

CANAPÉ MENU

VEGETARIAN

priced per piece

CAPRESE SKEWER

BRIE & PEAR CROSTINI

WATERMELON & FETA WITH MINT

WHITE BEAN & TRUFFLE MOUSSE

FIG & GOAT CHEESE

MOOSSE

TARTLETTE

WILD MUSHROOM CROSTINI WITH KALE DUST & LEMON AIOLI

HUMMUS CUP WITH
RADISH & PICKLED ONION

PARMESAN TRUFFLE FRITES

CHICKEN

priced per piece

ISLAND CHICKEN CUP

CHICKEN SALAD TARTLETTE

CHICKEN & WAFFLE

CAPRESE CHICKEN CROSTINI

BBQ CHICKEN SLIDER

BANGKOK CHICKEN SATAY

SEAFOOD

priced per piece

CRAB CAKE WITH CHARRED LEMON TARTAR SAUCE

SALMON CROSTINI WITH LEMON CAPER GARLIC SAUCE

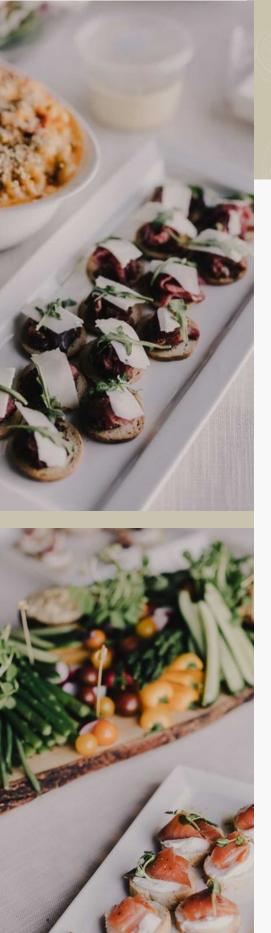
SALMON ON GRISINI WITH MARSCAPONE CREAM

AHI TUNA WITH SPICY GREMOLATA

SHRIMP SALAD ROLL

LEMONGRASS SHRIMP SKEWER

fig&lemon



CANAPÉ MENU

PORK

priced per piece

PROSCIUTTO WRAPPED MEDALLION WITH LEMON OLIVE OIL

CREAMY ASPARAGUS BITE WITH BAKED PROSCIUTTO

MUFFULETTA BITE WITH SPICY SALAMI & SHAVED ASIAGO

BACON FENNEL JAM TARTLET

MINI CARNITA TACOS

PULLED PORK SLIDER

BEEF, LAMB & DUCK

priced per piece

LAMB SPIEDINI

MINI BEEF WELLINGTON

SMOKED DUCK CONFIT WITH ORANGE CRANBERRY CHUTNEY

BRASIED BEEF WITH HORSERADISH CREMA

CLASSIC BEEF SLIDER

PLATTERS

priced per person

SEASONAL VEGETABLE CRUDITÉ

selection of the season's best, served with green goddess dip and hummus

CHEESE & FRUIT

 $imported \ \& \ local \ artisan \ cheese, seasonal \ fresh \ fruit, \ nuts, \ preserves, \ fresh \ breads, \ assorted \ crackers$

ANTIPASTO DISPLAY

selection of artisan cheeses, charcuterie, fresh breads, tapenade, hummus, and seasonal fruit

fig&lemon