

GRAND BISTRO

CATERING

Canapes Menu

NUMBER OF GUESTS

- 70pp (12 pieces pp)
choose 6 canapés
plus two substantials, 2-3 hour service
- 90pp (17 pieces pp)
choose 8 canapés
plus two substantials, 4 hour service
- Staff additional
- Minimum 30 guests

VEGETARIAN

- Truffled cheese toasted sandwiches
- Pea, pine nut & pecorino bruschettas
- Cherry tomato tarts, basil,
20 year old balsamic
- Caramelised onion tarts,
goats' cheese, black olive
- Cauliflower & cumin fritters
with lime yoghurt
- Three cheese arancini with
aromatic tomato dipping sauce
- Pea and feta arancini
with preserved lemon and tahini

SEAFOOD

- Prawn tortillas, avocado,
lime, coriander
- Dukkah crusted prawns
with green tahini
- Seared kingfish with basil
and seeded mustard
- Blue swimmer crab finger
sandwiches, lemon & dill
- Sugar cured salmon, toasted
sourdough, whipped feta
- Pea fritters, smoked salmon & dill

MEAT

- 17 hour wagyu tortillas,
horseradish aioli
- Pork and veal sausage rolls,
cherry tomato relish
- Duck and hoison spring rolls,
hoisin dipping sauce
- Chermoula beef skewer,
cajun spice, lemon
- Sumac crusted chicken skewers,
preserved lemon aioli
- Cardamom scented lamb kofta with
crushed walnuts, lemon zest and mint
- Mini parmesan and polenta chicken
schnitzels, lemon mayo

SUBSTANTIALS

- Slow cooked chicken tagine with
fragrant rice & mint yoghurt
- Mushroom & porcini risotto
- Red lentil & sweet potato dahl
with raita
- 10 hour slow cooked beef
with dates, cinnamon & harissa
- Mini wagyu cheeseburgers
with nan's relish, aioli & cheese

SWEET SELECTION

- Mini chocolate brownies
- Lemon curd tarts with strawberries
- Mini orange & almond cakes
- Chocolate mousse tarts

FOR PERFECT WEDDINGS & ELEGANT CELEBRATIONS

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