

## Cheryl's Gourmet Catering

### Appetizers

\$30.00 per dozen unless otherwise listed  
(Minimum order of 3 dozen for each type)

#### Fish & Seafood (Served Hot)

- Panko encrusted Fanny Bay oysters with chipotle lime aioli.
- Sea scallops wrapped with crisp double smoked bacon served with retro cocktail sauce.
- Coconut encrusted jumbo prawns with mango lime dipping sauce.
- Steamed shrimp dumplings with sweet chilli sauce served in Chinese soup spoons.
- Grilled chili garlic proscutto wrapped prawns served with citrus aioli.
- Halibut phyllo cigars served with warm spot prawn sauce.
- Local crab cakes with fresh dill and lemon sauce.
- Warm potato latkes with smoked salmon & lemon dill crème fraiche.
- Shrimp & corn fritters served with cilantro lime aioli.
- Thai fish cakes served with sweet & spicy dipping sauce.
- Panko encrusted jumbo prawns with retro cocktail sauce.

#### Fish & Seafood (Served Cold)

- Petit blini with lox, Dijon cream, capers, & fresh dill.
- Smoked trout, fennel slaw and horseradish cream on potato latkes.
- Jumbo prawns with crisp Asian snowpeas served with Cheryl's famous ginger sauce.
- Tuna & seaweed salad with toasted sesame served in cucumber rounds.
- Sea scallops & mango ceviche with avocado cream served in tortilla crisps.

#### Chicken & Meats (Served Hot)

- Crispy pork & chive potstickers with sweet & spicy dipping sauce.
- Grilled Thai chicken skewers with spicy peanut & coconut milk sauce.
- Baby beef Wellington served with demiglaze. (\$36.00 per dozen)
- Grilled chipotle lime chicken served with avocado salsa.
- Grilled Vietnamese lemon grass chicken skewers.
- Little Yorkshire pudding with beef tenderloin & horseradish gravy. (\$36.00 per dozen)
- AAA beef tenderloin on crostini with three-peppercorn demiglaze. (\$36.00 per dozen)
- Chipotle glazed pork tenderloin with caramelized onions & corn salsa in tortilla crisps.
- Cheryl's baby lamb chops with fresh mint & Dijon sauce. (\$48.00 per dozen)
- Grilled rosemary garlic lamb skewers with feta tzaziki.
- Peking duck & vegetable spring rolls with sweet & spicy vinegar dipping sauce.

### Chicken & Meats (Served Cold)

- AAA Beef tenderloin on crostini with fresh arugula & horseradish cream. (\$36.00 per dozen)
- Curried chicken salad with crisp apple & roasted almonds in endive petals.
- Seared beef carpaccio with fried capers, lemon aioli drizzle, & Parmesan shards on baguette.

### Vegetarian (Served Hot)

- Cremini mushrooms baked with spinach, leeks, and a hint of Parmesan.
- Curried sweet potato & chickpea samosa served with homemade chutney.
- Spinach, feta, & fresh mint phyllo pies.
- French Brie & cranberry chutney phyllo pies.
- Caramelized onion & Stilton tarts.
- Caramelized onion & Gorgonzola pizzettes.
- Wild mushrooms with cream and fresh thyme served on crostini.
- Roasted cherry tomato, goat cheese, & fresh basil crostini.

### Vegetarian (Served Cold)

- Roma tomato, fresh basil, & goat cheese crostini.
- Belgian endive petals with pear, Stilton, & roasted walnuts.
- Belgian endive petals with roasted beets, goat cheese, & pistachios.
- Classic devilled eggs with fresh dill.
- Devilled eggs with a hint of curry & fresh chives.

## Cheryl's Gourmet Platters

### Hand Rolled Sushi Platter (Served with ginger, wasabi, soy, and ginger sauce)

- Smoked salmon
- Spicy tuna
- Crab & avocado
- Fresh vegetable

### Smoked Salmon Platter

- British Columbia's finest nanuck smoked salmon with fresh dill, cream cheese, red onion, capers, and lemons.
- Fresh bread and bagels.

Small (15-20 people) \$89.95 / Large (20-40 people) \$139.95

### Stuffed French Camembert

- An entire wheel of camembert stuffed with crumbled stilton and toasted walnuts baked in a phyllo crust served with sweet pepper relish and fresh baguette.

\$110.95

## Sante Fe Layer Dip

- Sweet peppers, refried beans, salsa, guacomole, black olives, and cheese served with organic blue, red, and yellow corn chips.

\$59.95

## Fresh Vegetable Basket

- Fresh vegetable crudite basket served with your choice ginger, creamy garlic, or honey dill and yoghurt dip.

