

CANAPE MENU

Canapé sized

All food items are designed to be one bite sized. 1 ½ - pieces of each canapé per person.

Selection \$3.50 per person

Petit Fish Cakes with a coconut crust, coriander & peanut salsa

Potato and Vegetable Mini Rosti Topped with Sour Cream and Chives

Crispy Egg Plant Ravioli Spicy Green Olive Tappenade

Smoked Trout Mousse with Cucumber Relish on Whole Meal bread

Bocconcini, Roasted Cherry Tomato and Olive Tartlets

Agedashi Tofu Served with Miso Sauce, Shallot and Ginger in an Asian Spoon

Tomato Galette Topped Smoked Chicken and Pistachio Nuts

Steamed Pork Dumpling Served with an Apple and Honey salsa

Avocado Capsicum and Crab on a Crispy Crouton

Cured Beef, Roasted Tomato and Rocket Pesto on Crouton

Salmon Tartar on Multigrain Bread Garnished with Caper Berries

Rare Roast Beef, Watercress with a Horseradish Cream Served on a Roasted Rye and Caraway Seed Bread

Seared Duck Breast on a Crispy Crouton Served with a Bitter Chocolate Sauce

Tuna Sashimi with Alfalfa Salad Served with Wasabi and Soy in an Asian Spoon

Prosciutto, Rockmelon, on Pumpkin and Macadamia Nut Bread

Goats Cheese, Red Onion and Cherry Tomato Tartlet

Crab Celeriac Remoulade Topped Crouton

Spinach and Mushroom Roulade

Duck, shallot Cucumber Pancake with Hoi sin sauce

Mini Tuna Nicoise salad in a pastry tartlet

Prices are GST exclusive

CANAPE MENU

Canapé sized

All food items are designed to be one bite sized. 1 piece of each canapé per person

Soups \$3.50 per person

Chilled Gazpacho Consommé, served with Avocado cream, in a shot glass

Vichyssoise topped with Crispy Prosciutto, in a an espresso cup

Hot Tomato soup topped with fresh Basil pesto, in an espresso cup

Hot Lobster Bisque, served in an espresso cup

Selection \$4.50 per person

Seared Scallops in a Ginger Lime Marinade

Oyster Shots

Goats Cheese Filled Crispy Wonton, Miniature Herb Salad, Wild Blueberry Ginger Dressing

Beef and Oyster Capriccio, Watercress Salad, Truffle Oil Dressing Served on a toasted Rye and Caraway seed bread

Lobster Celeriac Remoulade Topped Crouton

Veal Tataki-Fu served with a Cucumber and White Radish Salad

Prices are GST exclusive

CANAPE MENU

Dessert

Selection \$4.00 per person 1 per serve

Mini Lime, Meringue Pie

Summer Fruits in Rose Water Jelly

Vanilla Pastry cream tartlet with fresh Raspberries

Miniature Profiteroles topped with caramel

Petit white Lamingtons filled with Rose water cream

Traditional Vanilla Bean Cream Brulee

Decadent Dark Chocolate Tartlet

Apple, Ginger, Palm Sugar Crispy Wonton served with a Coconut Cream

Fancy Ice Cream Chocolate dipped Petit Fours

Prices are GST exclusive

