



## **BITTON CANAPES 2021**

### **Cold Canapés**

Lobster Sliders

Beef Tartar on Crispy Bread, Truffle Mayonnaise, Parmesan Cheese

Salmon Ceviche on Prawn Cracker

Goats Cheese and Red Capsicum Tart

Duck Pancakes with Cucumber and Shallot

Smoked Salmon Blini with Crème Fraiche, Chives and Caviar

Endive Cup with Brie Orange and Candied Walnut

Rare Roast Beef Crostini with Onion Jam and Horseradish Cream

Chicken Liver Parfait on Brioche with Orange Jelly and Cornichon

Bitton Prawn Cocktail

### **Hot Canapes**

Salt and Pepper Prawns, Spicy Mayonnaise

Moroccan Spiced Chicken Skewers, Cumin yogurt

Mini Burgers

Croque Monsieur

Macaroni Cheese and Truffle Croquette

Chorizo and Pork Sausage Rolls, Bitton Spicy Tomato Sauce

Tomato and Onion Tart Tatin

Vegetable Bhajis, Coriander and Mint Dressing

Confit Duck Spring Roll, Bitton Asian Dressing

Beef Bourguignon Pie

***Cold and Hot Canapes – selection of 5 for \$35pp, 7 for \$45.50 pp, 9 for \$54 pp***

### **Substantial Canapés \$12pp**

Moroccan Spiced Lamb Cutlets

Vegetable Tagine

Fish and Chips Tartar Sauce

Salmon Poke Bowl

### **Platters for the Tables**

Charcuterie Board – Selection of Cured Meats, Rillettes, Terrines with Breads, Jams and Chutneys **@\$12pp**

Antipasto Board – Grilled Vegetables, Smoked Fish, Olives, French Cheeses, Grissini Sticks, Breads and Dips **@\$10pp**

Cheese Board – Selection French and Australian Cheeses with Crackers, Dried and Fresh Fruit, Nuts, Breads **@\$15pp**

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

Crème Brulee, Lemon Tart, Macarons, Mini Cupcakes

**Minimum 25 people or 10% will be added to the total food bill**

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