

CANAPE SELECTIONS (Minimum 10 guests)

Cold selection

- Duck parfait en croute with citrus jam
- Roma tomato tart with whipped feta and fried basil (v)
- Smoked salmon omelette with crème fraiche and salmon pearls (gf)
- Spinach and feta frittata, tomato jam (gf, v)
- Tarragon poached chicken sandwich, toasted hazelnut and rocket
- Tartlet of creamed beetroot, shaved rare beef and horseradish crème
- Mini beef cocktail rolls with candied onion
- Mushroom frittata with whipped feta (gf, v)
- Vietnamese rice paper rolls (gf, v) • Duck pancakes with hoisin dipping sauce

Hot selection

- Mini cheese kransky involtinis with red pepper jam and candied onion
- Mini spanner crab and leek pasties
- Pulled pork pies with apple jam
- Gremolata risotto balls with skordalia puree (v)
- Slow cooked boneless Black Angus short ribs with onion soubise (gf)
- Chicken, shitake and chestnut dumplings with chili jam
- Minted lamb koftas with coriander yoghurt (gf)
- Confit pork belly/orange jam
- Wild mushroom risotto balls/skordalia (v)

gf – gluten free, v – vegetarian

Please contact Kerri Trail for all inquiries and orders:

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