



## **FINGER BUFFETS, SPOONS, SHOTS & CANAPES**

### **Meat Canapés**

Club Sandwich in a Roulade  
Tartare of Angus Beef Fillet with Horseradish  
Lime Cured Beef with Roquette Pesto & Parmesan  
Fillet of Angus Prime Beef seared with Pecorino & Black Pepper  
Grilled Mini Burger w/ Tomato Chutney and Swiss Cheese  
Pork Rillettes with Hoisin and Spring Onion  
San Choy Bow – Thai Style Spiced Minced Pork  
Homemade Pork & Prawn Dumplings in Chinese Spoons  
Confit of Duck and Chicken Sausage with Walnut & Orange  
Lightly spiced Lamb Kofta on a bamboo skewer with Tzatziki  
Mini Yorkshire Pudding with Roast Beef & Caramelised Red Onions  
Grilled Chorizo on a spiced Cheese Biscuit  
Chicken Satay with Peanut & Chilli sauce  
Grilled Lamb Cutlet with a Tomato & Mint Salsa

### **Seafood Canapés**

King Prawn with Avocado Salsa  
Crostoni of Smoked Salmon with Watercress Mayonnaise  
“Raw Fish” – with Coconut & Lime  
Tartare of Fresh Salmon with Lime on a Blini  
King Prawns wrapped in Bacon with a Chilli Cucumber Salsa  
Carpaccio of Tuna with Snow Pea Shoots & Wasabi  
Home Cured Gravavlax Salmon with a Potato & Beetroot relish  
Thai spiced Fish Cakes with Chilli & Coriander  
Shot of Crayfish Bisque with Truffle Oil – *seasonal*  
Bloody Mary Oyster Shots - *seasonal*

### **Vegetarian Canapés**

Potato & Herb Rosti with Goats Cheese & Olive  
Roasted Pepper & Feta Pizza – thin and crispy  
Lightly spiced Cheese Biscuits with Blue Cheese and Walnuts  
Sweet corn Fritter with Sun dried Tomato Pesto  
Caramelised Onion & Cheese Mini Tartlets  
Arrancini – Crisp seared Risotto Balls with Mozzarella & Basil

### **Sushi Canapés**

Vegetable & Avocado Sushi – Teriyaki Chicken Sushi – Vegetarian Seaweed Sushi–  
Prawn “Special” Nigiri – Egg Nigiri – Fresh Salmon Sushi – Smoked Salmon Oshi Zushi  
; *served with Wasabi & Soy*

### **Sweets**

Bitter Chocolate dipped Strawberries (Seasonal)  
Coffee & Kahlua Panna Cotta served in a Chinese Spoon  
Mini Pavlova with Seasonal Fruit  
Ginger Cake with Blue Cheese  
Chocolate Mocha Tartlet  
Seasonal Mini Fruit Brochette

**\$2.70.- excl.GST** per item per person