

SAMPLE CANAPE BANQUET MENU



First flight....

Fillet of Beef Tartare

shaved fillet seasoned with paprika, sea salt, capers, shallot, Dijon mustard, black pepper, parsley, gherkin and bound with egg yolk, set on

Oyster Gazpacho Shot

ocean fresh oyster in a lightly spiced gazpacho for a flavour burst taste of the sea

Red Onion and Roasted Pepper Tartlet

light pastry case topped with seared red onion and roasted peppers, garlic oil and balsamic glaze

Rainbow Vegetable Maki

hand-rolled sushi with marinated vegetables, pickled ginger and wasabi, soya honet drizzle

Second flight....

Shitaki Yakisoba with Noodles

fresh shitake seared and glaze in yakisoba sauce, tossed with noodles, ginger, garlic and spring onion

Pulled Beef Shin and Roasted Roots

beef shin slow cooked in red wine jus, bound with vegetables on a potato rosti

Tropical Chicken Slider

crispy fried chicken, pickled slaw, cheddar, grilled pineapple and tropical glaze on a mini roosterkoek

Hot Smoked Salmon Crostini

rich and buttery salmon, lightly smoked and bound with lemon aioli, dill and crisped capers

Third flight...

Mini Hertzoggies

small tartlets of apricots jam and soft coconut meringue

Cannoli Chocolat

Italian pastry tubes filled with chocolate cream

Banoffee Cheesecake Barquette

light butter pastry boat filled with caramel, banana cheesecake and sprinkle with toasted almond

Mini Red Velvet Gateau

classic red sponge, vanilla butter cream and strawberry