

# LES HORS-D'OEUVRES

Minimum 12 units per selection

## COLD BITES

### Vegetarian & Vegan | 2.50 per unit

- 1 Marinated cantaloupe and ponzu pearls on sesame shortbread | *Vegan, gluten free, lactose free*
- 2 Ratatouille and herb cheese puff pastry
- 3 Ginger turmeric and lemon goat panna cotta on thyme shortbread | *Gluten free*
- 4 Vegetarian spring roll with Vietnamese sauce | *Vegan, gluten free, lactose free* (unavailable on weekends)
- 5 Green peas, lemon and parmesan cheese mini tart

### Meat | 3.00 per unit

- 6 Enoki mushrooms, duck breast and porcini cream | *Gluten free*
- 7 Cocoa macaron filled with foie gras and Armagnac-soaked prunes | *Gluten free, lactose free, contains nuts*
- 8 Chicken, coleslaw and mango mini taco | *Lactose free*
- 9 Sichuan chicken mousse, cucumber and melon radish on eggroll chips | *Lactose free*
- 10 Roast beef, caramelized onions, parmesan and pesto mayo on brioche bread

### Fish & Sea Food Selection | 3.50 per unit

- 11 Shrimp with pear and rosé sauce in wonton cup | *Lactose free*
- 12 Smoked salmon and pickled onion mini bagel
- 13 BLT Scallop | Bacon, lettuce & tomato | *Gluten free, lactose free*
- 14 Yuzu lobster salad on radish wrap | *Gluten free, lactose free*
- 15 Tuna and cucumber on furikake rice cake | *Lactose free*

## HOT BITES

### Vegetarian | 2.50 per unit

- 16 Onion bhaji with raita sauce | *Gluten free*
- 17 Sweet potato, black beans and smoked gouda empanada with homemade salsa
- 18 Aged cheddar cheese stick
- 19 Imperial roll with Thai sauce | *Lactose free*

### Meat | 3.00 per unit

- 20 Spiced beef, cork mushroom kebab with tarragon sauce | *Gluten free, lactose free*
- 21 Karaage skewer (fried chicken) with honey chili sauce | *Gluten free, lactose free*
- 22 Fried veal stuffed cannelloni with romesco sauce | *Contains almonds*
- 23 Duck rilette, Brie cheese with candied orange on mini crepe

### Fish & Sea Food Selection | 3.50 per unit

- 24 Spicy crab arancini
- 25 Cod fritters with saffron rouille | *Gluten free, lactose free*
- 26 Shrimp, white beans, coriander mousse with corn salsa on crispy corn bread | *Gluten free, lactose free*
- 27 Thai curry haddock skewers with coconut milk sauce | *Gluten free, lactose free*

## SWEET BITES | 3.00 per unit

Assorted miniature pastries | *Contains nuts*

Almond sea salt chocolate cluster

## Accompaniments | Minimum purchase 5 portions per selection | Price by portion

- 4.75 Vegetables & dip | 12 pcs
- 12.95 Refines cheese | 75 g | Fruits and crisp bread
- 21.95 Refined cheese & cold cuts | Fruits and accompaniments | 100 g each
- 10.00 Assorted spiced nuts | 150 g | *Peanut free*
- 33.00 Ortas Rhonéa Rasteau Tradition | Red wine | 750 ml | France, Vallée du Rhône
- 33.00 Willm Riesling Réserve | White wine | 750 ml | France, Alsace

# DANSEREAU TRAITEUR

## LES HORS-D'OEUVRES

Spring | Summer 2025

### Cold Bites



1  
Marinated cantaloupe and ponzu pearls on sesame shortbread  
*Vegan, gluten free, lactose free*



2  
Ratatouille and herb cheese puff pastry



3  
Ginger turmeric and lemon goat panna cotta on thyme shortbread  
*Gluten free*



4  
Vegetarian spring roll with Vietnamese sauce  
*Vegan, gluten free, lactose free*  
(unavailable on weekends)



5  
Green peas, lemon and parmesan cheese mini tart



6  
Enoki mushrooms, duck breast and porcini cream  
*Gluten free*



7  
Cocoa macaron filled with foie gras and Armagnac soaked prunes  
*Gluten free, lactose free, contains nuts*



8  
Chicken, coleslaw and mango mini taco  
*Lactose free*



9  
Sichuan chicken mousse, cucumber and melon radish on eggroll chips  
*Lactose free*



10  
Roast beef, caramelized onions, parmesan and pesto mayo on brioche bread



11  
Shrimp with pear and rosé sauce in wonton cup  
*Lactose free*



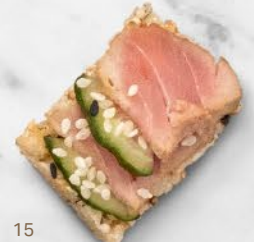
12  
Smoked salmon and pickled onion mini bagel



13  
BLT Scallop | Bacon, lettuce and tomato  
*Gluten free, lactose free*



14  
Yuzu lobster salad on radish wrap  
*Gluten free, lactose free*



15  
Tuna and cucumber on furikake rice cake  
*Lactose free*

### Hot Bites



16  
Onion bhaji with raita sauce  
*Gluten free*



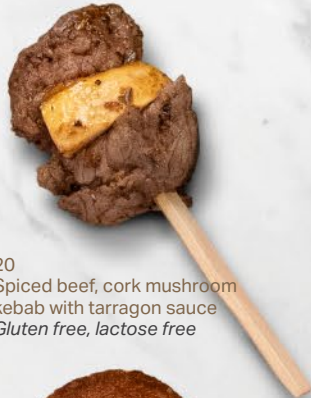
17  
Sweet potato, black beans and smoked gouda empanada with homemade salsa



18  
Aged cheddar cheese stick



19  
Imperial roll with Thai sauce  
*Lactose free*



20  
Spiced beef, cork mushroom kebab with tarragon sauce  
*Gluten free, lactose free*



21  
Karaage skewer (fried chicken) with honey chili sauce  
*Gluten free, lactose free*



22  
Fried veal stuffed cannelloni with romesco sauce  
*Contains almonds*



23  
Duck rilette, Brie cheese with candied orange on mini crepe



24  
Spicy crab arancini



25  
Cod fritters with saffron rouille  
*Gluten free, lactose free*



26  
Shrimp, white beans, coriander mousse with corn salsa on crispy corn bread  
*Gluten free, lactose free*



27  
Thai curry haddock with coconut milk sauce  
*Gluten free, lactose free*