

Suggestions for Cocktail Receptions amounts

Afternoon cocktail party (two to four hours) – five to seven pieces
Pre-dinner hors d'oeuvres (one hour) – four to eight pieces
Post-dinner hors d'oeuvres (two hour) -6-10 pieces
Hors d'oeuvres in lieu of dinner (three to five hours) – 11 to 15 pieces

Warm Selections

Hand Formed Crab Cakes*

Chipotle aioli

~

Shrimp & Pork Wontons

On a chinese spoon with sesame soy sauce

~

Pineapple Curry Meatballs*

with fresh pineapple

~

Mini Teriyaki Meatballs

On a chinese spoon with pineapple salsa

~

Lamb Chops *

with moroccan spice

~

Mac & Cheese Bacon Bites

with house made ketchup

~

Honey Garlic Chicken Wings *

~

Housemade Mini Seafood Quiche *

~

Chorizo & Potato Hash

with lime cream

~

House Made Gyozas *

with ponzu soy sauce

Pork & chili

~

Carrot & Cabbage 

 Vegan  Gluten Free *drop off available

We offer three tiers of canapé service within our Pacific Coast Catering Brand. What you see below is part of our Bread Garden offering most of which can be ordered as a drop off menu. We are continually creating new canapés based on what is in season and from client requests. If you are interested in seeing our full list or having a custom cocktail party menu put together, please contact our Executive Chef Jean (jean@bqcater.com)

Empanadas *

Squash & Feta

~

Curry Chicken

Twice Baked Mini Potatos *

Black Truffle & Parmesan **GF**

~

Crab & Cream Cheese **GF**

~

Artichoke & Goat Cheese **GF**

Sliders

Truffle & Brie Beef

Carmelized onions, brie, truffle aioli

~

Pulled Pork

Bbq sauce and slaw

~

Black Bean & Mushroom 

Carmelized Onions, Truffle Sauce
add brie

~

Hand Formed Crab Cake

with caper cream cheese & arugula

~

House Made Salmon Patties

with lemon dill cream cheese & Arugula

Soup Shooters

French Onion

Guryere toasts

~

Sweet Potato & Chipotle **GF**

Citrus cream

~

Classic Tomato

with Grilled Cheese bites

~

Curried Lentil **GF** 

with pomegranate

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Flatbreads

Caramelized Onion

with truffle, brie & arugula

~

Mediterranean

with tomato, artichoke & goat cheese

~

Spicy Chorizo

with red onion, peppers & parmesan

~

Teriyaki Shrimp

with pineapple & peashoots

~

Italian Sausage

with spinach & tomato sauce

Chilled Selections

Smoked Salmon Canapes *

Lemon dill cream cheese on rye craker

~

Ahi Tuna

with mango relish and wasabi mayo on crustini

~

Marinated Ahi Tuna ^{GF}

with orange on lotus root

~

House Pickled Carrots & Beets ^{GF}

with goat cheese mouse

~

Crispy Beet Baskets *

citrus ricotta & pea shoots

~

Poached Shrimp Canapes *

Citrus Cream on crustini

~

Crab & Cream Cheese Puffed Pastry *

Chili, green onion & lemon

~

Endive with Salt Spring Island Goat cheese ^{GF} *

Brandy infused cranberries & candied pecan

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Mini Spanokapitas *
with tzatziki
~

Tomato Bocconcini GF
Salad Spoons or Skewers *
with balsamic & fresh basil
~

Roast Beef Rolls GF *
with dijon, peppers and pea shoots
~

Reuben Rolls GF *
with saurkraut, swiss and dijon
~

Pate Crustini *
Cornichons

Bruschetta *
(on crustini or in cucumber cups GF)
Fresh Tomato & Basil ✓
~

Mango Cilantro ✓
~

Spicy Strawberry & Goat Cheese
~

Falfel in Cucumber Cups
with Tzatziki

Chilled Soup Shooters

Vicheysoise GF
Crisp potato sticks
~

Gazpacho GF ✓
with frozen grapes
~

Crispy Wonton Cups

Spicy Tuna Salad
~

Curried Chicken Salad
~

Ginger Beef with mango
~

Ginger Orange Shrimp with peppers

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2-3 Bite Options

Spice Crusted Pork Tenderloin

on cornbread with blueberry bourbon sauce

~

Green Chili Shredded Beef

on cornbread with lime cream and crispy onions

~

Maple Soy Salmon

on rice noodle salad

~

Ahi Tuna

on wasabi mashed potato

~

Platters to Compliment *

Fresh Fruit

~

Veggies

House made dip

~

Cheese Board

International & domestic Cheeses with crackers

~

Antipasto

Marinated shrimp, olives, pickles, salami, proscuitto, pepperd goat cheese

Artichokes with crackers

~

Cold Seafood

Poached Shrimp, chorizo and white wine mussels, lox, smoked salmon

Crab legs with house made cocktail sauce.

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House Made Dips

Houmous, Spinach & Artichoke, Red Pepper

with baguette and crackers

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Sweet Selections

Crème Brulee Spoons 

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Cheesecake Bites *

~

French Macarons  *

~

Brownies *

~

Chocolate Dipped Strawberries *

~

Seasonal Tarts *

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