



Cocktail Party Menu

Dine in or take out the choice is yours.

Buell Street Bistrotro - 613-345-2623

Start off your dining experience at the Bistrotro while guests mingle and gather by treating your group to a selection of canapés. Trays can be either passed by our staff or placed on the table for all to enjoy

Or

Impress your guests at home or the office or any event without the work or mess! Choose the items you would like and pick them up at the Buell Street Bistrotro.

24 hours notice is appreciated

Cold Hors D'oeuvres (by the dozen)

Thin sliced marinated chicken breast on pita wedges with salsa \$14

Baby shrimp and herbed cream cheese in cucumber wedge cups \$15

Hummus and veggie tortilla pinwheels \$15

Traditional devilled eggs with a splash of Dijon and fresh herbs \$15

Chicken liver pate on dark rye with cornichons \$14

Mushroom caps with herbed cream cheese and walnuts \$15

Mushroom caps with a crab and chive stuffing garnished with parsley \$22

Smoked salmon canapes with cream cheese, capers & red onion \$17

Brie cheese and baby asparagus spears rolled in Hungarian salami diamonds \$18

Rare thin sliced roast beef on dark rye diamonds, horseradish cream \$17

Herbed cream cheese and baby asparagus spears rolled in thin sliced smoked salmon \$18

Walnut Dijon chicken bites served on a skewer with cherry tomato \$17

Warm Hors D'oeuvres (by the dozen)

Fresh Bruchetta with feta on sliced baguette \$14

Mushroom ragout bruchetta on garlic baguette topped with herb goat cheese \$17

Phyllo pastry vegetarian samosas with tzatziki dip \$14

Bacon wrapped water chestnuts \$15

mushroom ragout philo wedges served with tzatziki \$16

Mushroom ragout bruchetta on garlic baguette topped with herb goat cheese \$16

Miniature crab cakes with chipotle aioli \$22

Baked brie tartlet with spiced peach chutney \$15

Mini Quiche Lorraine (bacon, onion, tomato, cheddar) \$15

Four Cheese and spinach tartlet \$15

Mediterranean quiche tartlet \$15

Chicken & chevre quiche tartlet \$15

Shrimp and chive quiche tartlet \$15

Bacon wrapped scallops \$22

Goats cheese and apple tartlet \$17

chicken satay skewers with tzatziki sauce \$18

Teriyaki sesame beef skewers \$18

Greek pork skewers (garlic, oregano & lemon juice) with tzatziki \$18

Grilled salmon skewers rolled in fresh herbs \$18

Cajun tiger shrimp skewers (one shrimp) \$18

Escargot Bourguignone stuffed mushroom caps topped with Parmesan \$18

Medium rare grilled cajun duck breast canapés with spicy peach chutney \$22

Mussels stuffed with onions, garlic & herbs on the half shell (3 per portion) \$18

Layered Crabmeat, roasted red pepper & smoked salmon parfait in tall shot glasses \$30



Party Platters

Impress guests with stunning platters
Small serves 8 / Large serves 16



Vegetable Tray

A Colorful selection of fresh vegetables with our special creamy dip
Sm. - \$21.00 Lg. - \$39.00

Cheese Tray

Brie, cheddar, Swiss & Blue Cheese garnished with assorted fresh fruit & crackers.
Sm. - \$39.00 Lg. - \$75.00

Middle Eastern Dip Platter

Humus, Baba ghannouj, and tzatziki, garnished with
fresh vegetables and a selection of bread
Sm. - \$29.00 Lg. - \$57.00

Smoked Salmon Platter

Smoked salmon, with capers, red onions, lemon, herbed cream cheese, bread & crackers
Sm. - (1/2 side) - \$42.00 Lg. - (full side) - \$80

Antipasto platter

Assorted Italian meats, grilled marinated vegetable, olives,
artichoke hearts and garlic herb foccacia bread
Sm. - \$51 Lg. - \$95

Fresh Oysters (seasonal)

Fresh Shucked oysters on the half shell with lemon wedges, cocktail sauce
and shallot vinaigrette served over crushed ice (subject to market price)

Prawn Platter

Jumbo prawns sautéed in garlic butter. Served chilled with spicy cocktail sauce.
sm. (25 prawns) - \$65.00 Lg. (50 prawns) - \$110.00

Fruit Kebabs

Seasonal fruit skewers served with cinnamon yogurt dip
Small - \$24 Large - \$48

Prices do not include applicable taxes