Buns with Sriracha Aioli**
- 5. Roasted Root Tart with Walnut Oat Crust (GF) (V)**
- 6. Seasonal Individual Quiche**
- 7. Tofu Satay with Peanut Sauce (GF)**

## **8. BBQ Tempeh on Sweet Potato Discs (GF)**

**Assorted Desserts - \$3 per person - will include GF and V options**

Orders must be over 15 people per option

Delivery \$10

Set up and Clean up \$200

Serving Platter and Bowl Rental \$30 (must return cleaned)