



WWW.KRISTINSFINEFOODS.COM
 CATERING@KRISTINSFINEFOODS.COM
 phone: 905.262.1668
 fax: 905.262.1669

Butler Style Hors d'oeuvres

These types of hors d'oeuvres are passed by our servers, the hot & cold selections can also be displayed on decorative platters and delivered to your home or event when service staff is not required, or we can deliver them in disposable platters (surcharge)

We suggest 3-5 pieces per person for pre-dinner cocktail receptions

8-10 + for just cocktail receptions, no dinner

We require a minimum of 3 dozen of each kind

V-vegan or can be made Vegan

GF-gluten free

GF* -can be made GF with surcharge

Vegetarian Selections

Per dozen price

| | | |
|---|--------------|--------------|
| Asparagus, Parmesan and Phyllo rolls | \$23 | |
| Garlic rubbed crostini with fresh Tomato Bruschetta | \$20 | V/GF* |
| Fresh Vegetarian rice rolls with peanut sauce | \$28 | V/GF |
| Crispy Fried Vegetarian Spring rolls with Sweet chili sauce | \$22 | V |
| Double cream Brie Crostini with peach chutney | \$23 | GF* |
| Pitas stuffed with Hummus and sprouts | \$20 | V |
| Goat cheese and black olive Bruschetta | \$22 | GF* |
| Caprese skewer (cherry tomato, Bocconcini, basil pesto, black olive | \$22 | GF |
| Mini red potatoes stuffed with herbed goat cheese | \$22 | GF |
| Tomato soup shooter with classic grilled cheese triangle | \$24 | GF* |
| Mini grilled cheese sandwiches with apples and caramelized onions | \$23 | GF**Favorite |
| Margarita Flat bread Pizza squares | \$24 | *Favorite |
| Falafel patties with a yogurt tahini sauce | \$24 | V |
| Mini Mac n' Cheese Shots | \$23 | GF* |
| Panko-Parmesan Cauliflower tots, Chili Mustard sauce | \$20 | V/GF* |
| Feta, spinach, roasted pepper stuffed Jumbo mushrooms with | \$22 | V/GF-request |
| Sushi rolls | market price | V/GF |
| Crispy Quinoa bites with a tarragon sour cream dip (vegan no dip) | \$23 | V |
| Crudit  shots (assorted veggies in mini shot glasses) w hummus-vegan | \$22 | GF/V-request |
| Portabella Slider with roasted peppers & goat cheese cream | \$23 | V/GF* |
| Mexican Nacho Bowls (salsa, Guacamole, sour cream, olives, cheese, tortillas) | \$22 | V/GF* |
| Veggie and hummus wonton bowl with mustard greens | \$23 | V*Favorite |





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Chicken/Meat Selections

| | | |
|---|-------------|-------------|
| Greek chicken skewers with Tzatziki | \$25 | GF*Favorite |
| Jerk chicken satays with fruit chutney | \$25 | GF |
| Asian inspired beef skewers with chili dipping sauce | \$23 | GF |
| Prosciutto wrapped asparagus | \$22 | GF |
| Almond stuffed dates, wrapped in Peppered –smoked bacon | \$22 | GF |
| Mini pulled pork sandwiches with “kick it up slaw” (minimum 4 dozen, \$2.50 each) | | GF* |
| Beef Sliders with aged cheddar and peppered bacon | \$2.50 each | GF*Favorite |
| Pulled chicken sliders with Apple slaw | \$2.85 each | GF* |
| Rack of lamb Lollipops with a rosemary aioli | \$55 | GF |
| Chicken Quesadilla | \$23 | |
| Fried chicken in mini Yorkshire pudding, maple glaze *FAV | \$25 | |
| Smoked mozzarella, Prosciutto wrapped in phyllo | \$25 | *Favorite |



Fish/Seafood Selection

| | | |
|---|---------------|----|
| Mini crab cakes with chipotle mayo *FAV | \$25*Favorite | |
| Chili lime shrimp wonton cups | \$25*favorite | |
| Assorted sushi rolls | market price | GF |
| Bacon wrapped scallops *FAV | \$26 | GF |
| Mini savory tea biscuits topped with smoked salmon & horseradish mayo | \$28 | |
| Smoked salmon blinis (mini style pancakes) | \$28 | |
| Coconut shrimp lollypops with a sweet w heat chili sauce | \$25 | |
| Jumbo Tiger shrimp with cocktail sauce | \$25 | GF |



Crab cakes

scallops

blinis

shrimp wontons



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Hors d'oeuvres by the dozen can also be set up as a "stationary" display for your cocktail hours, open house, parties etc. Please keep in mind that a larger quantity will be required, as your guests will be helping themselves. We suggest at least 4-5 per person for "pre-dinner" cocktail receptions and at least 8-10 ++ for "stationary style" parties. The three tiered display is better for groups over 75, we can do 2 tiered displays for smaller parties.

