



Mosman Catering

COLD CANAPES

4.40 each

Seared beef en croute with fresh horseradish mayonnaise and majoram

Tasmanian smoked salmon bilini with sour cream, chives and shiso

Mushroom pate tartlet drizzled with truffle oil

Seared yellowfin tuna on cucumber with daikon salad

Sweetcorn frittata topped with spiced avocado and a sprinkle of paprika

Peking duck crepes with spring onion, cucumber and housemade hoisin sauce

Cucumber and gin jelly spoons

Rice paper rolls served with sweet chilli dipping sauce – beef, chicken or vegetarian



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WARM CANAPES

4.40 each

Five spice duck wontons with sweet plum dipping sauce

Arancini with saffron, manchego and fontina or porcini mushroom and parmesan

Pork, sage and apple rolls

Mini chicken Kiev

Haloumi wrapped with prosciutto topped with fig compote

Spinach and feta triangles

Potato and pea croquettes

Leek and gruyere tart

Mini Gourmet Pies – Choice of:

Beef and red wine

Lamb and rosemary

Chicken and leek



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SLIDERS

Pulled pork with bbq coleslaw, and sweet chilli mayo
Beef with melted cheddar, mustard mayonnaise and salad
Herb chicken with smashed avocado mayo and salad

6.50

SKEWERS

Grilled beef with mildly spiced chimichurri
Grilled lemon pepper chicken
Grilled prawns with cocktail seafood dipping sauce
Grilled mushrooms, capsicum, zucchini and cherry tomatoes

5.50

SUBSTANTIAL CANAPES / FORK FOOD

Four cheese ravioli tossed with olive oil and baby spinach and a drizzle of tomato herb sauce
Beer battered fish and chips with tartare sauce
Warm salad with chorizo sausage, black olives, capers, chat potatoes and roast cherry tomatoes
Chargrilled chicken on a bed of fruity cous cous
Grilled vegetables with crumbed ricotta on baby spinach

9.50