

CANAPÉS

FINESSE

CATERING GROUP

Canapés Menu

Fun, stylish and social events deserve fresh, flavorsome food that makes a lasting impression on your guests.

With a menu inspired by the culinary arts, we offer food that exceeds expectations time and time again.

Cool & Chilled.

Minted **broad bean & pea hummus tartlet**, lemon ricotta, pea tendrils *v*

Asparagus & baby Dutch carrots, gastro pub dukkah, quince aioli *gf v*

Skewered San Daniele **prosciutto**, heirloom tomato, fior de latte, basil olive oil *gf*

Mar hor; sticky **pork, chicken** & peanuts on carved pineapple *gf df*

Rare **beef crostini**, pickled radish, smoked Dijon béchamel, herbs

Angus beef tartare, rosemary & garlic aioli, shallot jam, focaccia Melba

Buxton **smoked trout**, chive blini, yuzu sweet potato, tobiko

king fish, pickled grape & fennel, Aleppo salt, charcoal lavosh *df*

Tuna & avocado aguachile, lime, Serrano, cucumber salsa, tostada *lg df*

Poached prawns, smoked paprika oil, burnt lime aioli *gf df*

Juniper **cured king salmon** crostini, pickled fennel, dill crème Fraiche

Fresh Oysters, cucumber & apple mignonette or natural *gf df*

Hot & Warm.

"**Steak & Chips**" brown butter béarnaise, house made chicken salt *gf*

Braised pork, white soy, mandarin, star anise, fresh apple, celery leaf cress *lg df*

Charred lamb, pistachio mint cassoulet, brioche toast, watercress *df*

Double Brie, leek **smoked ham, croquettes**, tarragon seeded mustard aioli

Chorizo, Spanish padron, green olive, Jerez sherry vin *lg df*

Red curry prawns, fried curry leaves, coconut tamarind caramel *gf d*

Blistered **cherry tomato flatbread**, basil, red pesto, goat's curd *v*

Wattleseed scones, caramelised pumpkin, toffee walnuts, chive pickle *v*

Beetroot falafel, beetroot jam, honey labne, crispy Mt.bread *v*

Fresh fig, smoked feta, sage tartlets *v*

Ricotta & spinach gnocchi, lemon brown butter, pine nuts, shaved pecorino *v*

Classic Crowd Favorites.

Roast **chicken sanga**, cucumber, dill lemon mayo *df*

General Tso's **popcorn chicken**, lemongrass ginger sweet & sour sauce *lg df*

Coconut pulled **chicken rice paper rolls**, slaw, hot mint, Nam Jim pla *lg*

The **best sausage rolls**, Roongs kick ass tomato chutney

Humble beef pies, old fashion English relish

Crispy **Port Phillip calamari**, smoky ancho aioli, fresh lemon *lg df*

Semi-dried tomato, sweet potato, zucchini, mint, **spinach frittata** *gf v*

Roasted pumpkin & **parmesan arancini**, basil aioli *df*

Plant Based & Vegan.

Golden **hasselback potatoes**, toasted garlic, rosemary sea salt *gf vg*

Togarashi fried **cauliflower & broccoli**, coconut chilli jam *lg vg*

Crispy rice cracker; black sesame, peanut, jaggery, rhizome ginger, betel leaf *lg vg*

Salt **baked beetroot & radish**, pumpkin hummus, spiced chickpeas *gf vg*

Sweets.

Chocolate mousse, salted caramel, Moscato poached pear *gf*

Espresso martini panna cotta, caramelised white chocolate, kahlua syrup *gf*

Torta Caprese, **flourless chocolate tort**, blood orange mascarpone *gf*

Fresh made **cinnamon & sugar doughnuts**, seasonal fruit curds

Sticky date pudding, brandy Chantilly, brown butter butterscotch

White chocolate & **raspberry éclairs**, raspberry powder

Strawberry & rhubarb bread & butter pudding

Jimmy Rum **compressed pineapple**, vegan coconut crème, pink peppercorn *vg df*

Pecan tart, cardamom whipped cream cheese, sorghum glaze

Torched **lemon meringue** tartlet

Add On & Additional



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Grazing Tables.

Dips & Spreads

Freshly made and seasonal, think beetroot with goats cheese, pumpkin with ginger, semi dried tomato with basil and avocado hummus with za'atar...just to name a few. All served with fresh veggies, grilled, toasted and fresh breads,, lavosh and crackers.

Antipasto & Charcuterie

Local and imported cured meats, cheeses, olives, fresh, pickled and charred veggies, semi dried tomatoes, Mornington honey, dips, spreads, toasted nuts Baker Boys fresh breads, rolls, lavosh, grissini and crackers.

