

BLOSSOM

Small Event Catering

Hors D'oeuvres Options and Ideas

Hors D'oeuvres for \$5 per person per dish

1. Puff Pastry Covered Baked Brie with Jam and Crackers
2. Bruschetta (V)
3. Sweet and Savory Meatballs (GF)
4. Goat Cheese, Tarragon and Fig mini Tarts
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. Chips with Seasonal Salsa (V) (GF)
11. Caprese (Tomatoes, Basil and Mozzarella) Platter (GF)
12. Cold Sesame Noodles or Peanut Noodles (V)
13. Seasonal Canapés (Veg and/or Fruit on Toast or Baguette)
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. Savory Squash and Cheddar Turnovers**
- 19. Coconut Cashew Crusted Tofu with Mango Sauce (V) (GF)**
- 20. Daal on Garlic Naan with Date Coconut Chutney**

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

- 1. Local Cheese Platter with Nuts, Fruit and Crackers**
- 2. Antipasti Platter GF**
- 3. Tofu Spring Rolls with Sweet and Spicy Peanut Sauce (V) (GF)**
- 4. Pork Buns with Sriracha Aioli**
- 5. Roasted Root Tart with Walnut Oat Crust (GF) (V)**
- 6. Seasonal Individual Quiche**
- 7. Chicken Satay with Peanut Sauce (GF)**
- 8. BBQ Pulled Pork 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 \$125

Serving Platter and Bowl Rental \$25