

# GRAND BISTRO

# CATERING

## *Canapes Menu*

### NUMBER OF GUESTS

- 40pp (9 pieces pp)  
choose 5 canapés  
plus one substantial, 2 hour service
- 60pp (12 pieces pp)  
choose 6 canapés  
plus two substantials, 2-3 hour service
- 90pp (17 pieces pp)  
choose 8 canapés  
plus two substantials, 4 hour service

### VEGETARIAN

- Truffled cheese toasted sandwich
- Pea, pine nut & pecorino bruschettas
- Cherry tomato tarts, basil, 20 year old balsamic
- Caramelized onion tart, goats cheese, black olive
- Cauliflower & cumin fritters with lime yoghurt
- Three cheese arancini, with aromatic tomato dipping sauce
- Pea and feta arancini with preserved lemon and tahini
- Zucchini & mint fritters with whipped feta
- Grilled haloumi with mint salsa
- Cauliflower & cumin fritters with lime yoghurt
- Saffron & taleggio arancini
- Caramelized onion tarts, goats cheese, black olive

### SEAFOOD

- Prawn tortillas, avocado, lime, coriander
- Scallops crudo, ponzu dressing, tamari almonds
- Dukkah crusted prawns with green tahini
- Grilled prawns with mint, & spiced tomato dressing
- Seared kingfish with basil and seeded mustard
- Blue swimmer crab finger sandwiches, lemon & dill
- Sugar cured salmon, toasted sourdough, whipped feta
- Pea fritters, smoked salmon & dill

### MEAT

- 17 hour wagyu tortillas, horseradish aioli
- Pork and veal sausage rolls, cherry tomato relish
- Duck and hoison spring rolls, hoison dipping sauce
- Chermoula beef skewer, cajun spice, lemon
- Crispy polenta crumbed chicken & cardamom rice balls with mint yoghurt
- Sumac crusted chicken skewers, preserved lemon aioli
- Cardamom scented lamb kofta with crushed walnuts, lemon zest and mint
- Sumac dusted chargrilled chicken kebabs with smokey eggplant
- Mini parmesan and polenta chicken snitzels, lemon mayo
- Lamb fillets marinated in harissa
- Marinated grilled lamb with coriander & honey

### SUBSTANTIALS

- Slow cooked chicken tagine with fragrant rice & mint yoghurt
- Mushroom & porcini risotto
- Chicken & sweetcorn meatballs with cous cous & aromatic tomato sauce
- Red lentil & sweet potato dahl with raita
- 10 hour slow cooked beef with dates, cinnamon & harissa
- Gourmet sausages, mash, with caramelized onions & gravy
- Mini wagyu cheeseburgers with nans relish, aioli & cheese
- Spice scented free range chicken with quinoa & green tahini

### SWEET SELECTION

- Mini chocolate brownies
- Lemon curd tarts with strawberries
- Mini orange & almond cakes
- Chocolate mousse tarts
- Spiced pear & almond tart

### FABULOUS FEASTS

- Glazed ham, cheese platter, bread and condiments (buffet style) \$15pp
- Cheese station (selection of imported & Australian cheese) \$18 pp
- Oyster bar \$18
- Paella station \$22 (includes hire cost)
- Mini Burger Bar \$16pp
- Middle East Feast Bar – slow cooked tagines with traditional garnishes \$18pp
- Roast Meat Bar – selection of slow cooked meats including beef, pork and lamb with bread rolls and garnishes (over 50 guests) \$16 per person

FOR PERFECT WEDDINGS & ELEGANT CELEBRATIONS

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