

08 | CANAPÉ SELECTION

Cold, elegant

Sydney Rock oysters served 3 ways; natural, eschalot vinaigrette, wakeme & mirin
Smoked salmon, capers, dill & preserved lemon
Szechwan pepper prawns w red capsicum & coriander
Chicken Waldorf, poached chicken breast, apple, celery & walnuts
Peking duck rice paper rolls, hoi sin & chilli dip
Chicken, parsley & seed mustard aioli finger sandwich
Herb crusted tuna with crab & celeriac
Duck liver parfait with sauternes jelly
Thai beef salad rice paper roll with soy chilli & lime dressing
Caramelised onion & semi dried tomato tartlet with olive cheeks & thyme (v)
Blue cheese tart w baby herb salad (v)
Beef Tataki on crisp wonton, wasabi aioli
Ratatouille vegetables on croute w goats curd (v)
Polenta squares with cherry tomato, asian basil & bocconcini (v)
Chicken, water chestnuts tossed in a tamarind dressing served in a crisp pastry basket
Japanese sesame omelette w shredded chicken, snowpea shoots, oyster sauce & nori
Prawn in carrot lime & coriander dip

Hot, elegant

Wagyu beef & shitake little pies
Charred king prawn, marinated w chilli & garlic, served w aioli
Porcini & basil risotto cakes w garlic aioli
Spinach & tofu dumplings
Yakitori chicken w capsicum & Spanish onions
Saffron risotto balls with chilli, tomato compote
Barramundi skewers
Mini chicken croissants
Sweet corn & basil soup
Grilled scallop on pea risotto
Olive & taleggio arancini with fresh tomato sauce (v)
BBQ swordfish lemon pepper kebabs

ABN: 70 119 493 337



Cold, substantial

Petit prawn cocktail on iceberg lettuce w mustard & ginger dressing
Traditional chicken Caesar salad with anchovies, pancetta & garlic croutons
(Vegetarian option available)
Thai beef salad w fresh asian herbs, noodles & spicy dressing
Moroccan lamb w herb couscous & yoghurt
Salad of prawns w green mango, pear, asian herbs & nam jim dressing
Harissa salmon w baby beans, roasted onions, spinach & black olives
Orrichete Pasta salad with lamb, green olives, preserved lemon, cherry tomatoes & basil
leaves tossed w olive oil & balsamic dressing
Green tea noodle salad with blue swimmer crab
Salad nicoise with tuna, green beans, egg, kipfler potato, anchovy, tomato & kalamata
olives

Hot, substantial

BBQ Thai marinated chicken skewers w roasted chilli dressing
Lamb & chickpea casserole w chilli & garlic
Mini fish n chips
Bangers & mash with chipolatas, caramelised onion gravy & creamy mash
Grilled scallops on pea risotto
Salt n Pepper calamari salad with lime aioli
Spicy chicken laksa with thick rice noodles (vegetarian available with tofu substitute) (v)
Indian-style prawn, turmeric and okra curry
Soba noodles w char sui pork, shitake mushrooms & bok choy
Baby cheese burger w tomato jam
Assorted dim sum box; sui mai, spring rolls & wontons
Teriyaki chicken with sautéed shallots and fragrant rice
Beef and cardamom pandang with green beans and cumin chat potatoes
Moroccan swordfish curry with spiced couscous
Chicken & leek pies with & creamy seeded mustard dressing
King prawn laksa cups
Traditional Spanish paella with chorizo, chicken, prawns, mussels & saffron rice
Spanish meatballs in rich tomato sauce (3 per serve)
Lamb kofta skewers with tomato rice and sumac fried onions

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Dessert Canapés

Pistachio cream boat
Chocolate truffle balls
Coffee hazelnut meringue
Chocolate éclair
Passionfruit curd tarts
Lemon Mille Feuille
Rich dark chocolate tart
Classic lemon tart
Coconut mousse cake
Lime & coconut polenta cakes
Baby cupcakes with candy colour icing
Mini gelato cones

Pricing

Elegant Canapés @ \$3.00 per item

Substantial Canapés @ \$5.00 per item

Dessert Canapés @ \$3.00 per item

We recommend the following canapés selections;

1 hour event – 5 elegant canapés, 1 substantial canapé @\$18.00 pp

- 4 elegant canapés, 2 substantial canapés @\$20.50 pp

2 hour event – 6 elegant canapés, 2 substantial canapés @\$23.50 pp

3 hour event – 8 elegant canapés, 4 substantial canapés @\$31.50 pp

4 hour event – 10 elegant canapés, 4 substantial canapés, 4 dessert canapés

@\$40.50pp

In order to provide you with the best and freshest possible ingredients, some items may not be available due to seasonal availability.

We therefore reserve the right to substitute ingredients when necessary.

Prices exclude GST, staff & equipment

Minimum food charges apply

10% surcharge on Sundays and public holidays

Delivery charges may apply

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