

WATERVIEW

IN BICENTENNIAL PARK

CANAPÉ MENU

COLD CANAPÉS

POULTRY AND GAME

- Smoked chicken with papaya salsa on a brioche round
- Smoked turkey on a rice cracker with soy mayonnaise
- Roasted duck on a lemon curd tart
- Cajun yoghurt chicken on roasted pumpkin with caramelised onion
- BBQ chicken with mango and chilli salsa

SEAFOOD

- Polenta with prawns and avocado citrus dip (gf)
- Mussels smoked with lemon and saffron crush, topped with chilli and tomato dip served on the half shell (gf)
- Grilled teriyaki salmon with green onion and shallots (gf)
- Blue Swimmer crab, shrimp and avocado salad in a pastry tart
- Smoked salmon on a toasted brioche bun with tomato and coriander salsa

LAMB, VEAL, BEEF AND PORK

- Serrano ham and melon wrap
- Beef with chilli jam on a corn cake (gf)
- Pork and duckling rillettes on bruschetta
- Thai beef salad with sweet chilli and cucumber (gf)
- Cajun spiced lamb on mini toast with hummus and mint

VEGETARIAN

- Herb frittata with tomato salsa (gf)(df)
- Watermelon cube with herbed ricotta cheese (gf)
- Vegetarian maki roll with wasabi aioli (gf)
- Pecorino and olive crostini with basil pistou
- Herbed cream cheese with smoked paprika on pumpernickel



WATERVIEW

IN BICENTENNIAL PARK

CANAPÉ MENU CONTINUED

HOT CANAPÉS

POULTRY AND GAME

- Tandoori chicken tenderloin and cucumber raita (gf)
- Chicken satay with peanut paste, chilli and coriander (gf)
- Chicken mushroom and asparagus vol-au-vent
- Open peking duck and shiitake spiced pies with char siu
- Kofta chicken skewer with lime and yoghurt dip (gf)

SEAFOOD

- Salmon and lime cakes with ginger and green onion pesto
- Chorizo and octopus skewer with sumac yoghurt (gf)
- Salt and chilli spiced BBQ calamari
- Tempura tiger prawns with wasabi crème fraiche
- Steamed prawn dumpling with lime soy dipping sauce

LAMB, VEAL, BEEF AND PORK

- Chorizo, Spanish onions and green pepper skewer with smoked paprika yoghurt
- Crispy fried pork and prawn wonton with sesame soy dip
- Arancini bolognese with spicy tomato dip
- Open lamb shank ragout pie with sweet pea mousse
- Lemongrass chicken meatballs with sticky soy glaze and crispy lettuce cup

VEGETARIAN

- Tempura fried artichokes with olive tapenade
- Porcini mushroom arancini with parmesan flakes, basil and tomato salsa
- Mini potato rosti cakes with tomato chutney (gf)
- Battered zucchini with ricotta and mint
- Baked porcini and truffled mushroom paté tart with mustard cress (df)
- Asian mixed vegetarian spring rolls (df)



CANAPÉ MENU CONTINUED

QUICHES, VOL-AU-VENT, PIZZA AND PIES

COCKTAIL PUFF PASTRY PIZZA

Hawaiian - Crispy puff base with rich tomato, ham, crushed pineapple and cheese

Supreme - Crispy puff base with rich tomato, salami, capsicum, pineapple and cheese

Meat Lovers - Crispy puff base with rich BBQ sauce, salami, bacon and cheese

COCKTAIL QUICHES

Quiche Lorraine - Bacon, onion, cheese and egg custard in a pastry shell

Spinach and Feta Quiche - Light creamy egg custard baked with spinach and feta cheese crumbles

Tomato and Mushroom Quiche - Semi-dried tomatoes and forest mushrooms baked in creamy egg custard

COCKTAIL VOL-AU-VENT

Mexican Beef Vol-au-Vent - Ground beef, tomato, Mexican herbs and spices

Chicken and Sweet Corn Vol-au-Vent - Creamy chicken and corn in an open puff pastry case

COCKTAIL PARTY PIES

Pepper Steak

Lamb and Rosemary

Curried Chicken

One Bite - Mini beef pies with tomaton chutney

