



**CANAPÉS & CO**  
creative catering



## **2018 COCKTAIL PARTY DELIVERY MENU**

# CANAPES

Bite sized morsels all served at room temperature  
\$3.75

## seafood

Prawn, sauce vierge, chorizo & jalapeno pretzel crumble  
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, potato disc  
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

## meat

Moroccan lamb skewer, honey carrot purre, 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  
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

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

## cocktail burgers

Bite sized mini burgers  
\$4.50

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  
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 delivered in mini sized noodle boxes served room temperature  
\$12.00

### seafood

Crispy skin salmon, crushed baby potatoes, cherry tomatoes, lemon vinaigrette  
Miso glazed salmon pave, quinoa Asian slaw, charred seasonal greens  
Chermoula market fish, cauliflower tabouleh, date syrup, spinach & feta yogurt  
Spiced prawns, glass noodle salad, edamame, ponzu dressing  
Grilled spiced prawn trio, heirloom tomato salad, torn basil

### meat

Seared lamb loin, turmeric & orange scented israeli couscous  
Glazed sticky pork loin, vietnamese cucumber salad, smashed peanuts  
Crispy confit duck, lentil & feta salad, watercress, orange reduction  
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

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