

# Canapés at Rodney's



## Canapés

Oyster with eschalot vinaigrette

Smoked salmon blini's – Mini pikelet with smoked salmon, dill and crème fraîche

Mini sausage rolls – the café's secret recipe

Mini pies – egg and bacon or chicken and sesame (minimum of 20 per flavour)

Mini quiches – speck, cheese and asparagus or salmon, dill and leek or mushroom, blue cheese and onion (minimum of 20 per flavour)

Bacon and mozzarella croquette

Smoked trout croquette

Mini bruschetta with blistered tomatoes, avocado, goats cheese, fresh herbs and caramelised balsamic vinegar

Arancini balls with blue cheese and mushroom or ham and mozzarella

Blue cheese and fig tart

Smoked trout, cream cheese and chive tart

Mini tortilla with charred corn + herb salsa, avocado and king fish cerviche

Korean fried chicken drummie with tamarind sauce

Salt and pepper calamari

Mushroom cup stuffed with ricotta, lemon and fresh herbs

Fish goujons (yoghurt battered) served with dill aioli

Thai fishcakes – with sweet Thai dipping sauce

## More substantial

Chargrilled king prawn on a skewer

Mini burgers – beef with cheese and tomato relish

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Satay chicken skewers with peanut sauce

Smokey beef brisket on a mini bun with cheese, pickle, lettuce+ aioli

Battered fish tortilla with tomato + charred corn salsa, guacamole, coriander + yoghurt

Gourmet triangle sandwiches – assorted flavours

**Minimum of 20 people for a canapes function**

**6 canapes package \$48 (6 regular canapes and 1 substantial)**

**8 canapes package \$62 (7 regular canapes and 1 substantial)**

**10 canapes package \$75 (8 regular canapes and 2 substantial)**

**12 canapes package per function with a minimum of 20 people \$90 (9 regular canapes and 3 substantial)**

**We suggest 6 – 8 regular canapes + 1 substantial for most lunch time functions and 10 – 12 canapes for a dinner function**

## **Extras**

### **Cheese platter \$80 per platter**

Cheddar, blue vein and brie cheese with muscatels, quince paste and crackers

### **Fruit platter \$80 per platter**

Assorted seasonal fruit

### **Dessert platter \$60 (feeds 10 people)**

Mini assorted slice fingers and mini cakes with cream