

Canapé Menu



Cold Selections

SCALLOPS WITH MANGO AND ONION SALSA

SALMON TERRINE WITH PRAWN AND SEAWEED

CRAB SALAD WITH JULIENNE TOMATO AND ONION

PRAWNS ON AVOCADO AND HERBED CROUT

SUSHI WITH SOY AND PICKLED GINGER

SMOKED SALMON ON PATE

PICKLED BEEF WITH GINGER ON HERBED CROUT

BELL PEPPERS AND BASIL CROSTINI
FINISHED WITH PARMESAN

ASPARAGUS SPEARS WITH SMOKY CHEDDAR
WRAPPED IN PARMA HAM

VEGETABLE CRUDITÉS WITH HOMEMADE DIP

PROSCIUTTO WRAPPED BOCCONCINI

BASIL FRITTATA WITH JULIENNE RED PEPPER

SHAVE PROSCIUTTO WITH CHICKEN LIVER PATE

TOMATO & BASIL BRUSCHETTA

SELECTION OF JAPANESE NIGIRI

SMOKED SALMON & CREAM CHEESE CRUSTINI



Hot Selections

SPRING ROLLS WITH SWEET CHILI DIPPING

GRILLED SCALLOPS WRAPPED IN PANCETTA

ITALIAN MEATBALLS

THAI FISH CAKES

CURRY SAMOSA

ORIENTAL SPRING ROLL

QUICHE LORRAINE

LAMB KOFTA WITH MINED YOGHURT

SALT & PEPPER CALAMARI FRITO

PANCETTA WRAPPED BEEF MIGNON

THREE MUSHROOM & CHEDDAR TARTS

TEMPURA STYLE PRAWNS WITH CHILI DIPPING SAUCE

COCONUT CHILI PRAWNS WITH SWEET CHILI LIME DIPPING SAUCE

TANDOORI LAMB SKEWERS WITH CUCUMBER RIATA

SATAY CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE

KATSU CRUMBED CHICKEN WITH ROAST SESAME DRESSING

RARE LAMB ON CORN FRITTER WITH MINTED DRESSING

SUNDRIED TOMATO & BLUE CHEESE ARANCINI



Canapé Menu Pricing

The Hartfield Cocktail Menu has been developed to allow clients to personally tailor a menu that meets their needs the best.

The menu has been priced at \$2.50 per selection with a minimum of nine (9) items.

1.5 portions of each selection per person.

Minimum numbers are to be provided 4 working days prior to event

Should you require an item which is not nominated, you can do so. However, please note that doing so may incur an additional cost depending on produce required.

