

DINE CATERING CANAPE MENU

web: www.dinecatering.com.au

email: glen@dinecatering.com.au

mobile: 0407 790 565

office: 8177 1050



COLD ITEMS

smoked atlantic salmon, sour dough crostini, dill crème fraiche

tartlet of baby bocconcini, red capsicum caviar, baby herbs V

gazpacho soup, blue swimmer crab GF

brie cheese, homemade walnut bread, toasted walnuts, apple

spiced pork rice paper rolls, hoi sin dipping sauce GF

sherry vinegar, marinated tuna, currants, pine nuts, baby herbs GF

bruschetta of roasted cherry tomato, goat's cheese, pesto V

honey spiced duck breast, carrot marmalade, crostini, pickled cherry

poached atlantic salmon, capers, fennel puree GF

natural oysters, shucked daily, lemon (other options available) GF / DF

peking duck pancakes, cucumber, mint, coriander, hoi sin sauce

sautéed blue swimmer crab, dill crème fraiche mayo, cucumber

cured kingfish, wasabi caviar, pickled ginger, baby coriander GF / DF

chicken liver parfait, brioche toast, apple

citrus cured ocean trout with beetroot relish, horseradish dressing GF

chicken, quail, chorizo, terrine w/ caramelized baby onion GF / DF

prawn cutlets wrapped with italian prosciutto GF / DF

fig, ricotta, basil tart V

crisp rye bread wafer, grain fed beef, horseradish

thai spiced chicken larb salad, iceberg lettuce GF



HOT ITEMS

spiced salt & pepper squid, asian dipping sauce

porcini mushrooms, truffle, parmesan arancini V

roasted baby potato, blue cheese, sage V / GF

rabbit, sage, wholegrain mustard pies

thai fish cakes, red curry tomato relish

milk fed lamb cutlets, tarragon salsa GF

seared sea scallops, cauliflower puree, crisp pork GF

tortellini of lobster, pea mousse, truffle (\$2.50 surcharge person)

beef skewer, dijon mustard, rosemary, garlic GF / DF

light gruyere cheese pastry w/ honey V

PETIT FOURS

belgium chocolate truffles

almond and orange biscotti

lemon meringue tartlets

mini tiramisu, coffee, sponge, mascarpone

vanilla pannacotta, raspberry glaze, toasted hazelnut

filo parcels with butternut pumpkin, toasted almonds, feta V

sweetcorn and basil soup, truffle milk foam V / GF

roasted peanut, lemongrass & coconut prawn skewers GF

zucchini, pinenut fritter, yoghurt sauce V

buttermilk southern fried quail, spicy tomato ketchup

tempura zucchini flowers, porcini, taleggio(\$1.50 surcharge p/person) V

quail saltimbocca, hummus, olive oil crostini DF

red fruit macaroons

mixed berry or mango jellies

white chocolate, praline tarts

passionfruit curd and crystallized orange

MENU PRICING

OPTION 1

Individual canapé selections	Only w/ sit down or share platter menus		
Each selection (2 pieces per person)	Minimum 2 selections		\$6.00 per selection

OPTION 2

6 canapé selections	9 pieces per person	(minimum 2 cold items)	\$30.00 per person
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OPTION 3

8 canapé selections	12 pieces per person	(minimum 3 cold items)	\$40.00 per person
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OPTION 4

10 canapé selections	15 pieces per person	(minimum 4 cold items)	\$50.00 per person
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OPTION 5

10 canapé selections	20 pieces per person	(minimum 5 cold items)	
Selection of International cheeses, quince paste, muscatels, apple, lavosh, water crackers			\$60.00 per person

Waiting staff are an additional cost at an hourly rate of \$38.50 per hour

Minimum spend on food \$1500.00

- the above menu is a selection of what Dine Catering can offer, this menu is flexible and we are willing to create a menu package to suit your requirements

V = vegetarian

GF = gluten free

DF = Dairy Free