

cocktail canapé wedding

Pre-wedding canapés are the perfect way to allow your guests to mingle before you make your grand entrance. So whether you would like canapés to start your wedding or served through the night, they are a great way to create a relaxed setting with a professional touch

All Cuisine On Cue canapés are individually handcrafted by our chefs using the highest quality produce, to ensure that each bite will explode in the mouth with flavour and texture.

We provide an array of delicious and distinctive cold, hot or dessert canapés that can either be served or placed stationary for your guests to



07 3210 2281
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canapé collection

Collection of 4 Savouries	\$12.00 per person
Collection of 6 Savouries	\$17.20 per person
Collection of 8 Savouries	\$22.00 per person
Collection of 10 Savouries	\$27.00 per person

*Please find below an outline of our canapé collection, we like to keep an eye on the markets to see what food looks fresh and put together a Seasonal Chef's Collection of canapés accordingly. To discuss these in more detail, please contact our Events Team on **3210 2281** or by email catering@cuisineoncue.com*

SAVOURY COLLECTION

SERVED CHILLED

Smoked Salmon on Sourdough, Dill & Caper Crème Fraiche
 Selection of Nori Rolls & Nigiri .w. Traditional Japanese Accompaniments (GF)
 Caramelised Onion, Spinach & Blue Cheese Tarts (V)
 Petit Caesar Salad Cups with Cajun Spiced Chicken
 Vietnamese Rice Paper Rolls (Vegetarian Options Available)

SERVED HOT

Parmesan & Herb Crumbed Chicken Bite, Rocket & Almond Aioli
 Salt & Pepper Squid with Lime & Chilli Mayo
 Mushroom & Truffle Risotto Balls (V)
 Pork, Soy & Coconut Balls with Chilli Caramel

SWEET COLLECTION—\$3.00 each

Seasonal Fresh Fruit Tartlet
 Mini Martini Glass filled .w. Macerated Seasonal Fruits (GF)(DF)
 Macadamia & Sticky Caramel Tartlets
 Passionfruit Curd Tartlets
 White Chocolate, Raspberry & Macadamia Squares
 Flourless Chocolate & Almond Cake with Chocolate Ganache (GF)

We recommend 6 Savouries per person for the first hour of your function & a choice of 4 Savouries or desserts for each following hour.

If you require a meal replacement we recommend 6 Savouries & 2 Cocktail Bowls per person served throughout the duration of your function.

Please note: There is a minimum order of 20 people (4 Selections)

All prices are exclusive of GST and are current to 30th June, 2011
 Menu selections are subject to change, availability and are seasonal

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stand up collection

Served in bowls or noodle boxes

Each bowl—\$7.30 per person

COLD BOWL SELECTION

Prawn, Soba Noodle Salad .w. Tofu Dressing (DF)

Chicken Udon Noodle Salad .w. Enoki Mushrooms & Tamarind Dressing

Sliced Lamb Loin on Rocket, Confit Tomato & Artichoke Salad

Moroccan Vegetable Cous Cous, Coriander Yoghurt & Crisp Tortilla (V)

HOT BOWL SELECTION

Lamb, Tomato & Mint Curry .w. Saffron Rice & Coriander Yoghurt (GF)

Fish & Chip Cones .w. a Lemon Wedge & Tartare Drizzle

Butter Chicken, Cardamom Rice & Toasted Almonds

Hokkien Noodles .w. Char Sui Pork, Snow Peas, Baby Corn,
Bok Choy & Oyster Sauce

Risotti .w. Persian Fetta, Roasted Pumpkin & Asparagus Tips (V)

Rendang of Beef with Steamed Jasmine Rice

Please note: There is a minimum order of 20 Noodle Boxes (2 Selections)

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