



Deluxe Canapé Menu

Cold Selections

Smoked Salmon, Dill and Caper Pate Baby heart Sandwich

Steamed Chicken and Apricot Balls with Macadamia nuts

Served with a sweet chilli and fresh coriander leaves

Handmade Mediterranean Phlyo Pastry Cups

Filled with our house made olive tapenade, Meredith goat's fetta and oven roasted baby tomatoes and a fresh Oregano leaf

Rare roast beef

with double brie topped with caramelized grapes

Chicken pistachio pate

On fresh slices of baguette with crushed pistachio and preserved zest

Tasty Zucchini and Parmesan Cheese Frittatas

Topped with sour cream

Hot Selections

Fragrant Chicken Balls Skewers with Kaffir Lime Leaf

Chicken with green olives, lemon zest and parmesan cheese
Served with a Greek yogurt, lemon and mint dip

Gourmet Baby lamb Sheppard's pies

Topped with sweet potato and sweet paprika

Mini Gourmet Chorizo and haloumi pizza rounds

Herbaceous Falafel and pine nut patties

Topped with home made organic humus and sprinkled with black sesame seeds

Freshly grilled Atlantic salmon

Wrapped in prosciutto and flavoured with thyme and olive oil

Lamb French cutlets

Seasoned with Moroccan spices

Prawn cocktails

With a citrus mayonnaise, served in mini buckets

Saffron Arancini Balls

Balls of rice with lemon zest, parmesan cheese and fresh mint

With a wasabi mayonnaise

Mini Eco Bowls

Beef bourguignon

Slowly cooked in a blend of French burgundy wines and cognac
Served with baby potato bake

Spinach and ricotta tortellini

With a macadamia nut pesto sauce topped with shaved parmesan cheese and
toasted macadamia nuts

Chicken korma curry

Served with scented rice topped with toasted slithered almonds

Asian pumpkin, coconut and cashew curry

Served with rice and toasted coconut

Truffle and ricotta ravioli

With a traditional tomato and roasted garlic sauce
Topped with shaved parmesan cheese

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