



CANAPÉS & CO
creative catering



2018 COCKTAIL PARTY MENU

seafood

Caramelised scallop, sauce vierge, chorizo & jalapeno pretzel crumble
Seared scallop, truffle cauliflower puree, pancetta dust
Thai coconut shrimp ceviche, mango & avocado salsa, tostada
Red curry grilled tiger prawn skewer, spicy peanut sauce
Poached prawn & pork crystal roll, fresh herbs, hoisin dip
Manuka smoked salmon, pea & citrus crush, balsamic pearls, rosti
Cured salmon poke, seaweed salad, pickled ginger, cucumber cup
Salmon ribbon, beetroot creme fraiche, caviar, chive, charcoal blini
Flame grilled teriyaki glazed salmon, wasabi creme, ponzu, edamame
Nicoise style tuna, bean & preserved lemon salsa, tapenade, quail egg
Sesame crusted tuna, mango & pineapple salsa, chilli ginger glaze
Crab cocktail sandwich, citrus & dill mayo, micro cress
Blue swimmer crab cake, baby gem, chilli garlic mayo
Seafood ceviche, thai cilantro & lime dressing, toasted coconut

meat

Moroccan lamb skewer, honey carrot puree, pomegranate seeds
Rosemary & garlic lamb loin, pea puree, balsamic shallot, mint dust, brioche
Seared beef carpaccio, celeriac truffle remoulade, parmesan shortbread
Pancetta & mushroom, smoked yogurt, balsamic glaze, ciabatta
Pepper crusted eye fillet pop, bacon dust, peppercorn sauce
Seared sirloin, potato rosti, horseradish creme fraiche, crispy shaved leeks
Pressed pork belly, apple cider reduction, pomme puree, crackling dust
Slow cooked pork belly, creamed stilton watercress, crackling shard
Sticky pork belly, Vietnamese caramel, pickled cucumber
Little Caesar, chicken, egg whip, yolk puree, prosciutto, white anchovy, brioche
Sous vide chicken roulade, pancetta, wild oregano, passionfruit & chilli jam
Tandoori chicken, mango & cilantro puree, mini poppadom, micro coriander
Buttermilk chicken, tomato corn and onion salsa, garlic crumb, focaccia crouton
Madeira duck pate, cassis jelly, edible flower, brioche crouton
Bacon & pistachio goat cheese ball, honey glaze, pretzel

vegetarian

Wild mushroom arancini, shaved pecorino, truffle honey glaze
Beetroot & feta mousse tartlet, brunoise beetroot, sticky onions, thyme
Polenta cake, tapenade, blushed tomato, mozzarella pearl, crispy basil
Chevre mousse, sticky onions, tapenade, tartlet, honey glaze
Roasted cherry tomato, wild herb pesto, micro spring onion, parmesan shortbread
Omelette & caramelised onion rice paper roll, nam jim
Compressed watermelon, goat cheese, red onion, pistachio, raspberry glaze

cocktail burgers

Bite sized mini burgers or 3 bite sliders
\$4.50/\$6.50

Angus beef, stilton cheese, caramelised onion
Angus beef, smoked cheddar, crispy bacon, hickory BBQ
Karage chicken, wombok slaw, pickled ginger mayo
Korean chicken, kimchi slaw, sticky chilli sauce
Hoki fish finger, house tartar sauce, snow peas

sweet

Cointreau spiked chocolate mousse, candied orange peel
Spiced apple crumble mini tartlet, custard drop
Black doris plum panna cotta, coconut shreds
Mini beignet, berry coulis pipette, raspberry dust, edible flower
Chocolate nemesis torte, salted caramel, peanut brittle



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WALK 'N' FORKS

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

seafood

Crispy skin salmon, crushed baby potatoes, cherry tomatoes, lemon vinaigrette
Miso glazed salmon pave, quinoa Asian slaw, charred seasonal greens
Baked market fish, lemon & chive butter sauce, baby spinach
Chermoula market fish, cauliflower tabouleh, date syrup, spinach & feta yogurt
Caramelised scallops, farro, roma tomatoes, citrus basil sauce, chorizo crumb
Balinese prawn curry, spicy tomato sambal, fried kaffir lime leaf, coconut rice
Spiced prawns, glass noodle salad, edamame, ponzu dressing
Grilled spiced prawn trio, heirloom tomato salad, torn basil
Deconstructed paella, saffron risotto ball, sofrito sauce, tiger prawn, baby peas
Seafood Cioppino, fennel, smoky tomato broth, gremolata toast

meat

Lamb cutlet, wild herb & parmesan crust, whipped sweet potato, jus
Seared lamb loin, turmeric & orange scented israeli couscous
Lamb fillet, parmesan risotto, caramelised shallots, red wine reduction
Eye fillet medallions, bacon & garlic crumble, potato gratin, pinot jus
Petit steak frites, seared sirloin, chilli spiked polenta chips, bearnaise
Beef Bourguignon, pomme puree, caramelised carrots
Pork belly, cider & juniper berry reduction, bacon & apple mash, crackling
Glazed sticky pork loin, vietnamese cucumber salad, smashed peanuts
Crispy confit duck, lentil & feta salad, watercress, orange reduction
Chicken & pancetta roulade, piccata sauce, sautéed spinach
Lemongrass chicken, rainbow glass noodle crunch salad, chilli & lime dressing
Larb Gai, chopped chicken, thai basil, chilli toasted rice, lettuce cup, nuoc-mam

vegetarian

Roasted baby beetroots, goat cheese crostini, truffle maple glaze, almonds
Mixed tomato panzanella, mozzarella pearls, torn basil, balsamic glaze
Truffle potato gratin, wild mushroom medley, micro spring onion
Fire roasted pepper & smoked mozzarella risotto ball, romesco sauce
Gorgonzola mac 'n' cheese, walnut & sage pangrattato

SOUP SHOOTERS

Winter warmer soups served in a shot glass served with a mini toasties
\$5.50

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

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