

Kirby's Catering

Canape Dining

Something fishy ...

Smoked salmon & cream cheese roulade,
Almond fried tiger prawns, lemon & dill aioli,
Seared scallop, roasted cauliflower crumb, chilli jam
Natural market oysters, mignonette & fresh lemon

All things meaty ...

Petite braised lamb shank & creamy mash pies
Caramelised onion & smoked ham hock tartlet
Confit pork belly with pea & mint puree
Pork and sage sausage rolls, thyme tomato relish
Smoked spiced lamb, minted yoghurt
Slow cooked pulled pork & slaw sliders

Perfect poultry ...

Succulent chicken satay with lime zest
Hoisin & coriander confit duck roulade, star anise & orange
Mini chicken parmigiana, smoked ham, Roma tomato salsa & cheddar
Confit duck leg on toasted brioche, cornichon & quince jam, micro greens

Get your veggies in to you ...

Gorgonzola & fig bruschetta
Roast pumpkin, pinenut & sage arancini
Caramelised fennel tart, parmesan custard, rocket
Crostini goats curd mousse, honey, thyme & walnut

Canape Dining continued

... *Something Substantial* ... (select one)

Beef and Guinness pots served with truffle whipped mash
Penne with smoked bacon, chardonnay cream sauce, fresh parmesan
Croque monsieur's, smoked ham, gruyere & Dijon mustard
Classic chicken korma, coconut cream, steamed basmati rice
Thai Massaman beef curry, kipfler potatoes, coconut rice
Soft tortilla, pulled beef, shredded cheddar, jalepenos, smokey salsa
Tacos with panko chicken, spiced slaw & avocado salsa
Wild mushroom risotto with aged parmesan

... *Dessert canapes* ... (select three)

Petite salted caramel & gingerbread trifle
Snickers brownies with salted caramel drizzle
Lemon curd tartlets with toasted meringue
Chocolate & peanut butter fudge tartlet
Baileys tiramisu shots
Liquorice panacotta
Oreo cheesecakes
Raspberry mini pavlovas
Assorted French macarons
Decadent caramel slice
Carrot cake bites

Pricing Upon Enquiry
Minimum 80 guests

Executive Chef – Frederick Kirby
www.KirbysCatering.com.au