



# Sample Cocktail Style Dinner Menu

(Price quotation provided upon request)

*Style and Elegance*

## *Buffet Table:*

- *West Coast Salmon Platter: Wild Smoked Salmon, Maple Candied Salmon, Peppered Candied Salmon, Indian Candied Salmon, and Chilled Poached Salmon Medallions garnished with Caper berries, Red Onions and Cream Cheese, bagel thins, dark rye squares*
- *Mediterranean Platter: Roasted Eggplant wrapped Provolone cheese, Marinated Roasted Mushrooms, Stuffed Jalapeño Peppers, Dolmades, Sun Dried Spicy Black Olive*
- *Imported and Domestic Cheese Board: Variety of Four Cheeses, served with an Assortment of Crackers, Grapes and Strawberries*
- *The Dipping Trio: Classic Roasted Red Pepper Hummus, Baba Gahnoush, and our Tzatziki Dip served with warm pita triangles*
- *Warm Crab & Artichoke Dip: Served with Tri-colour tortilla chips*

## *Appetizers:*

- *Mini Maryland Crab Cakes: served with Roasted Garlic Aioli Dip*
- *Wild Chanterelle Mushroom Phyllo Squares: stuffed with caramelized onions and black Sicilian olives*
- *Pulled Pork Sliders: Mini Brioche Bun with Pulled Pork and Apple wood Cheddar*
- *Herb Tortellini and Olive Skewers: marinated in white balsamic vinegar reduction*
- *Grilled Peppered Ahi Tuna: Served on Rice Cracker with a dollop of Wasabi Cream Cheese*
- *Lime Seared Jumbo Prawns: served with a sweet Thai chilli dip*

e-mail: [info@partychef.ca](mailto:info@partychef.ca)  
Phone: 604-317-2946  
<http://www.partychef.ca>



2762 Wall Street  
Vancouver, BC V5K 1A9