



# Advanced Catering Concepts

## Gourmet Canapés Menu

All menu items are cooked fresh onsite and provide 16 pieces per person.

Sophisticated delicacies prepared from the best ingredients with exotic flavors – and innovatively presented.

### Mini Gourmet Pizzas – 4 Varieties

Basil pesto, bacon and pine nut  
Artichoke, salami and semi-dried tomato  
Fresh tomato, spinach, red peppers and fetta (v)  
Zucchini, sun-dried tomato and basil (v)

### Smoked Salmon Mini Bagels

Mini bagels topped with smoked salmon, cream cheese and freshly chopped chives

### Raspberry Caramelized Onion Tart

A mini tart case filled with raspberry caramelized onion's topped with Bulgarian fetta cheese (v)

### Smoked Duck Bruschetta

Sliced smoked duck breast, with a celeriac remoulade, fresh parsley and roasted hazelnuts

### Mini Burgers

Hand-made mini beef burgers with fresh baby spinach, shavings of grana padano cheese and a home-made tomato and onion relish

### Thai Fish Cakes

Home made Thai fish and noodle cakes served with a sweet chilli dipping sauce

### Tiger Prawns – Served Hot

Tiger prawn cutlets wok tossed with a hint of chilli, garlic, olive oil and freshly chopped coriander

### King Prawns – Served Cold

Large steamed king prawns marinated in fresh chilli, ginger, lemon myrtle and coriander

### Japanese Delicacies

The freshest hand-made Sushi, Sashimi, Futomaki, Nigiri, Hosomaki, Yukari, and Temaki served with pickled ginger, wasabi and tamari (½ v)

### Peking duck Pancakes

Traditional Peking duck, wrapped in a hand-made pancake with fresh cucumber, spring onion and hoi sin sauce

### Rare Eye Fillet

Rare eye fillet, served on mini Turkish bread, baby spinach leaves, Dukkah spice and a drizzling of extra virgin olive oil

### Salmon Skewers

Atlantic salmon skewers with a citrus, ginger, coriander and honey glaze



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### **Hong Kong Dumplings – 3 Varieties Hand Made**

Pork Sui Mai

Crab meat & prawn dumpling

Vegetarian dumpling (v)

All served with traditional dipping sauce

### **Lamb Cutlets**

Spring lamb cutlets, seasoned with sumac and served with a mint and natural Greek yoghurt dipping sauce

### **Smoked Salmon Tartlets**

A mini tart case filled with smoked salmon, Lilliput capers, dill, Crème Fraiche and topped with salmon roe

### **Freshly Shucked Oysters**

Bloody Mary oyster shooters with Lime segments and shaved nori

### **Scallop Salad**

Steamed scallop in the half shell with a Vietnamese mint and Daikon radish salad served with a lime, chilli and ginger dressing

### **Confit Duck Boat**

Confit duck in a witlof boat, served with coriander pesto and snow pea shoots

### **Bowl Food Selections**

Beef rendang on coconut rice

Thai chicken curry on jasmine rice

Fish n chips in a cone

Mini Asian noodle boxes – Hokkien noodles with chicken or vegetarian

Moroccan lamb and cous cous

Caesar salad

Risotto with roast duck and shitake mushrooms

Pumpkin gnocchi with a 3 cheese sauce, baby spinach and pine nuts

Beef bourguignon with button mushrooms and traditional mash

**Select the number of items to provide the variety; we will then provide 16 pieces per person of this selection.**

*Select 10 items: \$53.95 per person    Select 12 items: \$55.95 per person    Select 14 items: \$59.25 per person*

*Add 2 bowl food item: \$9.75 per person    Add 3 bowl food items: \$12.95 per person*

**Minimum number of guests 30**

**Prices Include All Required Kitchen and Floor Staff, Equipment, Napkins and GST**