

GATHER & EAT CATERING

GATHERANDEAT.COM.AU

Event

CANAPÉS



Choose 3 cold 2 hot & 1 substantial **\$28/head**

Choose 3 cold 2 hot & 1 substantial & 1 sweet canapés **\$32.00/head**

Choose 4 cold 2 hot & 2 substantial & 1 sweet canapés **\$37.00/head**

Cold Canapés

From the paddock

Roast beef & horseradish cream on parmesan wafers (GF)

Roasted pear & gorgonzola wrapped in prosciutto (GF)

Duck and cucumber pancakes with hoisin sauce

Mini Yorkshire puddings, kangaroo fillet, beetroot relish

Chicken parfait with melba toast and quince chutney

From the sea

Beetroot cured salmon on dill blini with horseradish cream

Sesame crusted tuna with whipped wasabi (GF)

Crab, lime and chipotle on sweetcorn fritter (GF)

Salmon tartare, pickled radish, nori crème fraiche on house made rice cracker (GF)

Chilli prawn and lime & papaya salsa on a wonton chip

Prawn cocktail with avocado in lettuce cup (GF)

From the land

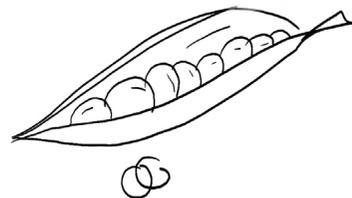
Toasted brioche, blue cheese and fig (V)

Roast beetroot, goat's cheese on garlic and thyme shortbread (GF, V)

Sticky soy shiitake and enoki mushroom pancake with hoisin sauce (VG)

Roasted pumpkin, crispy sage and persian feta tartlets (V)

Vegetable san choy bow (VG, GF)



Hot Canapés

From the paddock

Harissa chicken with preserved lemon & mint yoghurt (GF)

Soy and pork meatballs with dipping sauce (GF)

Mini pork, apple and fennel sausage rolls with tomato relish

Slow roasted lamb shoulder, tzatziki, pomegranate on pita crisp

Chorizo and halloumi skewer with smoky roast capsicum salsa (GF)

From the sea

Coconut chilli lime prawn skewers (GF)

From the land

Roasted beetroot and thyme arancini with whipped goat's cheese (V)

Crispy truffled polenta squares, wild mushroom, truffle aioli (VG, GF)

Buffalo Cauliflower bites, blue cheese ranch dressing (V, GF)

Green pea falafel, mint and garlic tahini sauce (VG, GF)

Substantial Canapés

From the paddock

Pulled beef brisket slider, pickled cabbage, cheese and pickle

Coconut-lime poached chicken taco with green mango slaw and jalapeno mayo

Beef massaman and potato curry

From the sea

Salt and pepper squid with lemon aioli (GF)

Salmon poke, black rice, cucumber, pickled red cabbage, wasabi avocado creme (GF)

Fish taco with pickled cabbage slaw and siracha mayo

From the land

Wild mushroom slider, vintage cheddar, rocket, truffle aioli (V)

Sticky miso roasted tofu and eggplant with sesame spinach, soba noodles and pickled ginger (VG)

Vegetarian pad thai noodles (GF, V)

Sweet potato gnocchi with crispy sage, walnuts, orange and brown butter (GF, V)

**Eat Well
Love Life**

Sweet Canapés

White chocolate and mango cheesecakes (GF)

Chocolate brownie bites topped with vanilla cream and raspberry (GF, V)

Mini pavlova with vanilla bean mascarpone and berries (GF, V)

Salt caramel and chocolate tart with cracked toffee praline (V)

White chocolate, pistachio and cranberry rocky road (GF)





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