



BITTON CANAPES 2022 (MINIMUM 25 PEOPLE)

Cold Canapés

Lobster Sliders

Beef Tartar on Crispy Bread, Truffle Mayonnaise, Parmesan Cheese

Sydney Rock Oysters, Mignonette

Goats Cheese and Red Capsicum Vol au Vant

Beetroot Cured Salmon, Fennel, Lime, Mint

Duck Pancakes with Cucumber and Shallot

Smoked Salmon Blini with Crème Fraiche, Chives and Caviar

Bruschetta, King Prawn, Garlic Mayonnaise

Vegan Foie Gras, Sour Cherries, Crispy Bread

Salmon Tartare, Cucumber, Capers, Horseradish Cream

Chicken Liver Parfait on Brioche with Orange Jelly and Cornichon

Chilli Garlic Masala Bitton Prawn Cocktail

Hot Canapes

Salt and Pepper Prawns, Spicy Mayonnaise

Moroccan Spiced Chicken Skewers, Cumin yogurt

Mini Burgers

Macaroni Cheese and Truffle Croquette

Cauliflower and Truffle Beignet

Chorizo and Pork Sausage Rolls, Bitton Spicy Tomato Sauce

Mini Croque Monsieur

French Onion and Gruyere Tart

Tempura Zucchini Flowers, Goats Cheese (*seasonal*)

Mini Ham and Gruyere Croissant

Vegetable Bhajis, Coriander and Mint Dressing

Beef Bourguignon Pie

Cold and Hot Canapes – selection of 7 for \$45pp, 9 for \$55pp, 12 for \$72 pp

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**

Seafood Board – Prawn Cocktail, Natural Oysters, Salmon Tartare, Moreton Bay Bugs, Salt and Pepper Squid **@\$25pp**

Dessert Canapés \$10 each

Crème Brulee, Lemon Tart, Macarons, Mini Cupcakes
