



Hors d'œuvres By Chef Patrick



Notes for all Orders:

- ~ Minimum order 2 dozen of each type
- ~ Prices do not include applicable taxes
- ~ Prices subject to change without notice due to market prices & availability
- ~ All items prepared for pickup at store
- ~ 50% non-refundable deposit required at time of order, full payment due at time of pickup
- ~ 72 hour notice required for changes or cancellations

4243 Dundas Street West
(Just east of Royal York Rd, South side of
Street)
Toronto, ON M8X 1Y3
Telephone: 416.236.2234
www.mamaisongourmet.ca
Email: ma-maison@sympatico.ca

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ingredients in the artisan
tradition. Everything is made
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Delicious Gourmet Hors d'oeuvres

Hot Hors d'oeuvres (Minimum Order of 2 dozen of each type)

Pork:

- ❖ Chef's Toulouse Sausage in a blanket

Chicken:

- ❖ Mini scone with smoked chicken and mango
- ❖ Chausson filled with chicken, red peppers and pimento
- ❖ Chicken satay peanut sauce
- ❖ Curry chicken satay
- ❖ Chicken satay Cantonese style
- ❖ Cantonese black bean Barbecued chicken drumette
- ❖ Chicken empanada
- ❖ Apricot chicken filo triangle

Beef:

- ❖ Beef satay with green onion, teriyaki sauce
- ❖ Warm tartine of Black pepper crusted roast beef tenderloin and onion compote
- ❖ Beef prime rib mini burger on brioche bread with Roquefort Mayo
- ❖ Mini beef Wellington with mushroom duxelle and duck liver pate

Seafood:

- ❖ Crab and seafood cake with Santa Barbara Mayo
- ❖ Blackened whitefish filet on roestis potato and chipotle mayo
- ❖ Atlantic salmon lollipop
- ❖ Scallop with pancetta, dusted with smoked paprika banderilla

Lamb:

- ❖ Grilled baby lamb chop with zaatar crust
- ❖ Moroccan lamb tajine in filo triangles

Vegetarian and other suggestions:

- ❖ Vegetarian samosas with sweet dipping sauce
- ❖ Croque Monsieur (French Grilled Ham & Cheese)
- ❖ Mini quiche (Lorraine or Vegetarian)
- ❖ Burglar's purse of forest mushrooms (vegetarian)
- ❖ Cheese tortellini, pesto sauce on a spoon
- ❖ Brie cheese and leek turn over
- ❖ Spanacopita triangles (fresh spinach and feta cheese)

Cold Hors d'oeuvres (Minimum Order of 2 dozen of each type)

Classics:

- ❖ Marinated bocconcini wrapped with prosciutto ham
- ❖ Prosciutto ham with melon
- ❖ Mini cranberry scones with stilton and pear
- ❖ Rice paper spring roll with shrimp or BBQ pork, coriander, avocado & Asian noodles
- ❖ Bruschetta with goat cheese on baguette bread

Seafood:

- ❖ Gravlax salmon on baguette or cucumber slice
- ❖ Matane shrimp, Santa Barbara mayo on baguette
- ❖ Marinated Tiger shrimp with mango salsa
- ❖ Cedar planked salmon on mini potato, dilled sour cream
- ❖ Dilled crepe, smoked salmon and asparagus pin wheels
- ❖ Atlantic salmon tartare with basil, in spoon
- ❖ Salmon and Mango ceviche served on Asian spoon

Pate & Rilette:

- ❖ Duck rilette crostini
- ❖ Terrine of chicken liver with green pepper corn on sourdough bread
- ❖ Pate de Campagne with gherkins on baguette

Platters:

- ❖ Canadian & International Cheese tray with crackers, Ma Maison's breads & grapes
- ❖ Charcuterie platter with dry sausage, saucisson, coppa, air dried ham, pâtés, rillettes, cornichons, onion compote & breads
- ❖ Antipasto platter with marinated olives, grilled vegetables, dried meats, sautéed mushrooms
- ❖ Fresh Fruit tray: Sliced melons, mango, kiwi, pineapple, papaya, berries in season, Orange, grapefruit...
- ❖ Applewood House Smoked Atlantic salmon sliced with whipped cream cheese, capers & chopped red onion
- ❖ Ma Maison Atlantic Salmon gravlax sliced with sourdough and multigrain bread chips
- ❖ Sandwich Platter - Elegant Open face, Baguette style or Tea Sandwich

Sweet hors d'oeuvres selection:

- ❖ Mini Chocolate éclair
- ❖ Mignardises, Mini Cakes and Tarts & Macarons