## Canapés

## COLD FINGERFOOD

TARTLET
Tomato tartlet topped with goats cheese and pesto
Mini caesar tartlet
House smoked salmon and caperberry
Beef carpaccio with fried capers and balsamic dressing
Rocket, blue cheese and poached fig tart
Pulled Portuguese flavoured chicken tart with roast capsicum sauce

TINY SANDWICH
Smoked salmon, chive and cream cheese roulades
Roast beef and horseradish brioche
Crab and lime mayo

## RICE PAPER ROLL

Traditional vegetarian rice paper rolls
Prawn cocktail
Vietnamese style beef, sprouts and vermicelli

## OYSTER

Pacific oyster with salmon roe
Sydney Rock with balsamic salsa

## SPOON

Prawn and green papaya salad with smoked peanuts
Teriyaki beef and sweet tomato salsa
Sesame tuna with salsa verde

## SUSHI ETC

Assorted hand roll slices
A selection of sashimi
Nigiri selection

## HOT FINGERFOOD

## CRISPY

Handmade smoked chicken and brie spring roll with aioli
Panko crumbed scallop with Japanese mayonnaise
Mushroom risotto ball with truffle oil
Vegetarian pakora with lemon yoghurt
Tiger prawn and basil wanton with fresh lime
Karaage chicken with jalapeno mayonnaise
Barramundi with lemon and sauce grabiche
BBQ hot wings with ranch dressing

## OVEN

Bocconcini and dried tomato pizza
Mini shepherds pie
Lamb, pinenut and fetta cigars
Pork and pine nut sausage rolls

Mini filet mignon
Prawn and chorizo skewer with saffron mayonnaise
Soy and ginger marinated lamb fillet kebab
Mexican chicken skewers with chipotle mayonnaise
Prawn skewer with lime and chilli

## SPOON

Pulled pork with apple slaw
Teriyaki chicken, spring onion and radish

## TARTLET

Blue cheese and quince tartlet
Mushroom and fetta tartlet
House-smoked salmon and chive tartlet

## FINGERSWEETS

Lemon curd tartlets Chocolate tartlets
Tiny baked cheese cakes
Steamed date and ginger puddings
Coconut and lime panna cotta
White chocolate and raspberry tartlet
Salted caramel popcorn cups

## BIGGER BITES <br> (in addition to fingerfood)

Pulled pork rolls with coleslaw
Eye fillet slider, red onion chilli jam and rocket
Fried chicken brioche with iceburg and jalapeno mayonnaise

## BOWLS / BOXES <br> (in addition to fingerfood)

Saffron and paprika prawns with chorizo on tex mex style rice with chipotle mayonnaise
Green thai chicken curry and rice
Six hour cooked lamb shoulder, roast garlic and mash
Barramundi on salsa verde potatoes
Porcini risotto, rocket and truffle oil
Soy and ginger marinated rump on crisp asian salad
Tasmanian salmon, panzanella and basil mayonnaise

Our minimum order for a canape event is 40 people. To help guide you, Gusto finds for a cocktail party of 1 to 2 hours, a selection of 8 cold/hot and/or sweet canapes at a cost of $\$ 30$ per person is generally sufficient. However, if you want to wow your guests, you may like to add more to your selection or even look at some alternative food options.

For larger events, extra canapes start from \$3 per piece per person; "Bigger Bites" are from \$9 per piece per person and Gusto bowls from $\$ 12$ per bowl per person or look at adding one or two of our platter options. Most special dietary requirements can be catered for with advance notice.

Chefs are supplied at \$65/hour. Highly-skilled, professional wait staff are charged at $\$ 60$ per hour. All staff must be engaged based on a

3-hour minimum commitment. Weekend penalty rates apply.
Extra equipment, tableware or any materials hired to support the event will attract an additional hire fee.
Delivery charges may also apply.
Prices quoted exclude GST. Payment terms are COD. Visa and Mastercard attract a 2.5\% surcharge and for more regular customers can apply for a 7 day trading account. Please note menu items change based on availability and seasonality. All prices quoted for menu, staff and equipment are subject to change without notice.

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[^0]:    *All food produced on equipment that also handles nuts, soy, gluten, seafood, crustaceans, seeds, oils, eggs and a total absence of these cannot be guaranteed.

