



HAMPTON HALL CATERING

BY CHEF TIM

Hors D'oeuvres Selection

Crab and avocado stuffed mushroom caps	\$3.25
Cherry tomato, bocconcini cheese and basil skewers	\$2.25
Marinated feta, black olive and cucumber on a skewer	\$2.25
Asian pork balls with a chili lime dipping sauce	\$2.25
Crunchy cod nuggets with a roasted garlic tartar sauce	\$3.00
Roasted vegetable with goat cheese in a phyllo bundle	\$2.50
Olive and feta in a phyllo blanket	\$2.50
Wasabi salmon brochettes	\$3.25
Chicken satay with a sweet chili glaze	\$3.75
Blue cheese, apple and bacon bouchée	\$3.25
Fresh bacon wrapped bay scallops	\$3.50
Grilled shrimp on a skewer with fresh herbs in butter	\$5.25
Smoked salmon, Brie and dill tartlets	\$2.75
Cherry tomato and basil in phyllo with garlic	\$2.25
Pinwheel salmon (with cream cheese and spinach)	\$2.75
Sesame toast with hummus	\$1.25
Pesto and sun-dried tomato canapés	\$2.50
Cucumber and smoked salmon pate bites	\$2.50
Vegetable samosas with a smoked paprika glaze	\$2.25
Assorted sushi (vegetable, crab or smoked salmon)	\$2.75
Mini fruit skewers	\$3.25
Mexican bites	\$2.50
Bacon, cheddar and asparagus brochette on crostini	\$3.25
Roasted ratatouille on grilled focaccia dusted in parmesan	\$3.25
Mushroom risotto croquette with a creamy warm asiago dip	\$3.25
Petite Yorkshire pudding with beef tenderloin and laced with béarnaise sauce (Minimum 100 pieces ordered)	\$3.75
Roulade with sweet bell peppers and herbed cheese	\$2.25
Vietnamese fresh spring rolls	\$6.00

Pricing listed above are based on an individual piece and does not include applicable taxes.