Dinner & Long Lunch Table

Braised **beef Bourguignon**, lardons, field mushroom, burgundy shallots *gf*

Ham on the bone apple cider, clove & honey glazed *lg*

Roast baby **potatoes**, caramelised onion, rosemary garlic butter *gf*

Heirloom **tomato, shaved zucchini**, radicchio, parmesan salad, sherry vinaigrette *gf*

Main ridge olives, orange, cumin, thyme marinated *gf df*

A large wheel of **double Brie**, fresh & dried seasonal fruits, Finesse quince paste

Fresh baked breads, rolls, ficelle, lavosh

Oyster Bar

Rock, Pacific & Tasmanian **oysters** with crushed ice

Natural with lemon, cucumber & apple mignonette, chilli gazpacho, Thai nam pla *gf*

Cheese

Served as a grazing table, boards for sharing or individual plates

Selection of **local & imported cheeses**

Garnished with quince paste, port figs, honey, fresh & dried fruits, toasted nuts wafers, lavosh, bread crisp

Bigger Bites & Fillers.

\$7 pp

Double **cheeseburger slider** with the lot

Bacalar pulled **pork tacos**, grilled corn habanero salsa, red slaw, coriander

Sticky pork boa bun, apple Kim chi, burnt spring onion kewpie

Fluffy 7 spice **tofu boa bun**, fermented chilli, pineapple achar, pickled daikon v

Beef brisket toastie, whisky sour pickles, Swiss cheese, Dijon

Grilled corn, **cactus, queso empanadas**, Tulum red rojo v

\$10 pp

Spiced lamb slider, beetroot jam, smoked tzatziki, wild rocket

Barramundi slider, celeriac remoulade, dill pickle, tomato, iceberg

King prawn roll, tarragon thousand islands, celery, crispy shallot, watercress

Charred chorizo roll, Argentinean chimichurri, grilled onion, red capsicum

Lamb or falafel souvlaki pita pocket, Greek salad, garlic sumac yoghurt dressing

Mini Plates & Bowls.

\$10 pp

Chicken & veal polpette, goat cheese polenta, salsa verde, fried herbs *lg*

Ginger miso glazed **pork belly**, soba noodles, crisp nori, Tsukemono pickles

Tea **smoked chicken & Singapore** slaw; fried vermicelli, pickled onion & daikon, carrot, cukes, spring onion, Neri Ume vinaigrette *lg df*

Sugar lime cured beef & rice noodle salad, tri colored tomatoes, sprouts, holy basil, cukes, crying tiger dressing *df*

Canadian maple roasted pumpkin, jewelled quinoa, snap peas, smoked pepita *gf vg*

Local Devils Bend **mushroom risotto**, mascarpone, pecorino breadcrumbs v

Hand pounded basil pesto, orecchiette, artichokes, cherry tomatoes, pecorino v

\$12 pp

Confit duck salad, apple, radicchio, witlof, kiplfer, penny royal, hazelnut dressing *gf*

Pan fried **potato gnocchi, lamb & fennel ragu**, wilted spinach, shaved parmesan

Saffron **ocean trout**, peas, grilled cos, lardons, lemon verbena beurre blanc *gf*

Parmesan, parsley & **panko crumbed flathead**, skinny chips, caper dill tartar

Port & honey **braised beef cheeks**, celeriac mash, butter glazed baby carrot *gf*



Prices include GST.

\$30 pp	4 selections	12 canapés pp
\$40 pp	6 selections	18 canapés pp
\$50 pp	8 selections	24 canapés pp

Add On & Additional.

Grazing Tables	Dips & Spreads	from \$10 pp
	Antipasto	from \$20 pp
	Dinner Table	\$65 pp
	Oyster Bar	from \$35 pp
	Cheese	from \$14 pp
Add-on	Bigger Bites	\$7 or \$10 pp
	Vegan options avail.	
	Mini Plates	\$10 or \$12 pp
	Perfect for longer events.	
	Sweets Bite Size	\$4 per item
	Supplier & Kids Meals.	\$35 pp

V vegetarian **Vg** vegan **Df** dairy free **Gf** gluten free **Lg** low gluten

** Items marked ****apply a surcharge at market price** **

Pricing is based on a **minimum of 40 guests** surcharges apply for less than 40.

Prices include food, serving boards / platters, napkins and GST.

Wait staff & chefs are \$45 per hour, bar staff are \$50 per hour with a minimum of 5 hours each.