

# CANAPES MENU

Minimum 15 guests per canapé selection  
Prices exclusive of GST

## Cold Canapé Selection

### \$3.00 per canapé

- Smoked Salmon on blinis.
- Chicken liver pate and camembert on crostini
- Cottage cheese and red pepper on salami.
- Celery filled with smoked salmon mousse.
- Smoked Chicken and pineapple skewer with sweet chilli dipping sauce.
- Deviled Eggs.
- Rounds of Bruschetta with diced tomatoes, onions, feta and balsamic glaze
- Roulade bites - various fillings

### \$4.00 per canapé

- Bloody or virgin Mary Oyster shots
- Rillettes of Duck Confit on Melba toast
- Spoon of shredded duck, spring onion and cucumber in hoisin, chilli & ginger sauce
- Pepper roasted beef on crustini with horseradish cream
- Seared tuna with cucumber and tomato salsa and garlic aioli on crispy filo.

## Hot Canapé Selection

### \$3.00 per canapé

- Garlic prawn skewers with wasabi aioli
- Venison meatballs with smoked paprika aioli
- Crispy Risotto Balls
- Zucchini, cherry tomato and feta tartlet
- Mini vegetable samosas or spring rolls served with dipping sauce
- Fish cakes with sweet chilli & lime dipping sauce
- Pork belly served on sticks with chorizo with sweet smoked paprika aioli
- Bacon and zucchini bites

### \$4.00 per canapé

- Crumbed Prawn cutlets with aioli
- Yorkshire pudding with rare beef creamy mustard horseradish sauce
- Miniature stuffed potatoes
- Tandoori Chicken skewer with mint yoghurt
- Mini pizzas
- Mini Pies – various fillings

## Dessert Canapé Selection

### \$3.00 per canapé

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| -Chocolate profiteroles          | -Custard fruit tartlets                    |
| -Truffles                        | -Danishes                                  |
| -Lemon and white chocolate tarts | -Banoffee Tart                             |
| -Cheesecake                      | -Chocolate covered strawberries (seasonal) |