



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

Hot Hors d'oeuvres – beginning at \$38 per dozen

Pork:

Sausage in a blanket \$38

Chicken:

Mini scone with smoked chicken and mango \$39
Chausson filled with chicken, red peppers and pimento \$39
Chicken satay peanut sauce \$39
Curry chicken satay \$39
Chicken satay Cantonese style \$39
Cantonese black bean Barbecued chicken drumette \$41
Chicken empanada \$39
Apricot chicken filo triangle \$40

Beef:

Beef satay with green onion, teriyaki sauce \$40
Warm tartine of Black pepper crusted roast beef tenderloin and onion compote \$47
Beef prime rib mini burger on brioche bread with Roquefort Mayo \$42
Mini beef Wellington with mushroom duxelles and duck liver pate \$47

Seafood:

Crab and seafood cake with Santa Barbara Mayo \$48
Blackened whitefish filet on rosti potato and chipotle mayo \$40
Atlantic salmon lollipop \$41
Scallop with pancetta, dusted with smoked paprika banderilla \$42

Lamb:

Grilled baby lamb chop with zaatar crust \$51
Moroccan lamb tajine in filo triangles \$41

Vegetarian and other suggestions:

Vegetarian samosas with sweet dipping sauce \$46
Croque Monsieur (French grilled ham & cheese) \$40
Mini quiche (Lorraine or Végétarien and goat cheese) \$50
Burglar's purse of forest mushrooms (vegetarian) \$40
Cheese tortellini, pesto sauce on a spoon \$41
Brie cheese and leek turn over \$41
Spanakopita triangles (fresh spinach and feta cheese) \$39



Cold hors d'oeuvre – beginning at \$37 per dozen

Classics:

- Marinated bocconcini wrapped with prosciutto ham \$39
- Prosciutto ham with melon \$39
- Mini cranberry scones with Stilton and pear \$39
- Rice paper spring roll with shrimp or BBQ pork, coriander, avocado & Asian noodles \$43
- Bruschetta with goat cheese on baguette bread \$40

Seafood:

- Gravlax salmon on rye bread \$43
- Matane shrimp, Santa Barbara mayo on baguette \$43
- Marinated Tiger shrimp with mango salsa \$47
- Cedar planked salmon on mini potato, dilled sour cream \$43
- Dilled crepe, smoked salmon and asparagus pin wheels \$41
- Atlantic salmon tartare with basil, in spoon \$42
- Salmon and Mango ceviche \$42

Pate & Rilette :

- Terrine of chicken liver and green pepper corn on sourdough bread \$39
- Pate de Campagne with gherkins on baguette \$39

Platters:

- Canadian and International Cheese tray with crackers, Ma Maison's breads and grapes \$16/pp
- Charcuterie platter with dry sausage, saucisson, coppa - air dried ham, pâtés, rillettes, cornichons, onion compote & breads \$16/pp
- Antipasto plater with marinated olives, grilled vegetables, dried meats, sautéed mushrooms \$16/pp
- Fresh Fruit tray: Sliced melons, mango, kiwi, pineapple, papaya, berries in season, Orange, grapefruit...\$10/pp
- Ma Maison Atlantic Salmon gravlax sliced with sourdough and multigrain bread chips \$9.50 per 100g
- Sandwich Platter - Elegant Open faced, Baguette style or Tea Sandwich - Starting at \$4.25 per piece

Sweet hors d'oeuvres selection:

- Mini Chocolate éclair \$3.75 each
- Mignardises \$4.50 each
- Mini Cakes \$4.50 each
- Mini Lemon Tart \$4.50 each
- Mini Fruits tart \$4.75 each
- Macarons \$3.75 each

- Mini butter croissant \$3.25 each
- Mini chocolate croissant \$3.60 each

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 and availability
- All items prepared for pickup at store
- Payment by cash or debit only

- 50% non-refundable deposit required at time of order, full payment due at time of pickup
- 72-hour notice required for changes