

CANAPES MENU

Foodalicious Canapes are a perfect solution for informal or formal get-togethers, office lunches or any event where your guests will be standing and need a bite-size meal option.

COLD CANAPES

Beetroot Tarts with Whipped Ricotta & Balsamic Glaze (V)

Bocconcini & Tomato Skewers (GF, V)

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

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

Chicken, Almond & Avocado Sandwiches (DF)

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 Caviar

Cumin Crusted Lamb with Babagroush (GF, GF)

Japanese Nori Roll (GF, VG)

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

Mini Pumpkin & Fetta Frittata (GF, V)

Peking Duck with Baby Cucumber & Slivered Spring Onion (DF)

Rare Roast Beef on Rye with Caramelized Onions & Horseradish Cream (DF)

Reuben Sandwich with Corned Beef & Russian Dressing, Pickles, Swiss & Sauerkraut

Rice Paper Roll with Chicken (GF, DF)

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

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

Salsa Verde Eye Fillet with Truffle Mayo on Brioche Rounds

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

Smoked Chicken with Cesar Aioli in Crispy Potato Skins (GF)

Thai Beef Salad (DF, GF)

Thai Chicken Salad (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)

Assorted Mini Bourekas, 2 per serve (DF, V)

Burger Bites topped with Guacamole & Bocconcini

Chicken Satay Skewers with Peanut Dipping Sauce (GF)

Crispy Baked Buffalo Cauliflower & Blue Cheese Sauce (V)

Crumbed Mushrooms Served with Herbed Mayo (DF, V)

Crunchy Popcorn Chicken with Garlic Aioli (DF)

Gozlome Spinach & Fetta (V)

Greek Chicken Skewers with Lemon & Rosemary (DF, GF)

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

Homemade Mini Beef & Guinness Pies (DF)

Homemade Mini Mushroom Pies (V)

Italian Meatballs with Homemade Tomato Relish, 2 per serve (DF)

Lamb Fillet on Naan with Sumac Pickled Onion (DF)

Lamb Kofta with Tzatziki Dressing

Macadamia-Crusted Chicken Strips with Sweet Chili Sauce (DF)

Macaroni & Cheese Balls (V)

Mini BBQ Gourmet Sausages on Crispy Buns with Caramelized Onions & Piquant Mustard (DF)

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

Mini Gourmet Sausage Rolls with Homemade Tomato Relish, 2 per serve (DF)

Mini Leek & Goats Cheese Quiche (V)

Mini Pizzas with Assorted Vegetarian Toppings (V)

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

CANAPES MENU

HOT CANAPES (continued)

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

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

Moroccan Lamb Cigars with
Tahini Dipping Sauce (DF)

Mushroom Croquettes with
Truffle Cream (V)

Roast Duck Sausage Rolls
with Hoisin Sauce (DF)

Sambal Chicken Ribs (DF, GF)

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

Toasties with Creamed Corn
& Swiss (V)

SAVOURY SUBSTANTIALS

Charred Lamb on Pechka
Pea & Seed Salad with
Spiced Yogurt

Chicken Char Sui Bao with
Pickled Asian Vegetables (DF)

Dhal on Rice (DF, GFV)

Gnocchi with Truffle
Mushroom Sauce (V)

Mini Chicken Shawarma Pitas
with Israeli Pickles & Hummus (DF)

Nasi Goring (DF) (V Option Available)

Oven Baked Salmon on
Asian Greens (DF, GF)

Poached Chicken Caesar Salad (GF)

Poached Smoked Trout Caesar
Salad (GF)

Pulled Smoked Brisket Slider
with Crunchy Slaw (DF)

Sashimi Tuna Salad Nicoise (DF, GF)

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

Tempura Fish and Chips served
with Garlic Aioli

Texas Style Smoked Beef Ribs (DF)

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

SWEETS

Assorted Cakes in a Jar

Assorted Macarons

Assorted Mini Cheesecakes

Caramel, Chocolate &
Banana Slice* (DF, GF)

Chocolate & Walnut
Brownies with Chocolate
Ganache* (DF, GF)

Chocolate Mousse with
Golden Dust* (DF, GF)

Lemon Meringue on a Crispy
Biscuit Base* (DF, GF)

Malabi Milk Pudding with Tahini
Crumble & Raspberry Syrup (GF)

Mini Fruit Salad Cups
or Skewers (DF)

Mini Red Velvet Cupcakes

Mini Rocky Road

Raspberry & Coconut
Mousse* (DF, GF)

Sticky Date Pudding with
Caramel Sauce

Tiramisu Cups* (DF, GF)

SWEET SUBSTANTIALS

Yogurt & Berries in a Glass Pod

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

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