

## 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