

Canapé Menu 2024

All canapés come in increments of 20 per platter

Cold Platters

Jamon serrano cheese toast w/ figs marmalade (GFO) (NF)	65
Sake soy mushroom crostini w/ parsley (Vegan) (NF) (DF)	65
Smoke salmon tart, paprika cream cheese w/ truffle honey, (GF) (NF)	70
Mini artichoke bruschetta w/ balsamic glaze goats cheese, (GFO) (Vegan O) (NF)	60
Spice carrots hummus, fried chickpea on quinoa toast, (VEGAN) (GF) (NF) (DF)	60

Hot Platters

Sun-dried tomato mozzarella arancini w/ bonito aioli and parmesan, (GF) (NF)	65
Grilled beef skewers on house specialty salsa Verde (GF)(DF)(NF)	75
Spiced meat balls in herbed tomato sauce, fresh basil and parmesan (GF)(DFO)(NF)	65
Warm sweet potato tart, whipped goat cheese, black salt, (GF)(VG)	65
Honey Soy Chicken wings sesame w/ crudité \$65 (GF)(DF)(NF)	65

Hand Held

Smoke pulled pork bbq sliders w/Asian slaw (NF)	9ea
Chicken adobo tostadas w/ apple pickled ginger salsa (GF) (DF) (NF)	9ea

Dessert

Chocolate brownie w/ dulce de leche and cream (GF)	50
Mini crème brûlée and berries (GF)	50
White Chocolate mandarin tart (GF) (NF)	50

Please note below before ordering

**All orders must be placed 7 days in advance*

**A 50% deposit is required for all canapé orders*

**Canapé orders must consist of some cold and hot items; when ordering more than six different platters.*

**We cater for all food allergies and dietary requirements with 7 day advance notice.*

**If there is something specific you would like tailored for you, chef will gladly sit down with you & discuss your requirements.*

