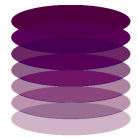


sample cocktail menu



BelindaFranksCatering

Cold canapés

Olive and rosemary tart with marinated goat cheese and slow cooked beetroot

Tiger prawn rice paper rolls with vermicelli noodles and Vietnamese salad, lime, chilli and lemongrass dipping sauce

Fennel bavarois with parmesan wafers and sweet and sour eggplant

Chicken and porcini roll topped with cremini mushrooms and fried capers

Serrano ham with spiced tomato jelly

Sake cured beef on crisp rice crackers, wasabi mayonnaise and shiso



Hot canapés

Pork and scallop steamed gyoza with ponzu sauce

Crisp polenta with rosemary, parmesan and melted onions

Wagyu beef, mushroom and red wine pie topped with tomato jam

Parmesan and olive oil tart with spinach, pinenuts and ricotta

Lamb filo cigars with cucumber and mint yoghurt

Chicken lollipops – crumbed chicken with aoli



12 items offering 15 canapés per person for a 3 hour period