

# canapé menu

## cold canapés

tartlet of smoked chicken waldorf salad \$3.3

vietnamese rice paper roll with nuoc cham \$3.3 (GF)  
*option of; vegetarian, beef or chicken*

red pepper, sundried tomato and fresh herb frittata \$3.3 (V/GF)

chicken liver parfait, poppy seed wafer and candied orange compote \$3.3

peking duck crepe rolled with cucumber, spring onion and hoi sin \$3.3

baby beetroot and mozzarella salad, blood orange and shaved fennel \$3.3 (V/GF)

herbed bouche blanc goats cheese with chilli jam \$3.3 (V,GF)

antipasto brochette of vine ripened tomato, bocconcini and fresh basil \$3.3 (V/GF)

black olive shortbread, woodside goats curd with caramelised onion and thyme \$3.3 (V)

roulade of cured salmon, lemon crème fraiche, cucumber and crisp caper \$3.3

rangers valley beef cap with tangy ginger dressing \$3.6 (GF)

pacific oysters with chardonnay dressing \$3.6 (GF)

fresh salmon cerviche \$3.8 (GF)

blue swimmer crab rice paper roll \$4.3 (GF)

smoked duck tart, with beetroot relish \$4.3

seared scallop with pickled ginger and ponzu \$4.3 (GF)

seared tuna with pickled ginger and wakame salad \$4.3

**(GF) – Gluten Free Option**

**(V) – Vegetarian Option**



"2009 Boardroom caterer of the year"  
Toast Food

38 Young Street Sydney NSW 2000

T: 1300 8 TOAST T: 02 9241 7300 F: 02 9241 4933 E: events@toastfood.com.au

# canapé menu

## hot canapés

- caponata and goats curd filloette \$3.3 (V)
- field mushroom, roasted garlic, thyme and truffle pizzette \$3.3 (V)
- prosciutto pizzette with semi dried tomato and pesto \$3.3
- chicken yakatori skewer with sesame teriyaki \$3.6 (GF)
- woodside goats cheese tartlet with caramelised fennel \$3.3 (V)
- salt and pepper chicken dumpling with lime aioli \$3.6
- grilled haloumi spear with lemon myrtle \$3.3 (V,GF)
- mini gourmet pies \$3.6  
*option of; snapper pie with parsley veloute  
beef bourgnion, red wine jus  
ratatouille*
- soft centred gorgonzola and saffron arancini ball with chilli jam \$3.6 (V)
- beef wellington with crisp enoki \$3.6
- crisp pork belly with vanilla infused apple sauce \$3.6 (GF)
- deep fried coconut prawn with nam chim taeng kwa \$3.6
- cajun salmon skewer served with chive yoghurt \$3.6 (GF)
- moroccan spiced lamb roll with minted yoghurt and coriander \$3.6
- grilled king prawn skewer with smoked paprika and harrissa \$4.3 (GF)

**(GF) – Gluten Free Option**

**(V) – Vegetarian Option**



"2009 Boardroom caterer of the year"  
Toast Food

38 Young Street Sydney NSW 2000  
T: 1300 8 TOAST T: 02 9241 7300 F: 02 9241 4933 E: events@toastfood.com.au

# canapé menu

## substantial canapés

*\*\*custom menus for themed events or live cooking stations available\*\**

### cold substantials

grilled chicken and pesto sesame roll \$4.9

prawn remoulade salad sandwich with lemon myrtle aioli \$4.9

mini sesame roll with rare beef, smoked cheddar and béarnaise \$4.9

rice noodle salad with fresh herbs and thai dressing \$7.5

*option of: vegetarian, chicken, beef or prawn*

### hot substantials

mini angus and cheddar cheese burger with tomato relish \$4.9

spiced lentil burger with tahini yoghurt and baby spinach \$4.9 (V)

grilled market fish with roast chat potato, rocket and lemon tartare \$7.5 (GF)

pumpkin aloo tarkari with saffron rice and pappadum crisps \$7.5 (V,GF)

panko crumbed market fish with celery salt and wasabi aioli, rocket and caper salad \$7.5

red chicken curry with coconut rice and kumara chips \$7.5 (GF)

moroccan spiced lamb targine with cous cous and minted yoghurt \$7.5

penne with spicy chicken chorizo, semi dried tomatoes, fetta, olives, and parmesan \$7.5

*vegetarian option also available*

### sweet canapés

mini lemon curd tartlet \$3.5

crème brûlée tartlet topped with balsamic strawberry \$3.5

chocolate mousse tartlets with raspberry \$3.5

petit fruit skewer of pineapple, strawberry and seasonal berries \$3.6

*accompanied by chocolate dipping sauce or honeyed yoghurt*

dark chocolate meringue topped with a muscat poached cherry \$3.6 (GF)

dark chocolate cup with hazelnut praline \$3.6 (GF)

tiramisu shot \$3.6

mini ice cream \$4.3

**\*Item only available at select locations / venues.**

**(GF) – Gluten Free Option**

**(V) – Vegetarian Option**

"2009 Boardroom caterer of the year"

Toast Food

38 Young Street Sydney NSW 2000

T: 1300 8 TOAST T: 02 9241 7300 F: 02 9241 4933 E: events@toastfood.com.au