

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 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

Mini Sausage Roll

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

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

VEGETERIAN

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