

# KIDDUSH FINGER FOOD MENU

*Foodalicious*

The Foodalicious Finger Food range is a perfect solution for your Kiddush, Bat/Bar Mitzvah or any L'Chaim or celebration you are holding.

## COLD CANAPES

Beetroot Tarts with Whipped Ricotta & Balsamic Glaze (V)

Bocconcini & Tomato Skewers (GF, V)

Ceviche with Pickled Fennel & Crispy Corn Tortilla (DF, GF, V)

Charred Cauliflower Floretta's with Green Tahini & Pomegranate (DF, GF, VG)

Compressed Watermelon with Whipped Goats Cheese & Crumbed Pistachio (GF, V)

Corn Fritters with Mango Salsa (DF, GF, V)

Crispy Baby Potato Skins Laden with Creamy Tarama & Salmon Cavia

Japanese Nori Roll (DF, GF, VG)

Latkes with Smoked Salmon, Crème Fraiche and Dill (DF, GF, V)

Mini Pumpkin & Fetta Frittata (GF, V)

Sabich Bourekas served with Eggplant, Egg & Pickles and Tahini (DF, VG)

Salmon Tartare on Cucumber Rounds with Salmon Roe Caviar (DF, GF)

Sesame Crust Seared Tuna with Wasabi Cream & Soy Infusion on Cucumber Rings (DF, GF)

Thai Fish Cakes with Sweet Chili Sauce (DF, GF)

Vietnamese Rice Paper Rolls with Sweet Chili Sauce (DF, GF, VG)

Vodka & Beetroot Cured Salmon, Persian Feta on Russian Style Blini (GF)

Zucchini & Carrot Fritters with Tomato Jam (DF, GF, V)

## HOT CANAPES

4 Cheese Arancini served with Garlic Aioli (V)

Crispy Baked Buffalo Cauliflower & Blue Cheese Sauce (V)

Crumbed Mushrooms Served with Herbed Mayo (DF, V)

Gozlome Spinach & Fetta

Grilled Salmon with Okonomiyaki Sauce & Kewpie Mayo Drizzle (DF, GF)

Homemade Mini Mushroom Pies (V)

Macaroni & Cheese Balls (V)

Mini Falafel in Pita with Tahini & Israeli Slaw (DF, VG)

Mini Leek & Goats Cheese Quiche (V)

Mini Pizzas with Assorted Vegetarian Toppings (V)

Mini Vegetable Spring Rolls & Sweet Chili Sauce, 2 per serve (DF, VG)

Moroccan Eggplant Cigars with Tahini Dipping Sauce (DF, VG)

Mushroom Croquettes with Truffle Cream (V)

Shiitake Mushroom & Vegetable Spring Rolls with Nuoc Mam Dipping Sauce (V)

Toasties with Creamed Corn & Swiss (V)

## SAVOURY SUBSTANTIALS

Dhal on Rice (DF, GF, VG)

Gnocchi with Truffle Mushroom Sauce (V)

Poached Smoked Trout Caesar Salad (GF)

Sashimi Tuna Salad Nicoise (DF, GF)

Soba Noodles with Miso, Pumpkin, Sesame & Asian Green (DF, VG)

Tempura Fish and Chips served with Garlic Aioli

Vegetable Coconut Curry in Rice Baskets (DF, GF, VG)

## SWEETS

Mini Eclairs

Mini Pavlovas

Mini Tarts

## SWEET SUBSTANTIALS

Yogurt & Berries in a Glass Pod

Coconut Chia Seeds with a Mango & Passionfruit Drizzle (DF, GF)

**KEY- DF: Dairy Free, GF: Gluten Free, V: Vegetarian, VG: Vegan**