



BITTON CANAPES

Cold Canapés

Beef Tartare, Crispy Bread, Egg Yolk Emulsion, Grated Parmesan
Beetroot Cured Salmon, Fennel, Lime, Mint
Scallop Ceviche, Citrus Salad
Freshly Shucked Oysters, Red Wine Mignonette
Pork Rilette, Pickled Vegetable en Croute
Vol au Vent, Smoked Salmon, Caviar, Crème Fraiche
Hiramasa Kingfish, Sichuan Pickled Cucumber

Hot Canapes

Petite Croque Monsieur
Cauliflower and Truffle Beignet
Goats Cheese filled Tempura Zucchini Flowers
Seared Scallops on Boudin Noir
French Onion and Gruyere Tart
Pea, Mint and Gorgonzola Arancini Balls
Foie Gras and Blue Cheese Mini Burgers
Balmain Bug Thermidor, Mini Roasted Potatoes
Seared Scallop, Tomato, Mozzarella and Pesto Tarts
Petite Quiche Lorraine
Shepherd's Pie, Crushed Peas
Chicken Souvlaki

Cold and Hot Canapes – selection of 5 for \$25pp, 7 for \$32 pp, 10 for \$45 pp

Substantial Canapés \$9pp

Tuna Nicoise Salad Bowl
Fish and Chips, Tartare Sauce
Chicken Caesar Salad Bowls
Grilled Lamb Cutlet, Harissa, Tarragon and Bread Pudding
Lamb Tagine, CousCous

Platters for the Tables

Charcuterie Board – Selection of Cured Meats, Rillettes, Terrines with Breads, Jams and Chutneys **@\$8pp**
Antipasto Board – Grilled Vegetables, Smoked Fish. Olives, French Cheeses, Grissini Sticks, Breads and Dips **@\$8pp**
Cheese Board – Selection French and Australian Cheeses with Crackers, Dried and Fresh Fruit, Nuts, Breads **@\$10pp**
Seafood Board – Freshly peeled Prawns, Oysters, Tuna Sashimi, Salmon Sashimi, Gravalax Ocean Trout served with Dill Aioli, Fresh Lemon, Mignonette Vinaigrette, Yellow Bean Soy, Wasabi, Bitton Spiced Mayonnaise **@\$15pp**

Dessert Canapés \$6 each *selection of petit desserts served on mixed platters including*

Crème Brulee, Tiramasu, Lemon Tart, Macarons, Chocolate Tart
