



Victoria
Jewell
catering

HORS D'OEUVRES

VEGETARIAN FARE

- **Crostini with Tapanade.** A spicy Mediterranean Olive Spread and goat cheese.
- **Miniature Tarts with Caramelised Onion Roasted Garlic and Rosemary.** (served warm)
- **Miniature Tarts with Spinach, Blue Cheese and walnuts.** (served warm)
- **Spanakopita, filo triangles with spinach and feta.** (served warm)
- **Sliced Baguette with Brie and Chutney.**
- **Pinwheels.** Tortillas spread with various fillings (goat cheese with roasted red pepper, cream cheese with mild chillies, salmon mousse) rolled and sliced into pinwheels.
- **Coriander Hummus** A garbanzo bean, coriander, jalapeno spread served with kalamata olives, feta cheese, cucumbers, pitta bread and crudités.
- **Baba Ghanouj.** A traditional Lebanese roasted eggplant dip served with pita.
- **Roquefort Pepper Tartlettes.** Another lovely taste of Provence. Roasted peppers combined with a Roquefort cheese.
- **Salmon Mousse.** Light and flavourful. Made with fresh cooked and smoked salmon. Served with sliced baguette and cucumber rounds.

NON-VEGETARIAN FARE

- **Devilled Eggs.** Garnished with large prawns.
- **Grilled Shrimp.** With roasted red pepper and Szechwan dipping sauce.
- **Smoked Salmon or Smoked Trout Blinis.** Homemade blinis with crème fraîche, minced onions and fresh dill.
- **Grilled Swedish Meatballs.** Served warm with mustard dipping sauce.
- **Miniature Chive Corn Muffins with Country Baked Ham.**
- **Crab Puffs.** Miniature choux pastry puffs with a crab salad filling.
- **Stuffed Grape Leaves.** A traditional Greek appetizer consisting of tender grape leaves stuffed with rice, minced lamb, parsley and pine nuts. Can also be prepared as vegetarian.
- **Mini Thai Crab Cakes.** Similar to classic Maryland crab cakes but with a spicy kick.

Victoria Jewell Catering offer a free consultation service to discuss your exact catering requirements. We would love you to contact us – we are always happy to help and advise our clients.

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