## XS FOOD CANAPES

COCKTAIL PARTY CANAPÉS - M inimum number of 30 people

8 items over 3 hours (including wait staff) Choose 6 canapés \& 2 substantials (mini meals) 6 items over 2 hours (including wait staff) Choose 5 canapés \& 1 substantial (mini meal) Additional canapés
$\$ 44.00$ per person
$\$ 33.00$ per person
from $\$ 5.00$ each

## CANAPÉ SELECTION

We wish to advise that this is not a comprehensive list. O ur 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 us

- Vegetarian cocktail spring rolls with caramelised soy glaze (3) V
- Fresh tomato bruschetta with balsamic, olive oil, garlic and pecorino (2) V
- O nion bhaji with kasundi yoghurt (2) V \& GF
- Honey roasted pumpkin, chive, feta filo tart (2) V
- Soy and sesame marinated chicken lollipop (2) GF
- Cheesy polenta fritters (2) V
- Cherry bocconcini and tomato with pesto oil and purple basil crostini (2) V
- House rolled falafels with garlic yoghurt dipping sauce (2) GF V
- Hastings River oysters with fresh lemon (1) GF
- Korean spiced chicken with kewpie and sesame seeds (2) GF
- Beef meatballs with smoky BBQ sauce (3) GF
- Tomato and mozzarella puffs (2) V
- Spinach and ricotta triangles (2) V
- Cocktail chicken skewers (tandoori) (112) GF
- Garlic tempura prawns with lime \& ginger dressing (2)
- Petit assorted quiches (2)
- Smoked salmon, crème fraiche \& native finger lime pearls on bagel chip (2)
- Cashew cream with chive and mushroom on toast point (2) V
- Tuna tartare on cucumber with ponzu and wasabi avocado (1) GF
- Spiced lamb kofta with mint yoghurt and coriander (1) GF
- Arancini (2) V
- Lamb \& rosemary mini pie ( $1^{1 / 2}$ )
- Cuban spring rolls with mustard aioli (1)
- Madras beef curry on mini pappadum (1)


## SWEET OPTION CANAPÉS

- Ricardoes strawberries chocolate dipped (3) GF
- Pecan and chocolate brownie bites (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 (1)


## MINI MEAL (substantial) CANAPÉS

- Beer battered fish fillet \& chip cup with lemon \& tartare (1)
- Mini beef, bacon \& cheeseburger (1)
- Prawn and lobster roll (1)
- Tuna poke bowl (1) GF
- M ushroom risotto, parmesan, truffle oil and micro herbs (1) GF V
- Peking duck san choy bau (1) GF
- Char grilled vegetable pasta salad (1) V

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[^0]:    DIETARY REQUIREMENTS: M ost meals can be made to special dietary requirements.
    $\mathbf{G F}=$ Gluten Free (gluten free items are made with rice, maize or gluten free flour) $\mathbf{V}=$ Vegetarian $\mathbf{V}_{\mathbf{n}}=$ 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

