

OTL
HORS D'OEUVRES
TAPAS &
AMUSE BOUCHE

Meeting, Event and Conference Services

Simon Fraser University
515 West Hastings Street, Vancouver

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Web www.sfu.ca/meetandstay

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hors d'oeuvres, tapas, amuse bouche

from the land

 these items
may be served warm

all our hors d'oeuvres are beautifully
garnished and presented on platters

china service 2.20 per person (does
not include coffee and tea service)

coffee and tea china service
\$1.10 per person

minimum orders apply to some items

here is an ordering guide
to help with your planning:

1-2 hour pre-dinner hors d'oeuvres

4-8 hors d'oeuvres per guest
@ 8.00-16.00

2-4 hour cocktail party

7-14 hors d'oeuvres per guest
@ 14.00-28.00


**4-6 hour hors d'oeuvres
in lieu of dinner**

15-20 hors d'oeuvres per guest
@ 25.00-40.00

danish baby back ribs 	2.50
slow braised, served with sliced green onions and sesame seeds	
beef tenderloin bruschetta	2
with a whiskey barbeque sauce and anise glazed onion	
micro burgers 	2.50
angus beef patties with mustard and pickles in a house made sesame bun with ketchup for dipping	
mini croque-monsieur 	2.30
traditional french toasted ham and gruyere sandwich	
olive tapenade, prosciutto and chevre crostini	2
the perfect hors d'oeuvre for wine or beer tasting	
yorkshire pudding	2.50
topped with medium rare beef tenderloin, horseradish cream and cracked black pepper	
cocktail caesar salad bites	2
crisp romaine and shaved parmesan cheese wrapped in prosciutto and rice paper. topped with our caesar dressing and a herbed crouton	
andouille sausage bruschetta	2
grilled andouille sausage and tomato concasse atop toasted sliced baguette and white bean purée	
braised lamb savory profiteroles	2
braised lamb and rhubarb relish in a light airy puff	
blt savory profiteroles	2
bacon, lettuce and cherry tomato with dijon mayo in a light airy puff	

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coconut chicken skewers 	2
tender chicken coated in toasted coconut and skewered with grilled pineapple and sweet red pepper	
chicken little pot pie — bite sized versions of the classic 	2.30
slash and burn chicken	2
chicken skewers coated in a cajun spice rub and fired on the grill	
chicken drumettes 	2
choose from louisiana hot or barbeque or teriyaki or rock salt and cracked black pepper or spicy pecan and cornmeal	
roasted duck blini	2.50
tender blini pancakes with seared, roasted duck breast, mascarpone cheese and blood orange marmalade	
tandoori chicken cup	2
chicken breast marinated in yogurt and indian spices and roasted in a hot oven, presented in a pastry cup with mango chutney and a balsamic caramelized onion	
asian chicken skewers	2.50
chicken breast on bamboo with lychee nut and snow pea	
asian wonton chicken cup	2
five spiced grilled chicken breast with mandarin orange and scallion in a crisp wonton cup	

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from the sea

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special sushi requests will gladly be accommodated

salmon gravlax.	2.50
blueberry and earl grey tea cured salmon, with sour cream on a russian blini	
smoked salmon stacks.	2.50
layers of sushi rice and smoked salmon topped with a wasabi mayonnaise and tobiko	
lime and jalapeno ceviche.	2.50
to be eaten with soy glazed "o'senbe" japanese rice crackers	
baked crab cakes with a catalan mayonnaise.	2.30
cucumber and crab nigiri.	3
a snow crab salad with a kick atop sushi rice, wrapped in a cucumber ribbon	
wild matane shrimp — encased in a cherry tomato with cocktail sauce	2
pacific rim salmon vol-au-vent	2
fresh salmon marinated in raspberry and maple syrup, garnished with raspberry and dill	
pea pancake with a duo of salmon	2
smoked and raw salmon atop a green pea pancake with a lemon and caper aioli	
panko gremolata prawns 	2.80
large tiger prawns in a crisp panko coating served with parsley gremolata sauce	
seared jumbo scallops	2.50
on a cucumber round with piped sour cream, tobiko and lemon zest	
sambuca scallops 	2
wrapped in bacon and served with a lemon plum sauce	
torched crispy maple salmon	2.50
smoked salmon rosettes glazed in pure maple syrup and torched	
wild rice pancakes	2
topped with indian candy, blue cheese mousse and kiwi salsa	
lobster and green pea risotto	3
fresh nova scotia lobster risotto, served with pea greens on a belgian endive spear	
prawn and watermelon skewer	3
poached jumbo prawn with watermelon and basil on a bamboo skewer	
ahi tuna and apple tartar — served on a wasabi rice crisp	2.50
wasabi and sesame ahi tuna cube — with a sesame soy injection	3
coconut shrimp with mango salsa 	2.50
sushi — made with only the freshest of ingredients	2 per piece and served with soy sauce, wasabi and pickled ginger
curried crab and mango savory profiterole	2
curried snow crab salad with fresh mango in a light and airy choux puff	

