

VEGETARIAN CANAPE MENU

COLD ITEMS

TART

Tartlet of goats curd, slow roasted cherry tomato, balsamic reduction

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BRUSCHETTA

Bruschetta of bocconcini, basil, red capsicum caviar

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SOUP

Gazpacho soup with pickled cucumber

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BRIE

Brie cheese on walnut bread with toasted walnuts and apple

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COLD ROLLS

Vegetarian cold rolls with hoi sin dipping sauce

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TART

Fig, ricotta and basil tart

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SALAD

Thai spiced daicorn larb salad, iceberg lettuce

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HOT ITEMS

ARANCINI

Pea, leek and taleggio risotto balls

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COCKTAIL POTATO

Roasted baby potato with blue cheese and sage

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TORTELINI

Tortellini of ricotta, pine nuts and baby spinach with nut brown butter

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EGGPLANT

Salt and Pepper eggplant

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CHOUX BUNS

Choux buns with goats cheese, parmesan and thyme

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MUSHROOM PIE

Wild mushroom and truffle pies

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SOUFFLE

Potato and gruyere soufflés

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ZUCCHINI FRITTER

Zucchini and pinenut fritter with yoghurt sauce

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SOUP

Sweetcorn and basil soup

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FILO PARCELS

Filo parcels with butternut pumpkin, toasted almonds and feta

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PETIT FOURS

TART

Lemon curd and pistachio tarts

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BISCOTTI

almond and orange biscotti

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CHOCOLATE

Belgium chocolate truffles

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MACROONS

Vanilla and fruit macaroons

TART

White chocolate & praline tarts

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JELLIES

Mixed berry, passionfruit or mango jellies

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HONEY PASTRY

Honey and cinnamon pastry with mascarpone

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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

OPTION 3

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

