



CANAPÉ / APPETIZER MENU

~ GREAT SERVED ON PLATTERS OR PASSED ~

MINIMUM ORDER OF 3 DOZEN PER TYPE | *GF = GLUTEN FREE *V = VEGETARIAN

MIXED OLIVE TAPENADE CROSTINI *V

POLENTA DISKS *V *GF

- BASIL, PARMESAN, ROASTED ROMA TOMATOES

- BALSAMIC GLAZED PORTOBELLO MUSHROOMS AND DANISH BLUE CHEESE

GOAT CHEESE & GRAPE TRUFFLES *V *GF

RED GRAPE WRAPPED IN GOAT CHEESE AND ROLLED IN PISTACHIOS

TEA SANDWICHES: OPEN FACED CUCUMBER & CREAM CHEESE *V

CUCUMBER CUPS *V *GF

- THAI BEEF SALAD

- SWEET CHILI PRAWN

CHICKEN SOUVLAKI

OREGANO -LEMON MARINATED CHICKEN, TOASTED PITA CHIP, LEMON-FETA AIOLI

PRAWN & MANGO KEBAB WITH CUCUMBER CHILI GLAZE *GF

KOREAN SPICED WAGYU MEATBALL PICKS

DOUBLE STUFFED BABY POTATOES, CRISPY BACON, SHARP CHEDDAR, ROAST GARLIC SOUR CREAM

SHAVED BEEF SKEWER, BLUE CHEESE, MARINATED GRAPES

VIETNAMESE CHICKEN WONTON CUP WITH PICKLED VEGETABLE SALAD



TORTILLA PINWHEEL BITES

FRESH FLOUR TORTILLAS FILLED WITH AN ASSORTMENT OF CHEF INSPIRED INGREDIENTS

SLOW ROASTED PORK SLIDER

WITH CHIPOTLE BBQ SAUCE AND CITRUS SLAW

WILD MUSHROOM TARTS WITH TRUFFLE CREAM *V

ASSORTED VEGETARIAN MINI QUICHE *V

PEPPER CRUSTED BEEF CARPACCIO

CRISP CAPERS, HORSERADISH AIOLI, SHAVED PARMESAN AND SEA SALT CROSTINI

CHIVE PANCAKE WITH GRILLED NEW YORK STEAK

SMOKED SALT RUBBED BEEF WITH TOMATO AND PARMESAN

RÖSTI POTATOES WITH PROSCIUTTO & POMEGRANATE SOUR CREAM

SKEWERS:

CAPRESE SKEWERS *V *GF

SKEWERS OF MINI BOCCONCINI, CHERRY TOMATOES AND FRESH BASIL WITH BALSAMIC GLAZE

PROSCIUTTO, MELON & MOZZARELLA SKEWERS *GF

COLORFUL SKEWERS OF CANTALOUPE, BOCCONCINI, PROSCIUTTO, AND FRESH BASIL LEAVES

COCONUT CHICKEN SKEWER *GF

MARINATED IN FRESH GINGER AND MILD CURRY SPICES, CRUSTED IN COCONUT
AND SERVED WITH MANGO YOGURT

TERIYAKI MARINATED BISON TENDERLOIN SKEWERS