



Hors d'oeuvres/Cocktail Menu

Ordered by the Dozen (minimum 3 dozen of each item)

*vegetarian/ **gluten free

\$21/dozen

Vegetarian Spring Rolls*

Spinach & Feta Phyllo Triangles*

Cheese Pierogis topped with Bacon & Sour Cream

Greek Salad Confetti on Cucumber Rounds*/**

Pizza Bites topped with Pepperoni, Mozzarella & Red Onions

\$25/dozen

Variety of Mini Quiches

Gorgonzola, Rosemary & Apple Meatballs

Balsamic Glazed Beets, Pecans & Goat Cheese on a Crostini*

Asparagus Wrapped in Prosciutto**

Mango & Shrimp Salsa in a Cucumber Round**

\$29/dozen

Thai Chicken Salad Rolls**

Rum Glazed Shrimp & Chorizo Skewers

Marinated Bocconcini, Cherry Tomato & Basil Skewers*/**

Sweet Chili Brussel Sprout Pops with Bacon Jam**

Coconut Fried Shrimp

\$33/dozen

Sirloin Beef Crostini Topped with Caramelized Onions & Horseradish Mayo

Ginger Teriyaki Beef Satay**

Cream Cheese Stuffed Jalapenos Wrapped in Bacon**

Coconut Chicken Skewers

Potato Croquettes Stuffed with Spiced Havarti & Green Onion*

\$38/dozen

Fish Tacos with Mango Salsa

Brie, Bacon & Pear Mini Grilled Cheese

Crab Rangoon served with Sweet Chili

Bacon Wrapped Tenderloin with Portobello Mushroom & Roasted Red Onion**

\$30/dozen - Chef's Choice Variety – (min. 5 dozen total)

Uniformed service staff - \$25/hour - minimum of 4 hours

Hors d'oeuvres can be ordered for delivery or pick up

Chafing dishes can be rented upon request for \$15



705.735.2727

www.casalcatering.ca