



Ghost – Canape' Selection

\$79- per person

pick 7 canapés (serves 2 each per person)

cold seafood canapés :

Zesty cured ocean trout with cucumber julienne on sour dough.

Atlantic salmon BLT & avocado sliders.

Fresh prawns with seafood sauce. (gf)

Sesame seared tuna with herbed ricotta & truffle oil on a garlic crostini.

Cold meat canapés

Beef Carpaccio with rocket, parmesan, pine nuts and olive oil (gf)

Fresh figs wrapped in prosciutto with gorgonzola cheese and balsamic glaze
(gf)

Poached chicken, pistachio and curried mayo sandwiches

Fillet mignon on a potato bilini with bacon & caramelized onions

Warm fish canapés

Homemade Thai fish cakes with coriander and lime mayo (gf)

Steamed Sydney rock oysters with mirin and soy sauce (gf)

Scallop and crab mini vol au vents with fromager d'Affinois

Garlic prawns with avocado and chorizo on croutons

Warm meat canapés

- Open chicken, thyme and mushroom pie
- Asian slow cooked pork belly skewers with a honey glaze (gf)
- Homemade sausage rolls with tomato chutney
- Herb crumbed lamb cutlets with mint aioli
- Mini taco's cups with sour cream, avocado and fresh salsa

Warm vegetarian canapés

- Anti pasto frittata with goats cheese (gf)
- Baked sweet potato wedges with black salt and yoghurt aioli (gf)
- Roasted pumpkin muffins with sour cream and chilli jam

Cold vegetarian canapés

- Avocado bruschetta with semi dried tomatoes and balsamic syrup on toast.
- Mini crepes with boursin and roasted vegetables.
- Caprese salad on a mini bread roll with parsley pesto.

Dessert:

- Variety of chocolate coated Italian gelato's
- Cheese platter with dried fruit and nuts
- Chocolate and hazelnut brownies