

catersource® + **THE
SPECIAL
EVENT®**

Hors D' Oeuvres

Don't Mind If I Do!!



Presented by

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Good Gracious Events



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Executive Chef,
Daniel et Daniel Catering



Hors d'oeuvres

What They Are, and Why We Love Them

Small Bites of Tasty Sweet or Savory Foods

Adventurous, Whimsical, and Varied



Agenda

Trends

- Plant Based
- Allergen Friendly
- Comfort Foods
- Diversity of Flavors
- Sweet Bites

Presentation & Signage

Plant Based



Carolina BBQ Jackfruit
On a Cornbread Toast



Zucchini Roulade
With Sundried Tomato
Hummus



Sweet Potato Pear
Grape Nut Crostini



Polenta Cake with White
Bean and Sundried
Tomato

Red Quinoa Salad Roll Prep

- Red Quinoa
- Carrot
- Green Onion
- Cilantro
- Mint
- Lettuce
- Red Pepper
- Avocado
- Chili Sauce
- Tamari



Red Quinoa Salad Roll



Allergen Friendly



Roasted Parsnip Stump



Zucchini Cube
Pickled Vegetable
Salad



Duo Caprese
Tomato and
Blackberry



Crabby Cakes

Gluten Free HD Bases



Jerk Chicken Tostones
• Plantain Chip



Chinese Chicken
Salad Wrap
• Rice Paper



Tuna Poke
• Rice & Nori



Burnt Eggplant Relish
• Papadum



Beet Sausage
• Seed Cracker



Watermelon Poke
• Nori Crisp



Shrimp Boudin
• Black Rice Cracker



• Cucumber Cup



Short Rib Cone
Taro Cone



Steak Frites
Potato Chip

Carrot Nigiri Prep



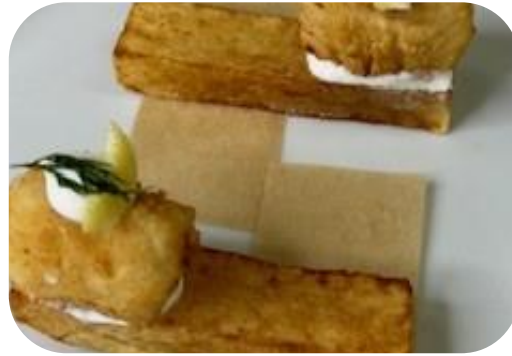
The image shows three pieces of Carrot Nigiri arranged diagonally on a black rectangular plate. Each piece consists of a square of sushi rice topped with a layer of browned salmon, a stack of thin, wavy carrot slices, a small dollop of white cream, and a cluster of green caviar. In the background, there are green leaves of a plant, possibly a pothos, adding a fresh touch to the presentation.

Carrot Nigiri

Comfort Foods



Parmesan
Chicken



Fish and
Chips



Big Mac Bao



Avocado
Toast

Buttermilk Chicken Biscuit

- Cheddar Biscuit
- Spicy Aioli
- Buttermilk Fried Chicken
- Red Cabbage and Green Apple Slaw



Shallot Tatin



- Puff Pastry
- Shallot
- Butter
- Sherry Vinegar
- Roast Red Pepper

Shallot Tatin



Steak Frites

- House made Potato Chip
- Pesto & Horseradish Aioli
- Shaved Roast Beef
- Maldon Salt
- Purple Basil



Diversity of Flavors



Empanada



Lamb Shawarma



Harissa Carrot



Chicken Meatball

Key Wat



Key Wat

- Berbere Spiced Beef
- House Made Ayib Fresh Cheese
- Crispy Injera Taco
- Cilantro Sprout



Shrimp and Corn Pancake Prep

- Shrimp
- Aioli
- Corn Pancake
- Chive



Shrimp and Corn Pancake



Sweet Bites



Open Faced
Macarons



Port Wine Cannoli



Banana Lollipop



Sweet Potato
Donut

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Carrot Nigiri

Petite Tarte Tatin Prep



Petite Tarte Tatin

- Green Apple
- Caramel
- Sable Breton
- Gold Flake



Presentation Styles



Shrimp on a
Pineapple



Devilled Eggs with
Chive Flowers



Short Rib on Taro Chip
Flowers



Short Rib Taco on Taco
Tray

Signage



Watermelon & feta



Oyster shooter



Sweet potato chip
with pear, roasted
grape walnuts



Roast beef
sandwich



Working, Learning, Dining, Exploring,
Laughing, It's Better Together!!!!





ICA is a not-for-profit organization dedicated to the growth and success of catering and event professionals.



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