



### **COLD CANAPES**

Seared beef on warm potato rosti with horseradish and marjoram

Smoked salmon blini with sour cream, chives and shiso

Mushroom pate tartlet infused with truffle oil

Seared tuna on cucumber with wasabi mayonnaise

Sweetcorn frittata topped with spiced avocado

Peking duck pancakes with spring onion, cucumber and hoisin sauce

Mandarin glazed prawns on oven baked flatbread with sweet chilli sauce

### **WARM CANAPES**

Potato dauphinoise spoon with eggplant and pecan pesto

Arancini with porcini mushroom and parmesan

Housemade pork crackling topped with pea and mint puree

Crispy polenta ring with olive pate and pickled shallots

Roast haloumi topped with mashed potato and pomegranate

Gruyere and corn croquettes with thyme infused bechamel rolled in panko crumbs

Leek and parmesan tart

### **GOURMET MINI PIES**

Beef and vegetable

Chicken and leek pie

Moroccan lamb

### **SLIDERS**

Pulled pork with coleslaw, bbq sauce and sweet chilli mayo

Beef with cheddar, mustard mayonnaise and salad

Herb chicken with smashed avo, mayo and salad

### **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

### **SUBSTANTIAL CANAPES / FORK FOOD**

Veal tortellini with double cream, peas and bacon

Beer battered fish and chips with tartare sauce

Mushroom and parmesan risotto

Chargrilled lemon chicken on a bed of fruity cous cous

Tuna niçoise salad

## **SWEET CANAPES**

Coffee tart

Raspberry mini muffin

Mini apple tarte tartin

Salted caramel tart

Mini gelato cones



## **ALSO AVAILABLE**

Cheese platters

Fruit platters

Charcuterie platters

Antipasto platters

Finger sandwich platters