

Tray Served

Choose 3 cold items for pre-dinner Canapés @ \$10.50 per person

Choose 5 cold items for one hour service @ \$18.50 per person

Or create you own canapé menu from the following selection

Cold Items

\$3.75 per person

Vietnamese rice paper rolls with nahm jim sauce
Maple roasted pear and blue cheese tart with baby rocket
Fresh medjool dates with chevre and toasted almond
Banderillas, stuffed green olive, tomato and heart of palm
Mixed olive, ricotta and thyme crostini
Selection of sushi with soy sauce, wasabi and pickled ginger
Crab and avocado salad on crostini with baby cress
Smoked salmon with lemon cream cheese on petite scone
Moroccan cured salmon bites with citrus yoghurt
Scallop with green pea pure and potato crisp
Tuna tataki, pepper seared tuna with tataki dressing and green onion
Prosciutto, ricotta and basil crepes
Prosciutto, bocconcini and tomato rolls
Artichoke and white bean puree with crispy bacon
Duck liver parfait with sauternes jelly and fennel seed cracker
Lemon chicken salad on asian spoon with caperberry and radish
Rillette of pork hock with quince and basil on crostini
Seared venison fillet on beetroot pesto with shaved parmesan and baby rocket
Chimichurri marinated beef fillet on grilled ciabatta

Hot Items

\$4.25 per person

Honey and hazelnut roasted pumpkin bites with basil pesto
Prawn spring roll skewers with coriander and soy lime dipping sauce
Petite chicken satay skewers with peanut sauce
Pancetta, bocconcini, sundried tomato parcels with fresh rosemary
Lamb kofta skewers with tzatziki and mint
Chargrilled Szechuan steak on Asian greens with five spice sour cream
Mini Yorkshire pudding with roast beef and horseradish cream

Sweet Items

\$3.75 per person

Mini gelato cones with pistachio crumble

**Restaurant Associates reserve the right to substitute ingredients according to seasonality
Please advise at your earliest convenience any dietary requirements
Additional vegetarian options available on request
All prices are exclusive of GST**