

XS FOOD CANAPES

COCKTAIL PARTY CANAPÉS - Minimum number of 40 people

8 items over 3 hours (including wait staff) \$49.00 per person

Choose 6 canapés & 2 substantial (mini meals)

6 items over 2 hours (including wait staff) \$38.00 per person

Choose 5 canapés & 1 substantial (mini meal)

Additional canapés from \$5.50 each

CANAPÉ SELECTION

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 us.

- Oyster served with champagne vinaigrette (1) GF
Local oyster served in the half shell with a delicate champagne and shallot vinaigrette
- Salmon and black caviar blini (1)
Buckwheat blini with smoked salmon, crème fraiche, black caviar and a touch of lemon zest
- Tuna tartare cone (1)
Crispy sesame cone filled with Ahi tuna tartare, avocado and wasabi cream
- Swimmer crab salad in endive cup (1) GF
Sweet blue crab meat tossed in citrus dressing served in crisp endive leaves
- Beef carpaccio crostini (1)
Thinly sliced beef on crostini with rocket, shaved parmesan and truffle oil
- Lamb kofta with mint yoghurt (1) GF
Spiced lamb meatballs served with a dollop of cool mint yoghurt
- Wild mushroom tartlets (2) V
Buttery pastry filed with warm mushroom duxelles and crème fraiche
- Korean spiced chicken (2) GF
Fried tender chicken pieces with Korean sauce, kewpie mayonnaise and sesame seeds
- Arancini of the moment (2) V option available
Breaded risotto balls of your choice (we can make any type)
- Mini brie and cranberry puffs (1) V
Parcels of melted brie and cranberry baked in pastry
- Crab cake bites (1)
Golden fried crab cakes with a spicy remoulade sauce
- Peking duck pancakes (1)
Mini pancakes filled with shredded duck, cucumber, shallot and hoi sin sauce
- Goats cheese and fig crostini (2) V
Toasted baguette with herbed goats cheese, fig jam and local honey
- Vegetarian spring rolls (2) V
Cocktail spring rolls filled with vegetable, served with caramelised soy dipping sauce

- Tomato bruschetta (2) V
Fresh tomato bruschetta with balsamic, olive oil, garlic and pecorino
- Pumpkin and feta tart (2) V
Honey roasted pumpkin, chive, feta filo tart
- Asian mini chicken drums (2) GF
Soy and sesame marinated chicken lollipop
- House rolled falafels (2) GF V
Crunchy golden fried chickpea and herb patties served with garlic yoghurt dipping sauce
- Beef meatballs with smoky BBQ sauce (3)
Tender beef meatballs marinated in smoky BBQ sauce
- Tandoori chicken skewers (1) GF
Chicken strips marinated in tandoori sauce and served with natural yoghurt
- Garlic tempura prawns (2)
Lightly battered prawns with lime & ginger dressing

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

\$7.50 per item

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

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 Vn = 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