



Canape Menu Selection

September 2022 – March 2023

CRAVE

CATERING & EVENTS

by Elizabeth Andrews



Cold Canapes

Cold Canapes

- Assorted rice paper rolls with Asian dipping sauce (VEG ¼ GF)
- Smoked salmon blini with cucumber crème fraiche and micro herb
- Creamy chicken and herb filled mini sliders with watercress and lemon aioli
- Goats cheese tartlet with Moroccan spiced pumpkin and pomegranate (VEG)
- Shredded spiced confit duck on a potato herb rosti with nori aioli
- Slow cooked pulled pork tostada with chipotle mayo and avocado lime salsa
- Mirin and soy marinated tuna sashimi with wasabi cream on a wonton crisp
- Assorted nori rolls with mirin dipping sauce (VEG ¼ GF)
- Ocean trout, grapefruit and herb ceviche spoons with spring onion and herb garnish
- Charcoal brioche bun with salmon and chervil rilette and baby capers
- Cheese and chive savory scone with chorizo jam and whipped goats cheese
- Pressed duck and chicken terrine with a date chutney on a hazelnut rosemary sable

Hot Canapes



Hot Canapes

- Selection of mini pies, tomato jam (VEG ¼)
- Gourmet sausage rolls with a spiced tomato relish
- Lamb kofta, oregano, lemon, sumac yogurt, pomegranate molasses
- Sesame seed and chilli caramel coated chicken lollipop
- Baby beef burgers with pickle, spiced tomato chutney and cheese
- Baby mushroom burger with melted brie and a blue cheese aioli (VEG)
- Coconut popcorn prawns with a light wasabi aioli dipping sauce
- Chicken rendang skewers with a minted turmeric garlic yoghurt dipping sauce
- Pumpkin and mozzarella fried arancini with aioli (VEG, GF)
- Crispy polenta round topped with a cauliflower puree and truffled pecorino
- Turkish potato cigars with sumac yoghurt (VEG)

More Substantial



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- Assorted nigiri with dipping sauce
- Peking duck pancake with spring onion and hoisin sauce
- King prawn and green mango rice paper rolls with a nam jim dipping sauce
- Fried Korean chicken with a sweet and sour spiced gochujang sauce
- Char grilled lamb cutlets with salsa verde (additional \$2.50pp)
- Soft shell taco - Choice of chicken fajita OR beef brisket and slaw OR Jerk pumpkin (VEGAN)
- Steamed bao buns - Choice of chicken kimchi OR char sur pork OR Marinated tofu and slaw (VEG)
- Sliders - Choice of beef, pickle and cheese OR chicken, herb, watercress and lemon aioli
- Sliders - mushroom and melted brie and a blue cheese aioli (VEG)

Roaming Meals



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- Fried rockling, herb and potato cakes with lemon and house made tartare
- Thai spiced chilli and coconut poached chicken with a vermicelli and Asian vegetable slaw
- Potato gnocchi with a tomato, basil, caramelised onion ragout, topped with parmesan (VEG)
- Sri Lankan chicken curry with rice, cucumber raita and poppadum shards
- Chicken larb salad with snake beans, bean shoots, peanuts, fresh lime, herbs and Thai dressing
- Miso glazed eggplant and soba noodle herb salad with a toasted sesame dressing (VEG)

Contact



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