



EVENTS AT CAULFIELD

Cocktail Canapé Menus

HOT AND COLD CANAPÉS

SELECTION OF 8 ITEMS

\$31.00 PER PERSON

SELECTION OF 12 ITEMS

\$43.50 PER PERSON

DESSERT CANAPÉS

SELECTION OF 3 ITEMS

\$15.00 PER PERSON



Valid until 31st December 2010
Menus subject to change



CANAPÉS MENU – HOT ITEMS

- ≈ Tandoori chicken skewers with yoghurt raita
- ≈ Pinenut and spinach falafel with smoked hommus (v)
- ≈ Sweet potato and cashew empanadas (v)
- ≈ Beef and red bean wrapped in shortcrust pastry
- ≈ Mini gourmet pies - beef, lamb, chicken and vegetarian with tomato relish
- ≈ Spiced lamb and pinenut pastry puffs
- ≈ Vegetable curry puffs with minted yoghurt (v)
- ≈ Ricotta and tomato involtini (v)
- ≈ Vegetable and coriander spring roll with sweet chilli, soy, ginger and coriander sauce (v)
- ≈ Pecorino cheese and sun dried tomato arancini (v)
- ≈ Traditional cornish pastie with tomato pickle
- ≈ Sweet pork and shallot wonton, with Thai chilli sauce
- ≈ Individual egg, bacon and chive quiche
- ≈ Spinach, fetta and leek triangles (v)
- ≈ Mini pizetta with roast vegetables and chickpea bolognaise (v)
- ≈ Smoked salmon and avocado tart
- ≈ Sun dried capsicum and basil risotto cake with fetta and herb dip (v)
- ≈ Grilled oyster wrapped with pancetta, served with wasabi mayonnaise
- ≈ Mushroom arancini with pesto (v)
- ≈ Eggplant, honey and sweet potato in flaky pastry (v)
- ≈ Lemon lamb and basil pastry puff
- ≈ Ham, corn and cheddar turnovers
- ≈ Panko fried prawns with sauce remoulade
- ≈ Cheese quesadilla with Mexican spices (v)



CANAPÉS MENU — COLD ITEMS

- ≈ Finger sandwiches;
 - Smoked salmon and rocket
 - Rare beef, mustard and eggplant dip
 - Goats cheese and semi dried tomatoes (v)
 - Chicken mayonnaise and avocado
- ≈ Mini tomato, thyme and fetta tart (v)
- ≈ Assorted chumaki with pickled ginger and wasabi
- ≈ Freshly peeled prawns with tropical fruit salsa
- ≈ Walnut crostini with pear jam and blue cheese (v)
- ≈ Cured salmon on chive pancake with crème fraiche and caviar
- ≈ Freshly shucked oysters with lemon
- ≈ Oysters Kilpatrick
- ≈ Rice paper rolls filled with vermicelli and chicken
- ≈ Sweet corn blini with smoked chicken, crème fraiche and dill
- ≈ Vegetable threads wrapped with roast beef, served with smoked tomato relish
- ≈ Roast vegetable frittata with hommus and olive (v)
- ≈ Bruschetta of tomato, fetta, spanish onion and basil oil (v)



CANAPÉS MENU – DESSERT CANAPÉS

- ≈ Flourless chocolate almond cake
- ≈ Mini baklava tarts
- ≈ Coconut and citrus panna cotta
- ≈ Fresh fruit and mint skewers
- ≈ Orange and poppy seed cake
- ≈ Lemon meringue tart
- ≈ Mini éclairs
- ≈ Petite pavlova filled with chantilly cream and berries
- ≈ Napoleon crème slice
- ≈ Black forest cake roll
- ≈ Crème caramel with blueberries
- ≈ Dutch apple crumble
- ≈ Lemon baked cheesecake
- ≈ Gluten free chocolate jaffa duet
- ≈ Gluten free orange clementine

Served with freshly brewed coffee and a selection of teas