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from the earth — vegetarian

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apple and anise caramelized pissaladiere	2
glazed apple and onion on a light pastry	
mediterranean pizza wedges 	2
fresh thin crust pizza topped with sun-dried tomato, capers, onions, black olive and asiago	
fire roasted peppers and chevre mini panini 	2.50
pablano corn cakes — with an avocado and tomato salsa	2
wild mushroom and blue cheese phyllo cigars	2.50
mango maki roll	2
scallion and ginger marinated mango, wrapped in japanese sushi rice, nori and served with wasabi and pickled ginger	
gazpacho shot in a cucumber cup	2.50
a cool and refreshing tomato and vegetable soup in a cucumber cup	
mini devilled potatoes	2
mini potato skins filled with devilled egg and topped with vegetarian caviar	
vegetarian mini frittata	2
with asparagus and asiago, topped with an oven roasted tomato jam	
cajun walnut cocktail quesadilla	2
filled with devilled walnuts and goats cheese, served with redcurrant jelly	
marinated bocconcini and tomato bruschetta	2
with a balsamic reduction and fresh basil leaf	
mushroom ragout tart 	2
wild mushrooms in a flaky pastry topped with goats cheese	
red wine apple and beet crumble	2
glazed beets and apples with a fennel seed crumble topping	
roasted garlic, grape and brie crostini	2
spanakopita with tzatziki 	2
cucumber, garlic yogurt dip	
gorgonzola mousse savory profiterole	2
with a candied pecan and fresh strawberry slice in a light airy choux puff	
vietnamese cocktail salad rolls	2
soft rice paper encasing rice noodles and matchstick vegetables with peanut dip	

hors d'oeuvres, tapas, amuse bouche

special presentations

these hors d'oeuvres require on site staff for last minute assembly

minimum order is 24

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fajita sauté station	5	middle eastern sundae bar	8
individual mini fajitas, sautéed and prepared by your chef. margarita chicken with tequila and lime or black bean and mango, both served with jack cheese, sour cream and hand cut jalapeno salsa (please ask about your personal chef)		light and fluffy couscous accompanied with moroccan root vegetable stew or chicken tagine, including toppings of chili, spiced chick peas, tahini sauce and chopped figs	
cheese fondue	10	dim sum	4
emmental and gruyere cheese gently melted with white wine and kirsch, served with fresh baguette (please ask about your personal chef)		from vancouver's chinatown, an assortment of pork, prawn and vegetarian dim sum steamed and presented in bamboo baskets	
wonton cones	4	seafood bloody mary	4
choose from: atlantic salmon or ahi tuna sashimi with wasabi mayo and radish sprouts or fresh crab salad in a citrus aioli or julienne of duck with a hoisin vegetable slaw (please ask about your personal chef)		clams, mussels and prawns in a vodka and tomato broth, mini celery stick and a celery-salt rimmed glass	
beef carpaccio	4	thai coconut custard	4
small plates with thinly sliced alberta beef tenderloin, shaved parmesan, cracked black pepper and a drizzle of olive oil		coconut custard infused with lemon grass and thai chilies with baby shrimp and crisp glaze	
butternut squash crème brule	4	lamb lollipops	4
a smooth and creamy custard infused with pastis and a caramelized basil sugar crust		lamb lollipops marinated in pinot noir, shaved garlic and rosemary, grilled medium rare and served with a minted raspberry sauce	
chilled soup sips	4	satay small plates	4
presented in mini martini glasses, choose from sweet pea and prawn or trio of melon — cantaloupe, honeydew, and watermelon with a splash of pinot blanc		a skewered chicken tender, marinated in coconut milk, curry and lemon grass nestled on a cucumber and onion salad with a peanut hoisin drizzle	
chow mein sundae bar	8	sunomono seafood cocktail	4
asian noodles with a variety of toppings: crispy wontons, toasted sesame seeds, plum sauce, hot sauce, shrimp and water chestnuts. presented in a wok with tiny asian take out containers and chopsticks		a medley of lobster, prawns, scallops, clams and mussels. served on vinegared rice noodles with mint and basil. each served individually in miniature martini glasses	
east indian curry bar	8	spaghetti and meatball forks	4
basmati rice with your choice of chicken vindaloo or coconut cream vegetable curry. includes toppings of poppadum chips, mango chutney, tamarind hot sauce, toasted almonds and coconut		a twist of spaghetti and homemade meatballs on individual cocktail forks, zesty tomato sauce and shaved parmesan cheese	

