



**CANAPÉS & CO**  
creative catering



## **2019 COCKTAIL PARTY MENU**

## CANAPES

Bite sized morsels \$3.75

### sea

scallop mornay, chorizo & jalapeno pretzel crumble  
tuna & edamame poke, furikake, toasted sesame, micro coriander  
hot smoked salmon, beetroot & citrus mousse, caviar, chive, blini  
blue swimmer crab cake, baby gem, chilli garlic mayo  
shredded crab meat, chilli & kaffir lime, croustade  
tiger prawn & jamon brochette, coriander pesto  
prawn & corn fritter, kaffir lime, peanut & cucumber relish  
seafood ceviche, thai cilantro & lime dressing, toasted coconut

### land

chicken caesar, bacon shard, egg drop, baby cos, brioche crouton  
wild oregano & pancetta chicken roulade, passionfruit & chilli jam  
tikka chicken, tamarind puree, mini poppadom, micro coriander  
mushroom duxelle, pancetta, scamorza, crostini  
petit beef mignon pop, bacon, hollandaise  
duck fat yorkies, seared beef, mustard & horseradish cream

### garden

whipped feta, caramelised onion, olive relish, honey, thyme, tartlet  
wild mushroom pate, truffle creme fraiche, gougères  
sun blushed tomato, mozzarella pearl, fried basil, tapenade, polenta disc  
pink goat cheese mousse, beetroot salsa, sticky onion, thyme  
omelet & caramelised onion summer roll, hoisin glaze  
blue cheese mousse, sticky pear, fig palmier

### sweet

opera gateaux, almond sponge, dark chocolate ganache, coffee cream  
lemon curd tart, torched meringue  
passionfruit & caramel tartlet  
raspberry & coconut gateau, vanilla sponge, raspberry gel  
beignet, berry coulis, strawberry dust  
chefs selection of dessert verrines

### cocktail burgers

canapé sized \$4.50 slider size \$7.50

crumbed fish, house tartar sauce, snow peas  
beef, smoked cheddar, hickory BBQ  
chicken, bacon, brie, sticky plum  
mushroom, blue cheese, caramelised onion



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## WALK 'N' FORKS

Substantial mini meals designed to be eaten standing up  
Most of our dishes can be modified for vegetarian options on the night  
\$12.00

bbq tiger prawn, peanut & green papaya salad, nuoc mam  
teriyaki glazed salmon pave, charred seasonal greens salad  
tuna poke bowl, mango salsa, rice & edamame salad, citrus ponzu  
crab & scallop mornay half shells, garlic crumble, petit micro salad  
parmesan & pinenut veal polpettes, marinara, rocket  
lamb cutlet, herb & parmesan crust, zucchini, mint & feta salad  
beef cheek thai coconut curry, lemongrass & coriander corn cakes  
pork belly, cider & juniper berry reduction, bacon & apple mash, crackling  
poached chicken, lardons, pecorino, quail egg, classic caesar dressing  
confit duck, white bean cassoulet, pangrattato  
indian pepper fry curry, coconut rice, mango yogurt, poppadom  
sous vide chicken, potato puree, truffle cream, jus  
prosciutto, tomato panzanella, mozzarella, torn basil, balsamic glaze  
potato gratin, wild mushroom medley, porcini crema, micro spring onion

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