



dining in **chez vous**.

SANDWICHES, ROLLS & WRAPS  
VEGETARIAN  
SWEET TABLE

*high tea.*

[www.diningin.ca](http://www.diningin.ca)

# sandwiches, rolls and wraps

## 01 traditional english tea cucumber sandwiches

Served with minted cream cheese on white bread.

## 02 egg salad fingers

Egg salad fingers and sweet mixed pickle sandwiches on brown bread.

## 03 black forest ham & swiss

Black forest ham & swiss cheese with whole grain aioli on 12 grain bread.

## 04 crab salad on rye

Open faced creamy crab salad sandwiches on rye bread.

## 05 roast beef croissants

Roast beef tenderloin with horseradish aioli on mini croissants.

## 06 shortrib mini buns

Rootbeer braised shortribs mini buns.

## 07 sweet potato scones

Sweet potato scones topped with mascarpone, vodka smoked salmon and dill or smoked salmon and dilled cream cheese pinwheels.

## 08 mango rolls

Fruited cream cheese & mango rolls.

## 09 ahi tuna on rice crackers

Sesame-crusted ahi tuna on rice crackers with wasabi aioli.

## 10 smoked trout pâté

Smoked trout pâté with pumpernickel rounds.

## 11 chicken & sun dried tomato

Oregano, sun dried tomato and chicken on baguette rounds.

## 10 curried chicken salad

Curried chicken salad with celery, currants and pineapple on baguette rounds.



# Vegetarian

## 01 roasted beet & endive

Roasted beet, blue cheese and walnut stuffed endive leaves.

## 02 devilled eggs

Deviled eggs with truffled aioli.

## 03 vegan artichoke

Vegan artichoke cream, sautéed mushroom and leek and basil pesto crostini.

## 04 fresh figs

Fresh figs stuffed with honeyed goat cheese and pistachios.

## 05 stuffed cherry tomatoes

Cream cheese and chive stuffed cherry tomatoes.

## 06 mini yukon gold blinis

Mini yukon gold blinis with crème fraiche and caviar.

## 07 skewers

Brioche, red grape and cheese skewers.



# sweet table

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## **01 scones & fresh preserves**

Scones served with clotted cream and fresh preserves.

## **02 mini crème brûlées**

Mini crème brûlées on won ton soup spoons.

## **03 lemon curd shots**

## **04 carrot cake**

## **05 chocolate mousse cups**

## **06 assorted gourmet cookies**

## **07 assorted brownies & squares**

## **08 english trifle**

## **09 english shortbreads**

Savory shortbreads with Blue cheese & pecan, cheddar & jalapeno or smoked gouda & rosemary.

## **10 chocolate dipped strawberries**

## **11 fresh fruit skewers**

## **12 tea biscuits**

Tea biscuits with grand marnier cream and fresh strawberries.

## **13 white chocolate berries**

White chocolate raspberries and blackberries.





**“We were thrilled to have Chef Robyn come and cook for our out-of-town family during the blackout. Not knowing how this was possible without power, Dining In Chez Vous did an amazing job! We were thoroughly impressed by both your professionalism and your friendliness. The food was great and we could not even tell you improvised on the spot. We’ve since recommended Dining In Chez Vous to PR professionals, business owners and yes, we’d love to have you again this Christmas. Thanks for a smashing success!”**

NICOLE & MARK WHITTLE