



# HORS D'ŒUVRES catering menu

Prices do not include taxes  
Contact us for our custom-designed menus if you have something else in mind!

Louche – flexible, delicious and environmentally friendly

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## Hors d'œuvres @ \$ 24.00 per dozen (minimum order of 2 dozen per item)

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### Deviled eggs

- Hard-boiled eggs with mayo, mustard and smoked paprika.

### Cucumber Bites

- Cucumber canapés filled with dill cream cheese and topped with cherry tomatoes.

### Roasted dates

- Gorgonzola-stuffed dates wrapped in prosciutto.

### Mini Pizza Bites

- Pepperoni, mushrooms, bacon, mozzarella, tomato sauce.

### Mini Italian meatballs "*polpette*"

- Italian seasoned mini meatballs in a delicious homemade tomato sauce.

### Caprese skewers

- Cherry tomatoes, bocconcini, fresh basil, olive oil and balsamic reduction.

### Caprese tofu skewers (vegan)

- Marinated tofu, cherry tomato, fresh basil.

### White bean hummus and wild mushroom phyllo cups

- Cannellini bean purée with tahini, garlic and lemon juice, served in a small phyllo shell with sautéed wild mushrooms on top.

## Crostinis @ \$ 24.00 per dozen (minimum order of 2 dozen per item)

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### Bruschetta

- Tomatoes, onions, garlic, basil and parmesan on a grilled crostini.

### Strawberries & Brie

- Homemade strawberry compote and brie on a grilled and oven heated crostini.

### Duxelles

- Mushroom & goat cheese duxelles on a grilled and oven heated crostini.

Contact us at 514 966-8431 or [info@louche.ca](mailto:info@louche.ca)

**Maple & Bacon**

- Caramelized red onion with maple and bacon on a grilled crostini.

**Mini avocado toast**

- Avocado, garlic, lemon, toasted walnuts, on a grilled crostini.

**Hors d'œuvres @ \$ 36.00 per dozen (minimum order of 2 dozen per item)**

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**Black Bean Chicken Wings**

- Chicken wings cooked in a garlic, ginger and black bean sauce (Shayne's famous recipe).

**Arancini**

- Beef arancini with sticky rice, ground beef, asiago and Pomodoro sauce.

**Antipasto skewers**

- Cherry tomatoes, sharp cheddar, salami, prosciutto, green and Kalamata olives, tortellini.

**Salmon Tartar crostini**

- Salmon, shallots, capers, lemon juice, Dijon, chives, on a grilled crostini.

**Smoked Salmon crostini**

- Smoked salmon with dill cream cheese on a grilled crostini.

**Mini salmon cakes**

- Shredded salmon, mashed potatoes, panko, red peppers, onion and garlic. Served with a citrus aioli.

**Hors d'oeuvres @\$42.00 per dozen (minimum order of 2 dozen)**

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**Shrimp and scallop ceviche bites**

- Diced shrimp and scallops with Roma tomato, red onion, cucumber, jalapeno peppers, cilantro and freshly squeezed lime juice in a small shot glass.

**Duck breast and fig canapé**

- Smoked duck breast, parsnip purée and fig compote on crostini.

**Beef tartare**

- Beef fillet tartare with quail half-egg, in a small wonton cup.

**Deviled eggs with smoked salmon**

- The classic hors d'oeuvre, but with smoked salmon.

**Smoked salmon rolls**

- Tortilla, herbed cream cheese, spinach and smoked salmon. All rolled and cut.

## Burger sliders @ \$ 48.00 per dozen

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### Beef sliders

- Aioli with basil, caramelized onion, lettuce, tomato, provolone.

### Buffalo chicken sliders

- Buffalo Frank's Red Hot sauce, blue cheese dressing, creamy coleslaw.

## Platters (10 people minimum order)

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### Fruit platter \$6.00/pers.

- A selection of seasonal fruits and berries with maple yogurt dip.

### Vegetable platter \$6.00/pers.

- A selection of seasonal market vegetables served with a dill and lemon dip (or chickpea hummus, your choice).

### Cheese platter \$8.00/pers.

- A selection of local and imported cheeses accompanied by crackers and bread.

### Grazing board \$12.00 /pers.

- A selection of cold cuts (prosciutto, salami, capicola), cheeses (hard, creamy, blue), dips (hummus, jam), pickled products (gherkins, artichokes), nuts (pecans, walnuts), crackers and breads.

## Desserts

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### Fruit skewers (\$24.00 per dozen)

- Honeydew melon, cantaloupe, strawberries, grapes and watermelon on a stick, served with honey and yogurt dip.

### Carrot cake muffins

4.00/unit (minimum order 10 muffins)

- Our famous carrot cake recipe in a muffin topped with cream cheese frosting.

### Our famous cheesecakes in Mason jars

Regular size 250mL: \$5.00 each (minimum order of 10 per flavor)

MINI 125ml format: \$3.50 each (minimum order of 10 per flavor)

### Flavors

- Blueberry & salted caramel: graham cracker base, blueberry cheesecake filling and homemade salted caramel.
- Strawberry, vanilla & Oreo: Oreo cookie base, vanilla cheesecake filling and homemade strawberry compote.

- Cherries & double chocolate: Oreo cookie base, milk chocolate cheesecake filling and homemade cherry compote on top.
- Maple & pecan: cinnamon and graham cracker base, maple cheesecake filling, salted caramel and roasted pecans.

Subtotal = TBD

Delivery, set-up and post-event pick-up = TBD

Dishware rental (to be determined according to requirements)= TBD

SUBTOTAL = TBD

TPS 5% = TBD

TVQ 9,975% = TBD

**TOTAL = TBD**

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**Note:** as we aim to be a zero-waste company, the equipment provided at your event is on loan (serving dishes, utensils, jars, etc.). In the event of missing or broken items, the corresponding amount will be added to your final invoice. A detailed document with prices for each item will be provided when we come to your event.

**Thank you for trusting Louche! Together, we're helping to preserve the planet!**