



Cocktail Menu & Stand Up Meals

Cold Canapes \$3.5 each

Rare Beef Fillet en crouete w Sofreigt & Continental Parsley

Shredded Chicken on Chipotle Palmier w Citrus

Slow Cooked Tomato, Kalamata Olive, Buffalo Mozzarella & Basil Skewer V

Poached & Smoked Salmon w Chives on Toasted Pumpkin Sourdough

Duck Pastrami, Pickled Grapes & Persian Feta

Prawn Fennel & Curried Marie Rose Canape Cup

Smoked Chicken, Caramelised Onion & Crisp Pear en crouete

Honey Roasted Walnuts & Goats Curd Tartlet w Watercress V

Hot Canapes \$3.5 each

Crumbed Olives, Rocket & Aioli V

Mushroom Arancini w Truffle Mayo V

Chorizo & Haloumi Cigars w Romesco

Pork Belly, Black Pepper Caramel, Mint & Radish Salad

Sticky BBQ Lamb Ribs w Sesame & Radish

Pork & Chipotle Croquettes w Parmesan Custard

Goats Cheese & Asparagus Baked Flan V

Miniature Croque Monsieur, Smoked Ham & Raclette Toasted between Brioche Slices

Bowl Food \$8.50 each

Fried Calamari, Chorizo, Eggplant, Raisins & Pickled Grape Salad w Saffron Dressing

Panko Crusted Chicken Breast, Blue Cheese Slaw, Toasted Walnuts & Dried Pear

Beef & Pork Ragu W Rigatoni & Fresh Shaved Parmesan

Pork Belly Slices w Black Pepper Caramel, Mint Radish & Bean Sprouts Salad

Roasted Cauliflower, Turmeric, Chilli, Flaked Almonds w Feta, Rocket & Dressed w Saffron Vinaigrette

Ordering

We suggest 3 to 5 Cold or Hot canapes per person. With a minimum of 10 units of each Canape. We suggest 2 x Bowls per person over a meal period.

Please review our web site for standard our Catering T&Cs and general information –

altacatering.com.au