



CANAPÉS & CO
creative catering



WINTER COCKTAIL PARTY MENU



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CANAPES

Bite sized morsels

\$3.50

hot

Caramelised scallop, pea puree, chorizo crumb* \$4.50
Flame grilled salmon pave, teriyaki glaze, wasabi mayo, rice cake, nori flakes
Little Fish'n'Chip, homemade tartare sauce, agria gaufrette
Mini cocktail burger, lime leaf prawn cake, pickled cucumber, cilantro salsa
Cape Malay fish cake, pineapple & chilli jam, chive
Toasted sesame tuna pop, chilli & ginger glaze, chilli floss
Seared lamb loin, tomato & herb concasse, bearnaise butter
Petite beef cheek pie, paris mash, tomato jam
Beef fillet & white pudding, bacon crumb, pea puree, pinot jus
Petit Fillet Mignon, eye fillet wrapped in bacon, lemon hollandaise
Pork & kaffir lime scotch egg, thai tomato jam
Pressed pork, five spice glaze, crackling crumble
Smoked pork belly, creamed watercress & stilton, crackling shard
Lime leaf infused chicken, tom ka gai, crispy shallots
Confit duck croquettes, truffle mascarpone, purple micro
Fire roasted peppers & pecorino arancini, smoked tomato relish

cold

Coconut milk poached prawns, nam jim, baby gem cup, fried shallot
Beetroot & gin salmon gravlax, smoked avocado whip, caviar, blini
Seared tuna Nicoise, tapenade, preserved lemon, quail egg
Angus beef pave, shaved leeks, onion chutney, tataki dressing
Smoked eye fillet, corn fritter, bourbon glazed mushrooms
Five spice confit duck, pickled cucumber dressing, wonton cup
Duck & peppercorn terrine, pistachio dust, red fruit jelly, melba toast
Little Caesar, herbed chicken, egg whip, yolk puree, prosciutto, witloof, en croute
Smoked pineapple, basil leaf, prosciutto
Chevre mousse, sticky onions, olive tapenade, tartlet, honey glaze
Omelet, caramelised onion, fresh herb, glass noodles summer roll
Oven roasted cherry tomato, wild herb pesto, parmesan shortbread
Mushroom duxelle, goat cheese mascarpone, crostini, truffle

dessert

Chocolate nemesis, vanilla mascarpone, raspberry dust
Banoffee pie shot, caramel, caramelised banana, chocolate coulis
Chocolate brownie pop, popping candy
Lemon curd tartlet, berry coulis
Panna cotta, raspberry jelly, chocolate beads
Champagne jelly cubes, macerated strawberry
Doughnut, vanilla bean mousse, strawberry coulis
Mini churros, dulce de leche mousse

NB: Please let us know of any dietary requirements as most of our items can be altered to meet your requirements.



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WALK 'N' FORKS

Substantial mini meals designed to be eaten standing up
\$12.00

hot

Grilled market fish, prawn croquettes, lemon & chive sauce
Balinese prawn curry, lime, spicy tomato sambal, jasmine rice
Seafood Cioppino, smoked tomato broth, prawn toast
Basil & parmesan herbed lamb cutlet, whipped agria, jus
Pork belly, cider & juniper berry reduction, bacon & apple mash, crackling
Bangers & mash, pork & fennel chipolatas, creamed potatoes, red onion gravy
Eye fillet medallions, potato gratin, pinot jus
Moroccan beef tagine, jewelled couscous, feta crumble
Lime leaf chicken, coconut rice, asian greens, tamari jus, poppadom
Fresh tortellini, white truffle cream, wild mushroom medley
Grilled herbed portobello mushroom, saffron soffritto rice

cold

Akaroa salmon pave, wild herb salsa verde, crushed new potatoes
Grilled prawn trio, heirloom tomatoes, burrata, basil
Sundried tomato & olive stuffed lamb loin, israeli couscous
Larb chicken, thai herbs, chilli toasted rice, lettuce cup, nuoc man
Crispy confit duck, lentil & feta salad, watercress, orange reduction

SLIDERS AND FILLERS

Sandwiched between a selection of artisan breads and tortillas
\$6.50

Prawn, yuzu mayo, chorizo & chilli tomato salsa
Cajun fish, jalapeño & pineapple slaw, chipotle & garlic yoghurt, cilantro
Angus beef, cheddar, crispy smoked bacon, pickles & mustard mayo
Angus beef, hickory BBQ, crispy onions, smoked cheddar
Lamb, tapenade, onion jam & basil mayo
Charcoal chicken, cranberry mayo, triple cream brie, fresh cos

SOUP SHOOTERS

Winter warmer soups served in a shot glass served with a mini toasties
\$4.50

Seafood chowder, indian spiced mascarpone
Leek & potato, bacon crumble
Red curry spiced butternut, sour cream & paprika
Roasted broccoli, stilton crumble

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