

**Menu items subject to change seasonally*

Catering by DeBretts Kitchen

Sample Canapé Menu

We recommend 7 to 8 pieces per person over a 2 hour event.
All canapés \$4 per piece.

cold canapés

smoked salmon and cream cheese cucumber rolls (gf)

melon and prosciutto skewers (gf)

beef tataki, fried garlic, spring onion, tataki dressing

kikorangi blue cheese, parmesan cookies, red onion jam, hazelnuts, sage (v)

blinis with tomato pesto and feta (v)

warm canapés

prawn skewers with spicy peanut sauce (gf)

crispy salt and pepper squid (gf)

spicy beef, cheddar cheese empanadas

caramalised pork belly, lime, ginger and cucumber skewers (gf)

crispy fried chicken, grilled corn relish, bacon and thyme mayo

sweet potato rounds with herbed ricotta and walnut (v)

rich and creamy saffron, mozzarella arancini, aioli sauce (v)

fried spicy lentil dumpling, mint yoghurt dressing (v)

dessert canapés

cinnamon sugar coated beignets

white and dark chocolate dipped strawberries (gf)

espresso brownies with kahlua buttercream kisses

mini pavlovas with hazelnut cream and valrhona

dark chocolate ganache (gf)

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All dietary requirements will be catered for through prior arrangement.