Small (15-20 people) \$59.95 / Large (20-40 people) \$89.95

## Italian Antipasto Platter

- Prosciutto, genoa salami and spiced cappicola, asiago cheese spread, grilled tuscan vegetables, spiced olives, marinated artichokes all served with grilled focaccia, olive bread and baguettes.

Small (15-20 people) \$99.95 / Large (20-40 people) \$149.95

## Pacific Northwest Seafood Platter

- Grilled jumbo prawns, lox, smoked yellow fin tuna, steamed mussels and grilled scallops served with a trio of dips and fresh bread.

Large (20-40 people) \$250.00

## Fine Cheese and Fruit Platter

- A selection of international cheeses and an array of fresh fruit served with biscuits and bread.

Small (15-20 people) \$89.95 / Large (20-40 people) \$129.95

## Balsamic kissed tuscan grilled vegetables

- Eggplant, fennel, mushrooms skewers, zucchini, peppers, and red onion served with roasted garlic aioli.

Small (15-20 people) \$79.95 / Large (20-40 people) \$109.95

## Mediterranean

- Hummus, tzaziki, olives, spinach, and artichoke dip, spanakopita all served with pita bread.

Small (15-20 people) \$79.95 / Large (20-40 people) \$109.95

## Charcuterie

- Cheryl's house roasted turkey breast, baron of beef, smoked ham, prosciutto and pate served with cheeses, pickles and fresh breads.  
Small (15-20 people) \$89.95 / Large (20-40 people) \$129.95

## Peppercorn Beef Tenderloin

- Peppercorn encrusted beef tenderloin roasted to medium rare, sliced and served with horseradish whipped cream, and fresh bread.  
\$175.00

## Cedar planked salmon

- Traditional west coast salmon preparation: cedar planked salmon with red onion and fresh breads.  
\$69.95

## Cheryl's Suggested Cocktail Party Menus

### Menu #1

(Recommended for a 1- 1 ½ hour reception)

#### Fish & Seafood

- Lox, Dijon cream, capers, and fresh dill on a petit blini. (Cold)
- Panko encrusted jumbo prawns with retro cocktail sauce. (Hot)

#### Poultry & Meats

- Grilled chipotle lime chicken skewers with avocado salsa. (Hot)
- Seared AAA beef on baguette with horseradish cream & fresh arugula. (Cold)

#### Vegetarian

- Cremini mushrooms baked with spinach, leeks, & a hint of Parmesan. (Hot)
- Tomato & bocconcini bruschetta with fresh basil and balsamic syrup. (Cold)

(10 Pieces Per Person)

\$25.00 per person

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## Menu #2

(Recommended for a 2 – 2 ½ hour reception)

### Fish & Seafood

- Coconut encrusted jumbo prawns with mango lime dipping sauce. (Hot)
- Sea scallops wrapped with crisp double smoked bacon served with retro cocktail sauce. (Hot)
- Lox, Dijon cream, capers, and fresh dill on a petit blini. (Cold)

### Poultry & Meats

- Grilled Vietnamese lemon grass chicken skewers. (Hot)
- Seared beef carpaccio with fried capers, lemon aioli drizzle, & Parmesan shards on baguette. (Cold)
- Crispy pork & chive potstickers with sweet & spicy dipping sauce. (Hot)

### Vegetarian

- Spinach, feta, & fresh mint phyllo pies. (Hot)
- Roma tomato, fresh basil, & goat cheese crostini. (Cold)

(15 Pieces Per Person)

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\$37.50 Per Person

## Menu #3

### The Ultimate Cocktail Party

(Recommended for a full evening of gourmet grazing)

### Fish & Seafood

- Coconut encrusted jumbo prawns with mango lime dipping sauce. (Hot)
- Sea scallops & mango ceviche with avocado cream served in tortilla crisps. (Hot)
- Local Dungeness crab cakes topped with lemon dill cream. (Hot)
- Smoked Tuna & seaweed salad with toasted sesame vinaigrette served in cucumber rounds. (Cold)

### Poultry & Meats

- Little Yorkshire pudding with beef tenderloin & horseradish gravy. (Hot)
- Cheryl's baby lamb chops with fresh mint & Dijon sauce. (Hot)
- Grilled Vietnamese lemon grass chicken skewers. (Hot)
- Peking duck & vegetable spring rolls with sweet & spicy vinegar dipping sauce. (Hot)

### Vegetarian

- Wild mushrooms with cream and fresh thyme served on crostini. (Hot)
- Caramelized onion & Gorgonzola pizzettes. (Hot)
- Tomato & bocconcini bruschetta with fresh basil and balsamic syrup. (Hot)

(20 Pieces Per Person)

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\$55.00 Per Person