

Hors d' Oeuvres – Canapés

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

Canapés are sliced breads cut into various shapes and garnished. They can be served at buffets or with cocktails and aperitifs. All canapés are \$1.95 each unless otherwise noted.

- Alberta** *Square crouton spread with anchovy butter, crisscrossed with sliced smoked salmon and garnished with beets and Maitre D' Hotel butter.*
- Aladdin** *Half-circle crouton spread with shrimp spread and garnished with mango chutney.*
- Aurora** *Round croutons spread with dill butter topped with thin-sliced smoked salmon and garnished with cooked beet and sieved egg yolk.*
- Beatrice** *Oval crouton spread with chive butter, topped with thinly sliced salami and hard cooked egg garnished with tomato butter.*
- Beaulieu** *Round crouton spread with butter topped with tomato and black olives*
- Brillat-Savarin** *Oval crouton spread with shrimp butter, topped with poached shrimp halves and garnished with a thin slice of truffle. **\$3.00 each***
- Bordeaux** *Oval crouton spread with shallot butter, topped with slices of shitake mushroom and ham.*
- Buttercup** *Round crouton spread with watercress butter, topped with watercress leaves and garnished with egg yolk spread piped in a lattice pattern.*
- Camembert** *Round crouton spread with butter, topped with a camembert and cream cheese mixture and garnished with half a red grape and a small apple wedge.*
- Capuchin** *Round rye bread crouton spread with mayonnaise, one-half covered with sieved hard-cooked egg yolks and the other covered with caviar garnished with a small shrimp. **\$3.00 each***
- Cardinal** *Round crouton spread with mayonnaise and topped with slices of lobster tail and garnished with a slice of truffle. **\$3.50 each***
- Chanteraine** *Triangular crouton spread with butter, half spread with ham mouse and the other half spread with chicken mousse and garnished with sieved egg.*
- Claire** *Rectangular pumpernickel crouton spread with lemon butter, topped with alternating thin-sliced strips of smoked salmon and caviar. **\$3.00 each***
- Collioure** *Diamond shaped crouton spread with anchovy butter topped with anchovy fillets and garnished with tomato.*
- Coquelin** *Crouton spread with anchovy and parmesan cheese butter, garnished with chopped gherkins and capers.*
- Cucumber** *Rectangular crouton spread with dill butter and topped with thin-sliced cucumber marinated in lemon vinaigrette.*

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Hors d' Oeuvres – Canapés, Continued

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- Danish** *Rye crouton spread with horseradish butter, topped with slices of smoked salmon and herring and garnished with chives. \$2.25 each*
- Derby** *Crouton spread with ham spread and garnished with chopped toasted walnuts.*
- Domino** *Rectangular crouton spread with butter and topped with thin sliced poached chicken glazed with white aspic and decorated to resemble a domino.*
- Duck a la Orange** *Crouton spread with orange butter, topped with sliced roasted duck breast, garnished with orange segments and chopped pistachios. \$2.25 each*
- Dutch** *Square crouton spread with caviar butter and topped with thin-sliced pickled herring garnished with sieved egg yolk and minced chives.*
- Gâtine** *Triangular crouton spread with butter, chicken liver pate, garnished with tarragon leaves and glazed with aspic.*
- Gedeon** *Rectangular crouton spread with butter, liver pate and topped with crisscrossed strips of duck breast. \$2.25 each.*
- Gorgonzola** *Crouton spread with gorgonzola mousse and garnished with a half of a red grape and a toasted walnut.*
- Grecian** *Crouton spread with olive tapenade, garnished with a half cherry tomato filled with herbed feta cheese.*
- Greek** *Round crouton spread with goat cheese, topped with slices of Roma tomato, crumbled feta garnished with a Kalamata olive.*
- Grenoble** *Round crouton spread with walnut butter, topped with a thin sliced Gruyere cheese and garnished with toasted walnuts.*
- Hamburg** *Rectangular rye bread spread with butter and topped with thinly sliced smoked sausage garnished with a small gherkin fan.*
- Harlequin** *Rectangular crouton spread with horseradish butter topped with finely chopped ham, edged with minced parsley and decorated with radishes.*
- Hungarian** *Round crouton spread with paprika butter, topped with chicken spread and garnished with strips of red and green bell pepper.*
- Imperial** *Rectangular crouton spread with Wasabi butter, topped with seared tuna and garnished with pickled ginger. \$2.00 each*
- Indian** *Crouton spread with curry butter, topped with chopped hard boiled eggs and garnished with mango chutney*
- Jodler** *Round pumpernickel crouton spread with radish butter topped with a slice of Swiss cheese and garnished with finely chopped toasted peanuts.*
- La Fayette** *Rectangular crouton spread with shrimp spread, topped with sliced boiled lobster and garnished with truffle and lobster aspic. \$3.50 each*

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Hors d' Oeuvres – Canapés, Continued

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- Lily-of-the-Valley** *Oval crouton spread with tarragon butter, topped with a length-wise slice of hard-boiled egg and decorated with tarragon leaves and glazed with aspic.*
- Livonian** *Rectangular pumpernickel crouton spread with horseradish butter, edged with chopped chives, topped with slices of pickled herring alternating with thin slices of apple.*
- Mascot** *Rectangular crouton spread with basil herb butter, topped with slices of marinated artichoke bottom, garnished with a half of a tiny ball of boiled potato.*
- Mexican** *Crouton spread with cilantro-jalapeno butter, topped with a thin slice of roasted pork tenderloin and garnished roasted red and green bell pepper strips.*
- Moscow** *Square pumpernickel crouton spread with horseradish butter, decorated with a border of lobster butter, filled with caviar and garnished with a poached shrimp. **\$3.00 each.***
- Ogourzi** *Rectangle of rye bread spread with dill butter and topped with thin slices of marinated cucumber garnished with dill sprig.*
- Oriental** *Crouton, spread with butter, topped with thin slices of poached chicken breast, garnished with roasted red bell pepper cut into a crescent and a star and coated with saffron aspic. **\$2.00 each***
- Pellaprat** *Round crouton spread with watercress butter, spread with salmon mousse and edged with watercress butter.*
- Polish** *Rye crouton spread with sauerkraut and caraway cream cheese topped with sautéed kielbasa and garnished with red onion.*
- Prosciutto and Fennel** *Crouton spread with garlic and balsamic cream cheese, topped with prosciutto and garnished with fennel.*
- Prosciutto and Melon** *Crouton spread with pistachio butter, topped with prosciutto and a melon ball and coated with aspic.*
- Prosper Montagné** *Round spread with tomato butter, topped with thinly sliced roasted turkey breast and garnished with roasted red bell peppers*
- Spanish** *Round crouton spread with cayenne butter, topped with cooked egg and garnished with finely diced tomato concasse.*
- Turbigo** *Crouton spread with butter, topped with chopped shrimp, diced pickles and diced cooked celery root.*