

CANAPE SELECTION

(For 20 Person Minimum, Price Per Person, Per Hour)

We at **Insatiable EATS** have created packages to make planning your party and calculating its costs so much easier. Our canapé hors d'oeuvre selections can be used for either a party in its own right or as a precursor to a sit down affair. If you want something different just ask, we can accommodate your every need.

CANAPE PACKAGE I

\$18.50 PER PERSON

Bruschetta with roasted tomato, mozzarella, basil
 Mini crab cakes with sweet chili sauce
 Moroccan chicken brochettes
 Smoked salmon blinis with dill mascarpone and caviar
 Prosciutto and pesto crostini
 Selection of crispy wontons
 Signature fois gras tartlet

CANAPÉ PACKAGE II

\$20.50 PER PERSON

Crisp pan-fried oysters with Ponzu dipping sauce
 Grilled eggplant, tomato and goat cheese tartlet
 Mignon of angus beef, mustard and red onion chutney
 Red and yellow gazpacho shots
 Signature fois gras tartlet
 Tempura shrimp with sweet Teriyaki glaze
 Tuna tartare in a petite cone with wasabi aioli and tabiko

Substitute

Asparagus bundles with apple smoked bacon
 Duck and hoisin sauce spring rolls
 Moroccan chicken brochettes
 Smoked salmon blinis with dill mascarpone and caviar
 Selection of crispy wontons

CANAPÉ PACKAGE III

\$24.50 PER PERSON

Crispy olives stuffed with sausage
 Crispy salmon Nori with Ponzu dipping sauce
 Duck and hoisin sauce spring rolls
 Gazpacho shooters infused with chorizo and basil
 Goat's cheese and black olive tart
 Gulf shrimp spiedini
 Mignon of organic beef, mustard and red onion chutney
 Turkish lamb and vegetable borek

Substitute

Bruschetta with roasted tomato, mozzarella, basil
 Crab salad served on risotto herb crisp
 Gulf coast crab cake sliders with creamy Ponzu dipping sauce
 Maine sweet lobster tempura with a sweet Teriyaki glaze
 Warm brie with apples, pear and melba toasts

CANAPÉ PACKAGE IV

\$28.50 PER PERSON

Beef carpaccio, celeriac remoulade and truffle oil
Bruschetta with plum tomato, basil and mozzarella
Crab salad served on risotto herb crisp
Grilled lollipop lamb chops with minted curry yogurt
Lobster medallion, avocado and micro herbs on toasted brioche
Scallop and shrimp ceviche in cucumber cup
Signature Fois gras tartlet
Smoked salmon blinis with dill mascapone and caviar

Substitute

Crispy olives stuffed with sausage
Goat's cheese and black olive tart
Gulf coast crab cake sliders with creamy Ponzu dipping sauce
Gulf shrimp spiedini
Mignon of organic beef, mustard and red onion chutney
Red & Yellow Gazpacho Shots

MINIATURE DESSERTS

\$6.00 PER PERSON

Apple Crumble Ice Cream
Apple tarte tartin
Chocolate Mousse & Brownie
Chocolate profiteroles
Chocolate soufflé cake bites
Cheesecake lollipops
Key lime pie
Lemon meringue tarts
Lemon cake
Mint Chocolate Chip Trifles
Panna Cotta, berries
Red Velvet Cupcakes
Macerated fruit cups
Watermelon cups
Mixed berries, shortbread cookie
Mixed berry and fruit sorbet
Strawberry Tiramisu
Traditional Tiramisu