

Tray Service Canapes Menus
\$2.80 per item – Minimum of 10 of any item

COLD:

- Parmesan and rosemary shortbread with roasted cherry tomatoes and feta (V)
- Assorted nori rolls with wasabi and soy sauce (V,GF)
- Tropical fruit kebabs with honeyed yoghurt (V,GF)
- Pears with creamy blue cheese wrapped in prosciutto (GF)
- Chicken pate & beetroot relish on 5-grain toast (Can be made GF)
- Shaved seared hereford beef fillet on horseradish toast (Can be made GF)
- Sweet corn fritters with avocado salsa (Can be made GF)
- Cheese scones with onion relish (V)
- Dill marinated salmon with pistachio parsley pesto and caper berry (GF)
- Goat's cheese tartlets with sun dried tomato and rocket pesto (V)
- Sweet corn fritters with smoked salmon and crème fraiche
- Stewart Island Salmon mousse tartlet with smoked salmon tartar
- Prawn nori rolls with wasabi mayonnaise (GF)
- Mini baguettes filled with prawns and chervil aioli
- Smoked Duck served on Croute with beetroot relish (Can be made GF)
- Dill buttermilk pancakes with Stewart Island salmon gravlax and horseradish cream and chives
- Goats cheese served on Croute with roasted capsicum, red pepper jam and basil (Can be made GF)

HOT:

- Walnut dukkah encrusted fish with an orange, parsley and yoghurt dipping sauce
- Herb and roast garlic pita bread with chickpea hummus (Can be made GF)
- Lemongrass chicken satay, chilli, coconut peanut sauce (GF)
- Nut and seed encrusted chicken with mango mayonnaise
- Mini sweet kumara cottage pies
- Pork wontons with sweet chilli dipping sauce
- Tempura prawn cutlets with tartar sauce
- Honey glazed pork belly square (GF)
- Parmesan crusted green lip mussels (GF)
- Lamb apricot and rosemary sticks (GF)
- Chicken, cashew nut, coriander and soy dipping sauce (GF)
- Lamb, pistachio and Harissa sausage rolls
- Lemongrass and coriander fish cakes with lime and chili mayo
- Chorizo, shallot and potato croquettes
- Seared scallop served on spoon with mango, crushed cashew nut and lime dressing (GF)
- Leek and double cream brie cocktail quiche (V)
- Mini beef burgers with onion jam, tomato relish and aioli
- Salt and pepper prawn with roasted garlic mayonnaise (GF)
- Mushroom and double brie cheese filled profiteroles with sweet pea puree (GF)