



Canapés & Hors D'Oeuvres

MENU

These small, one-bite items are passed around by serving staff, Prices are per one dozen. We suggest 4-6 choices and about 4 pieces per person for cocktail hour.

COLD MEATS

Rare Roast Beef Horseradish	\$29
Medallions of Venison with Red Current jelly	\$31
Harrisa Spiced Lab Skewer with Tzatziki	\$33
Peking Duck & Spring Onion in a Chinese Spoon	\$31
Vietnamese Chicken & Basil in a Chinese Spoon	\$28
Proscuitto Wrapped Melon	\$28
Steak Tartar of Crisp Rye Bread	\$31

HOT MEATS

Lamb & Mint Kofta with Natural Yoghurt	\$33
Cajun Lamb Lollipop with Chive Creme Fraiche	\$45
Chicken Samosa with Coriander Dipping Sauce	\$28
Zatar Dusted Chicken Skewers with Satay Sauce	\$28
Thai Marinated Beef Salad Roll	\$30
Hoi Sin Duck with Spring Onion in a Chinese Spoon	\$33
Roast Beef with Mini Yorkshire Pudding	\$29

COLD SEAFOOD

Shrimp & Avocado Salsa in a Chinese Spoon	\$29
Lobster Salad with Avocado in a Chinese Spoon	\$35
Gin Cured Trout & Caper on a Cucumber Round	\$31
Vodka Cured Salmon & Red Onion & Caper, Rye Crisp	\$31
Smoked Mackerel Pate on a Toasted Ciabatta	\$23
Oyster Bar - Fresh Oysters with Lemon & Tobasco	\$4.50 each



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HOT SEAFOOD

Soy & Ginger Marinated Salmon Skewers	\$24
Parma Ham Wrapped Scallops	\$31
Chili Squid in a Chinese Spoon	\$24
Mini Salmon Fish Cakes, Lemon Mayonnaise	\$24
Pan Fried Shrimp, Lemon Grass & Cashew Nuts	\$25
Mango & Chili Shrimp in a Chinese Spoon	\$25

COLD VEGETARIAN

Goat Cheese & Artichoke Phyllo Tart	\$26
Cherry Tomato Basil & Bocconcini Skewers	\$26
Mushroom Pate with Walnut Toasts	\$26
Fera & Beetroot Brochettes	\$26

HOT VEGETARIAN

Vegetable Samosa with Coriander Dipping Sauce	\$26
Vegetable Spring Rolls Chili & Basil Jam	\$26
Brie & Caramelized Red Onion Tarts	\$26
Feta & Rosemary Mini Pizzas	\$26
Roasted Red Pepper & Basil Phyllo Tart	\$26
Roasted Haloumi Brochettes with Lemon & Oregano	\$26
Spinach & Feta Phyllo Parcels	\$26