TMG CATERING

Canape Menu

Menu selections must include 2 cold canapes

Cold

CRAB & PRAWN ON SESAME RICE CRACKER
chilli kewpie, micro cress (gf,df)

ROAST BEETROOT & WHIPPED GOATS CHEESE TARTLET
dukkah, pomegranate molasses (v,gf)

CHICKEN LIVER PARFAIT WAFFLE
quince gel, crispy shallots, chive

PRAWN RICE PAPER ROLL
chilli lime sauce (gf,df)

VEGETARIAN RICE PAPER ROLL
sweet chilli sauce (v,vg,gf,df)

ENOKI & AVOCADO INSIDE OUT ROLL
wasabi mayo (v,vgo,gf,df)

RARE BEEF CROSTINI
rare beef, black garlic aioli, shallots, capers

SMOKED SALMON BLINI
crème fraiche, beetroot gel, chives

ANTIPASTO SKEWER
salami, kabana, bocconcini, green olive, cherry tomato, green goddess dressing, basil (gf)

MARINATED HEIRLOOM TOMATO BRUSCHETTA
balsamic glaze, vegan herb aioli, basil (v,vg,df)

SALMON & PRAWN CEVICHE SPOONS
smokey chilli mango & lime (gf,df)

MINI SWEET TARTLET
passionfruit curd, candied orange & almond, berry cheesecake, caramel & chocolate (gf)

Hot

PRAWN & SQUID INK DUMPLING
green nahm jim

BEEF FATAYA
Lebanese buttery pastry pie, mild spiced beef, pomegranate molasses, labneh

JAMAICAN JERK CHICKEN SKEWER
smokey chilli mango & lime (gf,df)

POTATO ROSTI & OLIVE TAPENADE
olive & sundried tomato tapenade, caramelised onion relish (v,gf)

CHICKEN & LEEK POT PIE
tomato chutney (gf)

GARLIC CHILLI BUTTER PRAWN SKEWERS
lemon herb salsa (gf)

NEW YORK PULLED BEEF SLIDER
ranch dressing, Swiss cheese, charred capsicum

ARANCINI
tomato and basil, herb aioli (v,gf)

FRIED MUSHROOM TOFU BAO
ginger, garlic, spring onion, sweet soy (v,vg,df)

DUCK & LEMONGRASS STEAMED BUN
hoi sin sweet chilli glaze

LAMB SHANK & ROSEMARY SAUSAGE ROLL
mint sauce

CAULIFLOWER AND VEGETABLE BHAJI
Mango chutney glaze, mint raita (v,vgo,gf)

SPICED CORN EMPANADA
Spanish vegetarian corn pastry, green salsa (v,gf)

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Canape Menu Cont.

Substantial

CHICKEN KATSU
crispy crumbed chicken, sushi rice, japanese pickles, golden curry sauce

BAKED POTATO GNOCCHI
field mushroom & parmesan cream, sourdough crumb (v)

BURRITO BOWL
Mexican brown rice, Pico de Gallo, corn chips, lime, coriander leaf (gf,df)
choose from
Pulled Beef Chilli | Vegan Bean Chilli (v,vgo)

COTTAGE PIE
pulled beef brisket, creamed mash potato, crispy onions and chives (gf)

PARMA HAM PIZZETTA
parma ham, bocconcini, sugo, hot honey

POTATO PIZZETTA
potato, artichoke heart, mozzarella, rosemary, truffle cream (v,vg)

Pricing

4 CANAPES : $29

5 CANAPES : $34

**5 CANAPES &
1 SUBSTANTIAL : $41**

**6 CANAPES &
1 SUBSTANTIAL : $47**

**6 CANAPES &
2 SUBSTANTIALS : $53**

**7 CANAPES &
3 SUBSTANTIALS : $67**

MENU SELECTIONS MUST INCLUDE 2 COLD CANAPES