

DISTINCTIVE CATERING CONCEPTS



MENU: Canape

CLIENT: You

DATE: Always

Savoury

Salmon Ceviche

with Marinated Red onions, Black Olives

Lamb Loin

with Marinated Mint and Paw Paw Salad

Beef Fillet

with Potato Lyonnaise

Chevin Tart

with Fennel and Roasted Red Peppers

Chicken Roulade

with Sundried Tomato served in a Carr's Crackers

Asian Spoons

with Thai Red Sauce and Rice Paper

Salmon Cucumber Towers

With Citrus Cream Cheese

Fillet and Chips

Thin Slices of Fillet wrapped around Match Stick Fries with Béarnaise Sauce

Rice Paper Veg Cigars (V)

Served with a Korean Sweet Sauce

Chicken Mousseline

Served with Basil Pesto and Roasted Caramelised Red Pepper

Butterfly Prawn

Served with Thai Green Coconut Sauce

Salmon Blinis

With Citrus Cream Cheese and Fish Roe



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Savoury

Spanspek with Parma Ham

Spanspek Cubes wrapped in Parma ham

Gazpacho Shots (V)

Mini Servings of Gazpacho

Spinach and Feta Ravioli (V)

Served on a Wooden Fork in a Jar

Sweet

Nutella Brioche

with Crème Pâtisserie

Mini Oreo Chocolate Tart

with Minted Strawberry

Mini Pavlova

With Kiwi

Mini Crème Brûlée

With Coconut

Mini Nut Brownie

With White Ganache

Deconstructed Lemon Meringue Pie

Served in a Jar with Torched Marshmallow Fluff

Mini Chocolate Ganash Cups

Served with a Strawberry Coulis

Assorted Ice Cream Mini Jars

We have every flavour under the sun

This is a sneak peak at what we do, let us know what you are thinking and we will come up with the rest!

