





# CONTINENTAL EVENT CATERING

# CANAPÉS/ FINGER FOOD MENU

### COLD

Continental crostini selection of

Garlic sour dough crostini topped with a fresh Greek salad,
feta and finished with olive oil, sea salt and crisp basil

Black olive crostini with capsicum jam

Sweet corn broth with roast red capsicum

Five spice black Doris plum chilled soup with crème fraîche

Vegetarian sushi accompanied with pickled ginger, soy sauce and wasabi

Club, wraps and pinwheels sandwiches with a selection of gourmet fillings

Spinach and cream cheese roulade rolled with mushroom or roasted red pepper fillings

### HOT

Onion Bhajee with date and tamarind dip

Kumara, ginger and sesame rosti topped with capsicum jam

Leek and olive bread and butter pudding

Spinach and mushroom falafel fritters with tofu mayonnaise

Spring rolls and samosas with various dipping sauces

Thyme scented shallot tarte tatin with aïoli









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## **FINALE**

Citrus oatcake with kikorangi and fig chutney

Walnut palmier with glazed pear and brie

Chocolate truffle slice

Almond and raspberry friand

Lemon meringue tartlet

Bailey's chocolate cup

Hazelnut brownie stack

Seasonal fruit tartlet