



BITTON CANAPES 2020

Cold Canapés

Beef Tartare, Crispy Bread, Egg Yolk Emulsion, Grated Parmesan
Fresh Mini Sliders with a choice of Fillings:
French Brie and Cornichon, Pain Bagnat, Moroccan Spiced Chicken
Beetroot Cured Salmon, Fennel, Lime, Mint
Cherry Tomato, Basil, Bocconcini Skewer
Pork Rillettes, Pickled Vegetable en Croute
Vol au Vent, Smoked Salmon, Caviar, Crème Fraiche
Hiramasa Kingfish, Sichuan Pickled Cucumber
Bruschetta, King Prawn, Avocado, Spiced Mayonnaise
Peking Duck Pancakes, Shallot, Cucumber

Hot Canapes

Seared Scallops on Boudin Noir
French Onion and Gruyere Tart
Pea, Mint and Gorgonzola Arancini Balls
Little Croque Monsieur
Petite Quiche Lorraine
Salmon Fish Cakes, Spiced Mayonnaise
Shepherd's Pie, Crushed Peas
Vegetarian Spring Rolls, Bitton Asian Dressing
Mini Burgers, Bitton Tomato Sauce
Salt and Pepper Prawns, Bitton Coriander Pesto
Chicken Souvlaki

Cold and Hot Canapes – selection of 5 for \$25pp, 7 for \$32 pp, 10 for \$45 pp

Substantial Canapés \$9pp

Tuna Nicoise Salad Bowl
Chicken Caesar Salad Bowls
Mini Fish and Chips, Tartare Sauce
Grain Salad, Grilled Asparagus, Confit Red Capsicum

Platters for the Tables

Charcuterie Board – Selection of Cured Meats, Rillettes, Terrines with Breads, Jams and Chutneys **@\$8pp**
Antipasto Board – Grilled Vegetables, Smoked Fish. Olives, French Cheeses, Grissini Sticks, Breads and Dips **@\$8pp**
Cheese Board – Selection French and Australian Cheeses with Crackers, Dried and Fresh Fruit, Nuts, Breads **@\$10pp**
Seafood Board – Freshly peeled Prawns, Oysters, Tuna Sashimi, Salmon Sashimi, Gravalax Ocean Trout served with Dill Aioli, Fresh Lemon, Mignonette Vinaigrette, Yellow Bean Soy, Wasabi, Bitton Spiced Mayonnaise **@\$15pp**

Dessert Canapés \$6 each selection of petit desserts served on mixed platters including)

Crème Brulee, Tirimasu, Lemon Tart, Macarons, Chocolate Tart, Mini Cupcakes, Fruit Skewers, Chocolate Brownie
