

CANAPÉS

COCKTAIL PARTY CANAPÉS - Minimum number of 20 people

8 items over 3 hours (including wait staff) \$38 per person

Choose 6 canapés & 2 substantial (mini meals)

6 items over 2 hours (including wait staff) \$29 per person

Choose 5 canapés & 1 substantial (mini meal)

Additional canapés from \$4 each

CANAPÉ SELECTION

- Vegetarian cocktail spring rolls with caramelised soy glaze (3) V
- Fresh tomato bruschetta with balsamic, olive oil, garlic and pecorino (2) V
- Onion bhaji with kasundi yoghurt (2) V & GF
- Honey roasted pumpkin, chive, feta filo tart (2) V
- Soy and sesame marinated chicken lollipop (2) GF
- Cherry bocconcini and tomato with pesto oil and basil skewer (2) V & GF
- House rolled falafels with garlic yoghurt dipping sauce (2) GF V
- Hastings River oysters with fresh lemon (1) GF
- Chicken and pesto filo tart (2)
- Korean spiced chicken with kewpie and sesame seeds (2) GF
- Beef meatballs with smokey BBQ sauce (3) GF
- Spinach and ricotta triangles (2) V
- Cocktail chicken skewers (tandoori) (1 ½) GF
- Garlic tempura prawns with lime & ginger dressing (2)
- Petit assorted quiches (3)
- Smoked salmon, crème fraîche & native finger lime pearls on bagel chip (2)
- Cashew cream with chive and mushroom on toast point (2) V
- Prosciutto and chicken roulade, sweet pumpkin puree and toasted pecan (1) GF
- Tuna tartare on cucumber with ponzu and wasabi avocado (1) GF
- Peking duck san choy bau (1) GF
- Spiced lamb and pinenut kofta with mint yoghurt and coriander (1) GF
- Arancini (2) V
- Lamb & rosemary mini pie (1½)
- Cuban spring rolls with mustard aïloï (1)
- Madras beef curry on mini pappadam (1)

SWEET OPTION CANAPÉS

- Ricardoes strawberries with chocolate fountain (3) GF
- Chocolate dipped profiteroles (2)
- Lemon curd tartlets (2)
- Petit macadamia and caramel tart (2)
- Petit almond cake with cream cheese frosting (2) GF
- Chilli chocolate mousse tartlets with sugared raspberries (2)

SUBSTANTIAL (mini meals) CANAPÉS

\$6 per item

- Beer battered fish fillet & chip cup with lemon & tartare (1)
- Hot baked glazed ham on fresh roll with condiments (1)
- Mini beef, bacon & cheese burger (1)
- Open steak sandwich - beef, bacon, cheese, beetroot relish and rocket on toasted baguette (1)
- Tuna poke bowl (1) GF
- Mushroom risotto, parmesan, truffle oil and micro herbs (1) GF V
- Naan chicken club with bacon, tomato, aioli & lettuce (1)
- Char grilled vegetable pasta salad (1) V

We wish to advise that this is not a comprehensive list. Our Chefs can make almost anything that you may require. If you have a favourite or have seen something you like not listed here please ask.

DIETARY REQUIREMENTS: Most meals can be made to special dietary requirements.

GF = Gluten Free (gluten free items are made with rice, maize or gluten free flour) V = Vegetarian Vh = Vegan

Surcharges of 10% apply to all menus for Public Holidays

Please note that travel charges may be incurred for functions outside the immediate Port Macquarie area