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platters

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fresh seafood and shellfish display (12 minimum)	15
an assortment of shellfish and seafood, dramatically presented with all accompaniments	
ice display	ask your event planner
ice bowls or professional carvings to embellish your seafood display.	
fresh fruit platter — beautifully displayed	4
deli platter	7
meats, cheese, fruit and vegetables, olives and pickles accompanied by mustard, chutney and assorted bread and crackers. this is meant to be a snack or appetizer	
grilled vegetable platter	7
an abundance of grilled vegetables beautifully arranged, drizzled with extra virgin olive oil and balsamic vinegar	
antipasto	8
grilled vegetables, melon, prosciutto, salami, marinated olives, house made pickles, various local and imported cheese and house made foccacia	
mezze plate	4
a variety of pickles, olives, artichoke hearts, pickled beans, sweet hot peppers and marinated mushrooms	
grilled caesar salad platter	5.50
lightly grilled hearts of romaine with crispy pancetta, shaved parmesan, and our grainy dijon "hail caesar dressing"	

hors d'oeuvres, tapas, amuse bouche

dips and spreads

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- hot spinach dip — accompanied by tri-colored tortilla chips (serves 20) 70
- sun-dried tomato salsa, gorgonzola mousse and balsamic reduction (minimum 12) 4
- three distinct dips with savoury, rosemary biscotti for dipping
- white bean dip (minimum 12) 4
- garlic and lemon infused, with house made foccacia for dipping
- trio of dips (minimum 10) 4
- eggplant caviar, roasted garlic decadence and hummus,
accompanied by pita points, crostini and crackers
- crudités and dip. 4
- a bountiful display of familiar and exotic vegetables with a fresh herb dip
- tuna antipasto (serves 20) 60
- diced pickled vegetables, olives and capers, served with house made
grissini breadsticks and fresh baguette
- roasted garlic decadence from hell 3
- a garlic lovers dream — accompanied by crostini for dipping

hors d'oeuvres, tapas, amuse bouche

cocktail receptions

these menus are available for 24 guests or more

all cocktail parties are served buffet style

 these items may be served warm

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please add a 3.00 per person for tray passed service

alberta steakhouse 12

dirt berries
 cocktail caesar salad bites
 mini yorkies
 shrimp cocktail in cherry tomato
 crudités and dip
 otl goat cheese torta


veggie lover 12

asparagus and asiago mini veggie frittata
 devilled potatoes
 fire roasted red pepper and
 chevre micro panini
 brie and roasted garlic crostini
 trio of dips
 fresh fruit platter
 crudités and dip



the otl 12

nova scotia lobster mac and cheese
 blt profiteroles
 torched maple crispy salmon
 devilled walnut cocktail quesadilla
 roasted duck blini with blood orange
 marmalade
 spinach dip with tri-color tortilla chips


b.c. 16

mango maki
 pea pancake with salmon and smoked
 salmon tartar
 roasted garlic, brie and grape crostini
 wild mushroom ragout tarts
 with goat cheese 
 blueberry, earl grey tea cured salmon
 gravlax on sour cream blini
 fraser valley duck with blood orange
 marmalade
 indian candy and wild rice pancake
 okanagan apple and pear brie




le gourmand 16

mini croque monsieur's 
 prosciutto, tapenade and chevre crostini
 polenta cakes with feta and olives
 apple and anise pissladiere
 gorgonzola mousse savory profiterole
 danish baby back ribs with green onions
 and toasted sesame seeds 
 chicken liver and pistachio pate with
 cornichons, dijon mustard and croutons
 tuna antipasto with crostini and baguette

down south 20

hot and crunchy pecan and chili crusted
 chicken drumettes 
 jalapeno and basil cornbread muffins
 with mascarpone
 prawn and watermelon skewer
 with peanut sauce
 pablano corn cakes with avocado
 and tomato salsa
 devilled potatoes
 jerk chicken papadom crisp with
 mango salsa
 baked crab cakes with catalan mayo
 pecan bourbon pralinehavarti
 hot spinach dip with tri color tortilla chips
 watermelon wedges

go east 22

coconut and red curry marinated
 beef satay 
 cucumber and crab nigiri
 sesame and wasabi crusted ahi tuna cubes
 burmese sprouts nest with
 sweet chili vinegar 
 mango maki with wasabi, soy and
 pickled ginger
 coconut chicken skewers 
 orange glazed salmon tempura
 asian wonton chicken cups
 smoked salmon stacks
 vietnamese salad rolls with
 spicy peanut sauce
 fruit platter