

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)
- 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
- sweet corn and basil soup, truffle milk foam V / GF
- roasted peanut, lemongrass & coconut prawn spoons 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
- beef, shallot, red wine, rosemary pies

- red fruit macaroons
- mixed berry or mango jellies
- white chocolate, praline tarts
- passionfruit curd and crystallized orange

MENU OPTIONS

OPTION 1

Individual canapé selections Only w/ sit down or share platter menus

Each selection (2 pieces per person) Minimum 2 selections

OPTION 2

10 canapé selections 16 pieces per person includes all staff

(minimum 4 cold items)

OPTION 3

10 canapé selections 24 pieces per person includes all staff

(minimum 3 cold items)

Selection of International cheeses, quince paste, muscatels, apple, lavosh, water crackers

Minimum 70 guests Monday - Friday

Minimum 80 guests Saturday / Sunday unless arranged

• 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