



# Émotions Catering

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## Cold Hors d'Oeuvres

Imported and Domestic Cheese Display served with Crackers

Fresh Vegetables with a Ginger-soy Aioli Dip and a Roasted Red Pepper & Feta Dip

Seasoned Pita Crisps with Roasted Garlic Hummus and Baba Ghanouj Dip

Roasted Zucchini Strips Stuffed with Chèvre, Sun-dried Tomatoes, Herbs and Pecans

Roasted Red Pepper and Chèvre on Pear Slices with Candied Walnuts

Pumpnickel Flatbreads with Smoked Salmon and Dill Cream Cheese

Garlic Toasts with Roast Beef, Hummus, and Roasted Red Pepper

Grilled Honey-Ginger and Curry Shrimp

Thai Chicken with Basil, Chilies and Garlic on Endive Spears

Cherry Tomatoes Stuffed with Roasted Garlic Cream Cheese Filling

Salmon Mousse Rosettes on Cucumber Coins

Cucumber Cups with Smoked Salmon, Pickled Ginger and Wasabi Cream Cheese

Mini Pitas Stuffed with Hummus and Mediterranean Vegetables



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## Hot Hors d'Oeuvres

Miniature Crab Cakes with Citrus Aioli

Southwestern Egg Rolls with Chicken, Corn and Pepper Jack Cheese  
served with Guacamole and Ranch Dip

Roasted Potato Cups with Sun-dried Tomatoes and Chilies  
(option – Roasted Garlic and Cream Cheese)

Bite-size BBQ Chicken Pizzas with Red Onion Slivers and Crumbled Chèvre

Sesame Chicken Satays with Spicy Peanut Dipping Sauce

Leek, Fennel and Goat Cheese Stuffed Mushrooms

Phyllo Wrapped Zucchini Sticks, Parmesan and Prosciutto with a Tomato Dipping Sauce

Russian Style Stuffed Mushrooms with Seasoned Beef and Sour Cream

Brie and Walnut Phyllo Bundles with a Balsamic Vinegar Reduction

Wontons Stuffed with Curried Vegetables served with an Apricot Dipping Sauce

Phyllo Spirals with Prosciutto, Sundried Tomatoes, Olive Tapenade and Sharp Cheese

Mini Pecan Scone with Mustard and Molasses-Rum Glazed Ham topped with Brie



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## Hot Hors d'Oeuvres (cont'd)

Potato Latke with Caramelized Apples and Sour Cream

Pulled Pork Sandwiches

Bombay Sliders with Garlic Curry Sauce

Assortment of Savoury Mini-Cheesecakes

Fillings include: Smoked Salmon, Thyme-Scented Apple and Cheddar, Basil Parmesan

## Other

Gazpacho Soup served in Shot Glasses

Sliced Baguette Stuffed with Artichokes, Spinach,  
Sundried Tomatoes and Herbed Cream Cheese



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## Sweets

A Splendid Display of Fresh Fruits

Assortment of Gourmet Desserts  
(Ex. mint brownies, black forest squares, lemon burst squares, bourbon pecan tarts)

Puff Pastry Napoleons with Chantilly Cream and Fresh Berries

Tuxedo Strawberries – fresh strawberries dipped in white chocolate then dressed with semi-sweet chocolate, made to appear like a tuxedo

Chocolate Dipped Strawberries

Bite-size Choux Pastries

Mini Tropical Fruit Kabobs drizzled with White and Dark Chocolate

Iced and Decorated Cupcakes

Candy Sticks

Assortment of Gourmet Cookies  
(Ex. Mint Supreme, Triple Chocolate, White Chocolate Cranberry Oatmeal)

Other delicacies available upon request