



CANAPÉ MENU

PLATTERS

ANTIPASTO SELECTION OF CURED MEATS, OLIVES AND MARINATED VEGETABLES SERVED WITH TOASTED TURKISH BREAD.

MEDITERRANEAN DIP TRIO WITH TOASTED TURKISH BREAD.

COLD ITEMS

BRUSCHETTA

HOMEMADE CROTON CHERRY TOMATO, SPANISH ONION, BASIL AND EXTRA VIRGIN OLIVE OIL.

SMOKED SALMON CHERVIL

WITH SPINACH, ONION AND CAPER CRÈME CHEESE.

ROAST BEEF CUSTINI

ROAST BEEF WITH APPLE PICKLE AND CARAMELIZE ONION.

BETROOT BELLINI

BETROOT CREPE WITH AVOCADO WALNUT AND RICOTTA CHEESE.

HOT ITEMS

SATAY CHICKEN SKEWERS

SALT AND PEPPER SQUID

TUSCAN MEAT BALL

SERVED IN A NEAPOLITAN SAUCE.

BBQ PRAWN CUTLET

MARINATED WITH CHILLI GARLIC OIL.

HALOUMI CORN FRITTER

WITH TOMATO AVOCADO SALSA AND TOMATO RELISHED.

PRICING: AVAILABLE FOR BOOKING OVER 40 PEOPLE ONLY, A SELECTION OF 4 ITEMS AT 2.50 EACH AND TOTALLING \$10.00 PER HEAD. ALSO NOTE THAT THE PLATTER OPTION WILL TAKE ONE SELECTION PER HEAD.