

Mangiacake Catering

HORS D'OEUVRES

48 hours notice required

- **Barbecued Polynesian Shrimp**

Marinated in garlic, ginger, coriander & skewered on lemon grass spears.
Barbecued and served with coconut dipping sauce.

- **Brie Cups with Hot Pepper Jelly**

Mild French brie cut into wedges, placed in crispy Siljan cups & topped with hot red pepper jelly. Baked beautifully to blend all the flavours.

- **Cajun Seafood Bundles**

Enjoy the taste of Louisiana spicy shrimp & scallops tied up in a phyllo purse.

- **Ceviche**

Bay scallops & black tiger shrimp with blood orange & cilantro, served on toasted tortilla crisps.

- **Chef's Pizzettas**

Mangiacake's own adaptation of pizzetta. Assorted topping beautifully garnished & presented warm.

- **Chicken or Beef Yakitori**

Take a trip to Japan in your own home. These skewers are a traditional Japanese marinade made with spring onions to add zing.

- **Chicken Tandoori**

These skewers are marinated in a blend of tandoori spices & low-fat yogurt. A yogurt-lime dipping sauce enhances their flavour.

- **Cornmeal Crusted Crawfish**

With Cajun tomatoes & black beans.

- **Creole Seafood Phyllo Bundles**

Shrimp, scallops & crab with Creole seasoning.

- **Curried Crepes**

With masala vegetable julienne.

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- **Duck Confit**

Shredded duck served on sweet potato gaufrettes with a cardamom blackberry sauce.

- **Gourmet Mini Burgers**

House-made mini angus burgers with a variety of gourmet condiments served on freshly baked sesame buns.

- **Herbed Chicken with Mango Chutney**

Panko crusted chicken strips with spicy mango dipping sauce.

- **House Cured Salmon with Avocado Salsa**

Citrus & vodka house-cured salmon served on cornmeal blini, topped with a zesty avocado & tomato salsa.

- **International Sushi**

A Canadian & Japanese classic. Choose from vegetarian maki, California rolls or a selection of nigiri.

- **Jerk Chicken Skewers**

Mangiacake's own jerk marinade with a spicy mango dipping sauce to cool the heat.

- **Empanadas**

Mini Mexican turnovers. Served warm with a choice of beef, chicken or vegetarian nicely spiced without too much heat.

- **Mangiacake Quesadillas**

Tortillas with an assortment of toppings to suit everyone's tastes, including feta cheese, oregano, tomatoes, tapenade, mozzarella & smoked chicken.

- **Mango Crab Crostini**

The tropical sweetness of mango & the cool heat of wasabi mayonnaise combined with tender flaky king crab.

- **Grilled Chicken & Basil Crostini**

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- **Mexican Meatballs**

Yet another version of an old favourite. Cilantro, jalapeno & a hint of cumin seed baked.

- **Mini Chicken Bisteeya**

Chicken pot pie, a classic Moroccan dish, miniaturized!

- **Mini Corn Cakes with Prawns & Dill Aioli**

Corn & red pepper muffins with mini prawns, topped with house-made dill aioli.

- **Mini Crab Cakes**

With mango chipotle relish.

- **Mini Pepper & Chicken Frittata**

Roasted red pepper with grilled, herbed chicken in a fluffy egg frittata, perfect for brunch.

- **Orange-Bourbon Chicken Skewers**

With roasted red pepper & cilantro dipping sauce.

- **Pakoras**

An Indian favourite. Peppers, cauliflower with broccoli lightly battered & served hot.

- **Pan-Seared Scallops**

Seared in a rosemary butter, the woody flavour is enhanced by a skewer made of fresh rosemary sprigs.

- **Phyllo-Wrapped Goat Cheese with Sundried Tomato & Basil Pesto**

Flaky phyllo rounds encircling an Italian-style blend of Woolwich Dairy goat cheese, sundried tomatoes & basil pesto.

- **Pot Stickers, Gyoza & Shumai**

Call them what you will, these appetizing “mini dumplings” come with a variety of fillings. Choose from scallops, cilantro, lemongrass, chicken, shrimp & even vegetarian options available. Served in Asian spoons with a delicious sauce.

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- **Pumpkin Puffs**

An uplifting blend of pumpkin chutney & Woolwich goat cheese enclosed in puff pastry, it is baked to golden brown & melts on the tongue.

- **Rosemary Lamb Chops**

Ontario lamb with a Dijon mustard crust & fresh rosemary, served medium rare.

- **Sesame & Wasabi Crusted Tuna**

Cubes of Ahi tuna lightly dusted in wasabi, crusted with black & white sesame seeds.

- **Smoked Salmon Rosettes with Orange Cream Cheese & Dill**

Paper thin coho salmon rosettes with orange & dill scented low-fat cream cheese on pumpnickel rounds.

- **Sweet Potato Wontons**

With lime, jalapeno & mint chutney.

- **Tandoori Style Prawns**

Marinated in a light, low-fat cucumber yogurt dip. The perfect accompaniment to these tandoori-spiced prawns.

- **Thai Spring Rolls**

A tasteful mixture of julienne vegetables meshed with our own combination of Thai spices & sauces, oven-baked to perfection.

- **Vietnamese Spring Rolls**

An interpretive blend of Oriental vegetables tightly wrapped in rice paper & served with a Vietnamese dipping sauce. Served chilled.

- **Wild Mushroom Bundles**

A medley of wild mushrooms sautéed with fresh thyme, tossed with provolone cheese & wrapped in a phyllo purse.

- **Zesty Herbed Falafels**

Chickpea & fava bean falafels, fried crisp, topped with hummus & cilantro.

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