

Canapé Selection

RHCL 'platter menu'

Platters – minimum 30 people

Suggestions as a guide, some variations available on request.

- 1- \$25 per head 4 canapés
- 2- \$40 per head 4 canapés 2 larger
- 3- \$55 per head 4 canapés, 3 larger, 1 sweet
- 4- \$70 per head 8 canapés, 2 larger, 2 sweet

Canapé selection

Mini Quiche – Bacon, gruyere
-ham, pea
-semi dried tomato, olive (V)

Spinach, feta, filo bites, tatazki (V)

Oysters with shallot vinegar or grapefruit vinaigrette (gf)

Corn fritter, smoked salmon, crème fraiche

Arancini

- chorizo, tomato, Manchego
- saffron, pea & scarmoza with green olive aioli
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Potato rosti, smoked salmon, crème fraiche (gf)

Prosciutto wrapped grissini

Chicken parfait, fig chutney, toasted brioche

Terrine on crouton

Smoked cod croquettes with tartare

Tuna tartare, avocado spoon with a lime mayo & tobiko (gf)

Roast baby beetroot, goat's curd, pommy dressing (V & gf)

Larger canapé selection

Mini Black Angus burger, gruyere cheese, beetroot relish

Demi Pumpkin risotto, blue cheese, sage (V & gf)

Mini beef meatballs, napoli, pecorino

Mini mushroom bruschetta, pecorino (V)

Crab quenelle on brown toast with chilli mayonnaise

Prawn tempura, chilli jam

Sweet canapé selection

On request...