



**Bay Fusion™**

## **Canape Menu – 2021**

**All canape services are over 2 hrs**

(minimum spend of \$2500.00 for food)

<b>Choose 6 items - 3 x Hot, 3 x Cold</b>	<b>\$ 22.50 - light meal</b>
<b>Choose 8 items - 3 x Hot, 3 x Cold &amp; 2 x Substantial</b>	<b>\$ 38.50 - moderate meal</b>
<b>Choose 9 items - 3 x Hot, 3 x Cold, 2 x Substantial &amp; 1 x Slider</b>	<b>\$ 45.00 - main meal</b>
<b>Add a extra Hot or Cold canapes to above packages</b>	<b>\$ 3.75 /piece</b>
<b>Add dessert canapes</b>	<b>\$ 3.75 /piece</b>

**If Choosing a Seafood Canapes additional cost of \$2.50 to above pricing for each selected canape.**

**If Choosing a Substantial Seafood Canape additional cost of \$3.50 to above pricing for each selected canape.**

### **Bread fillers canape item**

Bruschetta

Crushed pea and mascarpone

Garlic fingers

Cream cheese and herb baked ricotta filled baby baguette.

### **Cold**

Goat cheese, candied pear and toasted maple walnuts on crouton

Hot smoked Tasmanian salmon bread finger with aioli

Stuffed eggplant rolls with ricotta and caramelized fig.

Titoki beef fillet on peppered short bread with wasabi mayo

Bundy butternut pumpkin and Danish soft fetta short pastry cups

Roasted capsicum tarte tatin with mozzarella and balsamic

Onion bhajis with mint and yogurt sauce

Chicken pistachio terrine with sweet carrot and gingerbread on short bread

### **Hot**

Mushroom arancini with herb and cheese

Vietnamese Spring roll with nam-jing

Duck spring rolls with sweet chilli plum

Pulled and shredded smoked meat croquette with tartare and sliced cornichon

Crab ragoon in fried wonton pastry with spicy chilli jam

Homemade tortellini with pea foam

Beef pie with sticky BBQ sauce and crushed potato

Creamy Chicken and tarragon pies



### **Sliders**

Pulled sticky Bayfusion Asian pork leg and creole slaw on brioche seeded slider roll.

Asian sticky pork belly on lotus bun with Japanese mayonnaise

Crumbed chicken schnitzel with wasabi mayonnaise

### **Classics substantial**

Popcorn five spiced chicken basket with wasabi mayonnaise

Sticky Asian rainbow beef on rice in bamboo pail

### **Substantial**

Fine sliced and shaved Tempura vegetable cone with light mustard and wakami mayonnaise

Seafood paella with aromatic saffron and authentic Spanish sofrito (min 30 guests requires 1 extra staff member)

Butter chicken with turmeric and cardamom rice

Ravioli of beef shoulder on sweet beetroot cream cheese puree in bowl

Handmade potato gnocchi with sweet peas and tarragon cream in bowl

Creamy risotto of pea, spinach, and Grana Padano parmesan cheese

Canadian poutine fried chips and gravy with melted cheese, pulled pork and maple bacon.

Pork belly watermelon watercress and Asian salad

### **Seafood canapes – add additional \$2.50 to above package cost for each selected canape.**

Hervey Bay half shell scallops with garlic butter

Hervey Bay half shell scallops with king prawn and seafood veloute

Hervey Bay half shell scallop with creamed corn and pressed pork belly

Hervey Bay scallop and local prawns with mango butter

Peeled local Hervey bay king prawns with dipping sauce

Smoked salmon rillettes in charcoal savoury macaroon

Smoked salmon rillettes in charcoal savoury cone

Local seafood chowder in pastry finger taquitos

Crispy noodle king prawns with bonito dressing

Large Tasmanian half shell oysters with a variety of dressing, hot and sour, mignonette

### **Substantial Seafood canapes – add additional \$3.50 to above package cost for each selected canape.**

Crispy battered fish and chip cone with tartare

Szechuan spiced squid in bamboo cone



**Bay Fusion™**

**Dessert canapes – \$3.75/piece**

Mini lemon meringue pies

Honeydew melon & Midori shots

Individual petit fours

Champagne and berry jelly shots

Italian pastries

