

# MEAT

---

## Beef on a Crostini

- Pre-heat oven to 350F
  - Reheat crostini & beef for 2-3 minutes
  - Remove from oven
  - Finish with a small spoon of pear jam on top
- 

## Beef Samosa

- Pre-heat oven to 350F
  - Reheat until samosas are warm; 12-15 minutes
  - Serve with tamarind chutney on side
- 

## Beef Satay

- Pre-heat oven to 350F
  - Reheat for 4-5 minutes
  - Serve with horseradish aioli on side
- 

## Braised Short Rib Empanadas

- Pre-heat oven to 350F
- Reheat, uncovered, for 12-15 minutes
- Serve with honey-mustard mayo

## **Mini Bymark burgers**

- Pre-heat oven to 350F
  - Reheat the meat for 10- 12 minutes depending on the colour you would like.
  - After 6-7 minutes, add mushroom on top of each burger and bake for the remainder of the time.
  - Top each burger with a slice of brie cheese and bake for 20-30 seconds until cheese is slightly melted.
  - Spread truffle aioli on the bottom of bun, add lettuce.
  - Assemble all items for your mini slider!
- 

## **Chicken drumettes**

- Pre-heat oven to 350F
  - Reheat in oven for 10 - 12minutes
  - Serve with chipotle BBQ sauce
- 

## **Greek Style Chicken Brochettes**

- Pre-heat oven to 350F
  - Reheat for 6-8 minutes
  - Serve with tzatziki on side
- 

## **Mini prime rib sandwiches**

- Pre-heat oven to 350F
  - Reheat for 12-15minutes or until cheese is melted
- 

## **Mini Sausage Roll**

- Pre-heat the oven to 350F
- Reheat in oven for 10-12min.

## **Mini Roasted Lamb Chops (Per Rack - 8 pcs) Mustard Glaze and Olive Tapenade**

- Pre-heat oven to 400F
  - Reheat lamb chops for 10-15 minutes
  - Let set for about 5-7 minutes
  - Cut each lamb chop individually
  - Top with a teaspoon of olive tapenade
- 

## **Smoked Chicken Spring Rolls**

- Pre-heat oven to 350F
  - Cook until spring rolls are crispy; 10-12 minutes
  - Serve with sauce on side
- 

## **Spicy Jerk Veal Meatballs**

- Pre-heat oven to 375F
  - Reheat for 5-6 minutes
- 

## **Wilted Leek and Chicken Dumpling**

- Pre-heat oven to 350F
- Sprinkle some water on dumplings
- Reheat for 6-8 minutes
- Serve with scented soy

# SEAFOOD

---

## Grilled Shrimp

- Pre-heat oven to 350F
  - Reheat for 10-12 minutes
  - Serve with chili aioli on side
- 

## Lobster Grilled Cheese

- Pre-heat oven to 350F
  - Bake the grilled cheese until crispy. 4-6 minutes
  - Let set for 1 minute and slice into smaller pieces
- 

## Lobster taco

- Fill the beet chip with lobster mix as needed.
  - Garnish with a piece of lemon, cilantro and a drop of scented soy
- 

## Mini crab cakes

- Pre-heat oven to 350F
- Reheat in the oven for 12-20 minutes until crispy
- Finish with a teaspoon of the aioli

## **Tuna on a potato chip**

- Place a slice of tuna on top of a potato chip
  - Garnish with 1/8 spoon of mango mignonette and a drop of scented soy
- 

## **Shrimp dumpling**

- Add a bit of water to the dumpling (sprinkle)
- Pre-heat oven to 375F.
- Reheat 3-5 minutes
- Add a teaspoon of soy sauce on top before serving

# VEGETARIAN

---

## Brie on Crostini

- Pre-heat oven to 350F
  - Put the brie on the crostini and bake for 30 seconds until semi-melted
  - Remove from oven and top with small teaspoon of pear jam
  - Garnish with one sage
- 

## Fig on crostini

- Pre-heat oven to 350F
  - Reheat crostini for 1-2 minutes
  - Remove from oven and top with goat cheese & a teaspoon of fig preserve
  - Garnish with one sage
- 

## Grilled Cheese

- Pre-heat oven to 350 degrees
  - Bake the grilled cheese until crispy, 4-6minutes.
  - Let set for a minute and slice into smaller pieces
- 

## Savoury cup with woodland mushroom

- Warm up the mushroom mix for about 2min.
- Fill the savoury cup with the mix and garnish with brie

## **Vegetable and Goat Cheese Empanadas**

- Pre-heat oven to 350F
  - Reheat, uncovered for 8-10 minutes
  - Serve with spicy sriracha mayo
- 

## **Vegetable pakora**

- Pre-heat oven to 350F
  - Cook until pakoras are warm; about 12-15minutes
- 

## **Vegetable Spring Rolls**

- Pre-heat oven to 350F
- Cook until spring rolls are crispy
- Serve with ginger plum sauce on side