

Cocktail Canapés

(minimum 30 guests)

Cocktail Canapés Select

Recommended to temp the taste buds w drinks

Mini pizzette w bocconcini, smashed roast cherry tomato, basil drizzle **v**

Green curry chicken pastries w coconut & ginger sambal

Red lentil & potato falafel w harissa, cucumber & mint salad **v**

Baked parmesan polenta in prosciutto **gf**

Sweet corn & chilli drop scones w spiced tomato & honey jam **v**

Mini poppadums w sour crème & spiced beetroot caviar **v**

\$22.50 per person *(inc gst)*

Cocktail Canapés Entree

Recommended as an 'light entree' to accompany drinks

Mini pizzette w bocconcini, smashed roast cherry tomato, basil drizzle **v**

Green curry chicken pastries w coconut & ginger sambal

Red lentil & potato falafel w harissa, cucumber & mint salad **v**

Baked parmesan polenta in prosciutto **gf**

Sweet corn & chilli drop scones w spiced tomato & honey jam **v**

Mini poppadums w sour crème & spiced beetroot caviar **v**

Tomato & olive risotto cakes w buffalo mozzarella centre **v**

\$26.50 per person *(inc gst)*

Cocktail Canapés Lite

Recommended as a "light meal replacement" as an accompaniment to drinks

Mini pizzette w bocconcini, smashed roast cherry tomato, basil drizzle **v**

Green curry chicken pastries w coconut & ginger sambal

Roast duck & shitake mushroom cigars w tamarind orange sauce

Baked parmesan polenta in prosciutto **gf**

Smoked trout & avocado tart w lemon cream dressing

Mini poppadums w sour crème & spiced beetroot caviar **v**

Slow cooked beef burgundy & mushroom potato pies

Goats cheese tartlets w fresh basil, roast cherry tomato **v**

Mille feuille of seared scallop, cauliflower puree, watercress & pistachio dressing

Wild roast mushroom filo w whipped herbed ricotta

\$35.00 per person *(inc gst)*

Cocktail Canapés

Cold Canapes \$5.50 per item per person (inc gst)

Wild roast mushroom filo w whipped herb ricotta **v**

Baked herb ricotta tarts w olive tapenade, lemon strands **v**

Sweet corn & chilli drop scones w spiced tomato & honey jam **v**

Smoked trout & avocado tart w lemon cream dressing

Goats cheese croutons w wild mushroom ragu **v**

Chilli cheese short bread w cheddar pate, pear relish **v**

Mille feuille of seared scallop, cauliflower puree, watercress & pistachio dressing

Japanese omelet & oyster spoons w tamari lime dressing

Spicy crab & green pawpaw filo cups w coriander lime dressing

Dark mushroom & tarragon tarts w garlic crunch crumble **v**

Salmon, dill & parmesan frittata w pickled cucumber **gf**

Mini poppadums w sour crème & spiced beetroot caviar **v**

Sky blue vodka & oyster shot w tomato sorbet & lime dressing **gf l**

Red lentil & potato falafel w harissa, cucumber & mint salad **v**

Coffin Bay natural oysters

Coffin Bay oyster in shell garnished w smoked salmon & spinach onion **gf**

Ceviche scallops w watermelon & lime dressing

King prawn wrapped in prosciutto



Hot Canapes \$5.50 per item per person (inc gst)

King prawn wrapped in serrano ham **gf**

Baked parmesan polenta in prosciutto **gf**

Roast duck & shitake mushroom cigars w tamarind orange sauce

Spiced lamb sausage rolls w bourbon bbq sauce

Mini pizzette w bocconcini, smashed roast cherry tomato, basil drizzle **v**

Naturally smoked bacon, cheddar & shallot tartlet, petit salad

Spanish style grilled prawns w saffron aioli **gf**

Green curry chicken pastries w coconut & ginger sambal

Baked brie parcels w roast garlic & wild mushroom cream **v**

Tomato & olive risotto cakes w buffalo mozzarella centre **v**

Smoked salmon beignets w brandied tomato sauce

Slow cooked beef burgundy & mushroom potato pies

Goats cheese tartlets w fresh basil, roast cherry tomato **v**

Wagu beef satay sticks

Mooloolaba spanner crab cakes



Handheld Dining

Handheld Dining Menu One *(substantial handheld dining)*

Canapés

Mini pizzette w bocconcini, smashed roast cherry tomato, basil drizzle **v**

Naturally smoked bacon, cheddar & shallot tartlet, petit salad

Mini poppadums w sour crème & spiced beetroot caviar **v**

Substantial Canapés

Hand held mezze of caponata vegetables, soft fetta & grissini **v**

Crispy noodle & tamarind organic chicken salad w pickled ginger & tatsoi

Orrechiette pasta w chorizo, roma tomato, basil & shaved parmesan

Sweet Canapés *(choose 2 items)*

Mini white chocolate & passionfruit cheesecake

Merlo coffee ice cream bon-bons

Dark & white chocolate truffle tarts

Petit lemon curd tarts

Merlo mini espresso cakes

Frangelico fudge **gf**

Lightly spiced sweet quiche w poached fruits

\$37.50 per person *(inc gst)*

Handheld Dining Menu Two *(substantial canapés)*

Canapés

Spiced lamb sausage rolls w bourbon bbq sauce

Wild roast mushroom filo w whipped herb ricotta **v**

Salmon, dill & parmesan frittata w pickled cucumber **gf**

Green curry chicken pastries w coconut & ginger sambal

Substantial Canapés

Spinach, lemon & ricotta tortellini w fetta, mint & parsley

Coriander glass noodle salad w ocean prawns, kaffir lime & mild chilli

Char grilled lemongrass chicken w coconut rice & crisp shallots **gf**

Sweet Canapés *(choose 3 items)*

Vanilla pannacotta w fresh seasonal fruits

Mini sticky date puddings

Merlo coffee ice cream bon-bons

Grand Marnier & mascapone mille feuille

Petit lemon meringue

Mini Merlo mocha cubes

Seasonal fruit tarts

Frangelico fudge **gf**

\$45.00 per person *(inc gst)*

Handheld Dining

Handheld Dining Menu Three

Substantial canapés for a 2 - 3 hour duration

Canapés

Roast duck & shitake mushroom cigars w tamarind orange sauce

Spanish style grilled prawns w saffron aioli **gf l**

Japanese omelet & oyster spoons w tamari, lime dressing **gf l**

Green curry chicken pastries w coconut & ginger sambal **l**

Chilli cheese shortbread w cheddar pate, pear relish **v**

Substantial Canapés

Seared ocean trout w crisp leaves, kaffir lime & nuac cham

Spiced lamb rissoni w preserved lemon & baby spinach

Cardamom beef & coconut pandang w coriander potatoes **gf**

Pickled eggplant cous cous w harissa roast pumpkin & mint raita **v**

Sweet Canapés (choose 4 items)

Lick Ice Cream mini waffle cones

Caramel & macadamia nut tarts

Chilled Baileys creme shots

Mini white chocolate cheesecake

Rich jaffa torte

Petit lemon meringue tarts

Merlo mini espresso tortes

Frangelico fudge **gf**

\$55.00 per person (inc gst)

