

Average Joe's Catering

Innovative Foods & Professional Service for your
Special Event

Vegetarian Hor's D'oeuvres

Choose 5 varieties of warm or chilled hor's d'oeuvres from any of the following lists \$14 per person. Each
Additional selection add \$2.50

Caramelized Onion & Ale Tarts (w)

Baked with Îlle Aux Grues aged cheddar in a crispy wonton

Sesame Tofu Cakes (w)

With hoi sin dipping sauce

Vegetable Samosas (w)

With warm mango chutney

Wild Mushroom Tarts (w)

With 3 cheeses & leeks

Indian Pea and Potato Cakes (w)

With minted yogurt

Risotto with asparagus & truffle pecorino cheese (w)

Served on a porcelain china spoon

Veggie Salad Roll (c)

Filled with avocado, daikon, carrot & mango with a cilantro lime dip

Edamame & Lime Hummus (c)

In an English cucumber cup

Boconcini, Grape Tomatoes & Basil (c)

With a herb & garlic dipping sauce

Curried Asparagus Lemon Rolls (c)

Whipped Ginger Goat Cheese Tart (c)

Topped with poached pear compote & toasted sesame

Aged Cheddar, Port and Pecan Truffles (c)

Made with Quebec aged cheddar

Gin and Roasted Tomato Soup Shooters (c)

Vegetable Sushi Hand Rolls (c)

With pickled ginger, wasabi and soy

Grilled Vegetable Flatbread Pizza with Feta (w)

Seafood Hor's D'oeuvres

Brown Sugar Jerk Spiced Shrimp (w)

With pineapple rum coulis

Crab Cakes (w)

With lemon aioli & crispy onion

Baked Scallops au Gratin (w)

In filo cups with leeks and gruyere

Coconut Shrimp (w)

With passion fruit chilli dipping sauce

Mahi Mahi Sliders (w)

With macadamia pesto & tropical salsa

Mini Fish Soft Shell Tacos (w)

Filled with halibut and a blackberry corn salsa

Potato & Smoked Salmon Canapes (w)

Topped with lemon horseradish aioli

Lobster Dumplings (w)

With lemongrass ginger sauce

Lobster Avocado Rolls (c)

Lobster meat, cucumber and field greens in a rice wrap

Lobster & Cognac Bisque Shooters

Scallop, Shrimp Seviche

Marinated in fresh lime juices with ginger served on a porcelain china spoon

Sushi Duo

California crab rolls, smoked salmon cucumber rolls

Gourmet Popcorn Bowls

Truffle butter popcorn with asiago & cracked pepper \$2.50

Bacon & cashew caramel corn \$3.00

Spicy cinnamon pecan caramel corn \$2.75

Curry Ginger popcorn \$2.50

Meat Based Hor's D'oeuvres

Bacon & Cream Cheese Wontons (w)

With cracked pepper & scallions

Tandoori Chicken Brochettes (w)

Marinated with coconut milk and kaffir lime leaf and ginger

Tuscan Flatbread Pizza (w)

Asiago cheese, prosciutto & spicy pickled eggplant

Lamb Sirloin on a Rosemary Scone (w)

With cranberry caramelized onions

Beef Tenderloin Crostini (w)

With a Ceil De Charlevoix Compound Butter

Jack Daniels Meatballs (w)

A glaze of spicy BBQ sauce & bourbon

Lamb & Cumin Meatballs (w)

With minted yogurt dip

Prime Rib on Mini Yorkshires (w)

With Horseradish crème fraiche

Asian Beef & Waterchestnuts (w)

Marinated beef wraps a crunchy water chestnut

Venison Sausage Sun Dried Tomato Rolls (w)

With Canadian Club chipotle BBQ sauce

Coconut Chicken (w)

With passion fruit chilli dip

Maple, Guinness and Garlic Chicken Drumettes (w)

Beef Sirloin Sliders (w)

Mini Burgers with homemade ketchup and smoked cheddar

Curried Chicken Salad with Grapes and Toasted Walnuts (c)

Served on a freshly baked mini scone

Petite Tortiere (w)

With an Apple and onion salsa

Cinnamon & Honey Marinated Pork Skewers (w)

With Soul Sister Rhubarb Chutney

Schezwan Orange Beef Salad Roll (c)

Dressed to Impress Party Platters

These platters are great for buffet style cocktail parties or food stations.

Minimum 12 person order per platter

Artisan Gourmet Cheese Platter \$5 per person

Canada's award winning cheeses served with our fig and port compote, dates, nuts, grapes, crisp bread and crackers

Poached Atlantic Salmon Board \$6 per person

A whole salmon layered onto a bed of woven cucumber. Served with wasabi mayo, lemon caper tartar sauce, red onion, and marble rye slices (Minimum 25guests)

European Style Raclette \$7 per person

Melted Quebec Artisan cheese, warm sliced potato, venison and duck sausages, steamed vegetables and artisan baguette

Garden Crudite Platter \$3.25 per person

All the seasons best vegetables for dipping into our roasted red pepper aioli

Mediterranean Dip Platter \$3.25 per person

Sweet potato Hummus, sun dried tomato Tapenade, parmesan White bean dip, artichoke feta dip accompanied by marinated olives and toasted flatbread

Fresh Fruit Tray \$4 per person

Tropical fruits, melons, and berries with a strawberry colada dip

Rib & Wing Platter \$7 per person

Assortment of seasoned wings with assorted sauces and chipotle BBQ ribs

Iced Tiger shrimp Platter \$5 per person

Charcuterie Plate \$6 per person

Chef's selection of cured meats featured artisan cheeses, cornichon, dry cured olives, and pommery mustard and toast points

Moules Station \$ 7 ½ pound \$12 full pound

Fresh steamed mussels in your choice of the following broths with artisan baguette

Red curry coconut cream with kaffir lime

Apple,bacon,shallots in a Calvados cream

Stella Artois, cilantro lime butter Herb butter,

White wine, garlic and shallots

Sweet Endings

Caramel or Chocolate Fondue \$6 per person

Served with cookies, pretzels, strawberries,banana, pineapple & pound cake

Assorted Pastry \$5 per person

An ensemble of handmade fruit, nut & chocolate filled tarts, bars & cookies.

Two per guest

Special Occasion Cakes \$3 per person

Vanilla Buttercake with raspberry or strawberry filling and a buttercream frosting

Dark chocolate fudge with a mocha frosting

Carrot pineapple with a white chocolate Grand Marnier cream cheese frosting,

Lemon poppyseed with lemon mousse frosting

Apple spicecake with Chai buttercream

Banana Cake with a coconut buttercream frosting

Dessert Raclette \$6 per person

Warm Quebec Artisan cheese accompanied by sliced apples, pears, nuts and sliced fruit & honey baguette

Please note that we require 48 hours notice for most orders and delivery charges will apply.

Prices do not include taxes and gratuity or service staff charges if needed.

All serviced Hor's D'oeuvre events include cocktail napkins and small plates as well as all necessary utensils and equipment.

Average Joes also offers professional service staff, bartenders and chefs so that you can be a worry free guest at your own party.

Caterer Lonnie Reed

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