

# Canapé Menu

# Walk Around Canapé Menu

Walk around Canapé functions are one of our most popular styles of menus and suites almost all types of corporate or social function. Canapés or finger foods are served to guests by professional waiters.

Each item on the menu is sent out separately as a "course", and each course is presented on different platters with different garnish. A chef on duty is required to heat, garnish and plate up the food.

## Example of a Canapé Menu

Chickpea Fritter topped with a shredded Butter chicken and topped with sour cream and coriander shoots.

Lamb and Cumin Spring rolls accompanied by a Fig chutney.

Sesame Tuna on a Potato Fritter.

Dukkah Rump Sticks drizzled with a Red wine reduction.

Dutch Beef Croquette balls served with mustard.

Sticky Pork Belly and pickled cucumber ribbons on a stick.

Coconut battered Fish and Potato wedges served in paper cones and napped with a sauce Tartar.

To end the meal, a decadent chocolate slice with ganache, Truffle, Nougat and Honeycomb Shard.

# Walk Around Canapé Menu with Portable Dinning

Canapés or finger foods are served to the guests on arrival by waiters. We then slowly move into the Portable dinning (Buffet food in bowls) and is a more substantial type of menu. Each item on the menu is sent out separately as a "course", and each course is presented on different platters with different garnish. A chef on duty is required to heat, garnish and plate up the food.

# Sample Menu

Canapés on arrival

Haloumi and Parma Ham Spring rolls served in little glasses with a Fig Reduction dipping sauce. Flaked Cold Smoked Trout served in a tartlet shell with a dollop of crème Fraiche and cucumber and mango.

#### Salsa

Dukkah Rump Sticks drizzled with a Red wine reduction. Crispy Coconut Chicken with Ginger Beurre Blanc in little bowls.

## Portable Dinning

Slow cooked Lamb Shank Osos Bucco on whipped Parmesan mash, garnished with marinated Feta cheese crumbs.

Sticky Chicken with Pineapple and sliced green onions served on egg rice, served in small Chinese boxes with chopsticks.

Penne tossed with Sauce de Conti - a Tomato sauce with a dash of cream and topped with crispy shards of Bacon, Parmesan slivers and deep fried Basil.

### **Sweet Treat**

Mascarpone Lemon Meringue glasses topped with soft Meringue clouds.