

Canape Menu

Please choose one of the following canape packages:

10 canapes for \$44 per person - please make your selection from
3 x Vegetarian
3x Meat and poultry
3 x Seafood
1 x selection of dessert

7 canapes for \$38 per person - please make your selection from
2 x Vegetarian
2 x Meat and poultry
2 x Seafood
1 x selection of dessert

5 canapes for \$30 per person - please make your selection from
2 x Vegetarian
2 x Meat and poultry
1 x Seafood

Add ons- Dessert canapés \$4 per person
Additional canapés \$4 per person

Vegetarian Canapés

1. Hummus & caramelised onion crostini (v)
2. Honey, almond & goats cheese spread on crostini (v)
3. Tomato & watermelon gazpacho shooter (gf, v, df)
4. Spiced avocado salsa in a cucumber cup & micro herbs
5. Corn fritters topped with tomato chilli jam and ricotta
6. Double crumbed gorgonzola with beetroot root chilli jam
7. Mushroom and Cheese vol au vent
8. Trio of stuffed egg
9. Tomato Bruschetta on a Multigrain Toast
10. Parisian mushroom stuffed with assorted Cheese topped with panko crumbed

Meat & Poultry Canapés

1. Mini melon skewers wrapped in prosciutto
2. Vietnamese pulled poached chicken with pickled carrot, coriander & sriracha aioli on mini brioche roll
3. Smoked chicken, crushed pistachio, lemon mayo, in short crust tartlet shells
4. Fig & onion jam w shaved prosciutto & brie, roasted garlic crostini
5. Crispy pork belly, coriander, pear purée in Chinese spoons (gf)
6. orange thyme, feta aranchini (v, gf)
7. Italian rolled meatballs, Napoli sauce
8. Cherry Tomato, Fresh mozzarella and Parma ham Bruschetta
9. Mini chicken satays w Indonesian peanut sauce
10. Slow roasted beef and horseradish mayo sliders

Sea Food Canapés

1. Sesame seared tuna, wakame, wasabi aioli, bonito flakes on a Chinese spoon (df)
2. Virgin bloody mary oyster shooters in shot glass
3. Crab in lime, chili & herb kewpie mayo on sweet corn & jalapeño fritter
4. Smoked salmon & dill caper cream cheese cucumber bite
5. Tempura king prawns, wasabi mayonnaise
6. Mini charcoal slider w smoked salmon, dill & cream cheese Blinis w smoked salmon, dill caper cream cheese & micro herbs
7. Mini Flat head fish burger in a brioche bun, crispy lettuce & house made tartare sauce
8. Lemon Pepper Calamari Garlic and chilli mayonnaise
9. Baby spinach, anchovies and caramelised onion tartlet

Dessert Canapés

1. Chocolate Éclairs
2. Profiteroles
3. Assorted Macaroons
4. Mini Chocolate Brownies
5. Mini Fruit Skewers
6. Lemon meringue mini tartlet

THE
Village

