



## VIP Canape Price List

*Before dinner we recommend:*

### **FOUR PIECES PER PERSON**

(i.e. 2 HOT & 2 COLD) \$18.50 per person

### **SIX PIECES PER PERSON**

(i.e. 3 HOT & 3 COLD) \$27.50 per person

### **EIGHT PIECES PER PERSON**

(i.e. 4 HOT & 4 COLD) \$35.00 per person

### **TEN PIECES PER PERSON**

(i.e. 5 HOT & 5 COLD) \$40.00 per person

## SEAFOOD

Fresh Oysters (GF) \$7.00 per piece

Jumbo Cocktail Shrimp (GF) \$6.00 per piece

## COLD

1. Cranberry Brie Prosciutto on Crostini
2. Lobster Medallion on Cucumber with Cocktail Sauce (GF)
3. Jonah Crab with Avocado Mousse on a Wonton
4. Foie Gras on Toast
5. Beef Tartare with Pumpnickel Bread
6. Tuna Tartare on Toast
7. Smoked Salmon Parcels with Salmon Mousse
8. Roasted Artichoke with Brie on Crostini (v)
9. Peking Duck Salad in Crispy Pastry Cup
10. Gazpacho Shot (v) (GF)
11. Three Peppercorn Tuna with Seaweed Salad on Baguette
12. Curry Chicken Salad in a Crispy Wonton Cup
13. Fresh Tuna, Pickled Ginger on Toast
14. Mediterranean Vegetable & Cheese Skewer: Artichoke, Sundried Tomato & Mozzarella (v) (GF)

## HOT

1. Lobster & Scampi with Puffy Pastry
2. Chicken Satay with Peanut Sauce (GF)
3. Steamed Homemade Dumpling  
Chicken | Pork | Vegetables
4. Oyster Rockefeller with Spinach (GF)
5. Miniature Homemade Vegetable Spring Rolls (v)
6. Chili Lime Baked Shrimp Skewer (GF)
7. Angus Beef Roll with Asparagus (GF)
8. Crab Cake topped with Mango Chutney
9. Grilled Scallop & Parmesan Risotto on a Spoon (GF)
10. Thai Fishcake Lollipop (GF)
11. Crispy Phyllo Roll with Goat Cheese & Herbs
12. Scallop wrapped with Applewood Smoked Bacon (GF)
13. Miniature Cheesy Arancini Rice Ball
14. Wild Mushroom on Toast (v)
15. Miniature Beef Wellington with Mustard Sauce