



VILLEGIA
LE VICTORIN

HORS D'OEUVRE

19\$/dozen CHOICES

Prosciutto verrine in phyllo pastry & mandarin
Peppered salami with cream cheese & olive on a rusk
Imperial roll sweet chili sauce & micro-sprout
Creamy blue cheese snail served in ramekin
Mini *vol-au-vent* "quiche style" spinach & wild mushrooms

21\$/dozen CHOICES

Beet root basket, duck muslin & cranberries
Kangaroo terrine, onions confit on crouton spiced with orchid
Ratatouille verrine decorated with a bocconcini pesto pearl
Pepper & lime marinated scallop in a spoon
Mini skewer of chicken fillet with homemade *tzatziki*

24\$/dozen CHOICES

Smoked salmon with asparagus & goat cheese in tongs
Mini skewer of pork, rosemary, *Norbertville* maple
Tempura shrimp with homemade chili sauce served in a tray
Foie gras candy, port & pear
Lobster & caviar cone, decorated with seaweed & corn sprouts