



R.C.G.C.

Canapés 2008

COLD \$2.50 per piece

“Nori Rolls”

Avocado and Wasabi roll with Japanese Rice and Nori Sheets

“Duck Spring Rolls”

Char Sui Marinated Duck, Bean Shoots and Coriander wrapped in Soaked Rice Paper

“Escabeche”

Pickled Silver Dory with Onions and Red Peppers

“Soy Chicken”

Shredded Soy Steamed Chicken with Noodle Salad

“Rillettes de Saumon”

Rillettes of Atlantic salmon with Chive and French Crouton

“Pâtè & Parsnips”

Chicken Liver Pate, Sweet and Sour Onions and Crispy Parsnip Chips

“Pin Wheels”

Roasted Bell Pepper and Cream Cheese Pin Wheel Sandwich

“Tomato & Mozzarella”

Tomato and Buffalo Mozzarella with Basil Pesto on a Mini Bruschetta

HOT \$2.50 per piece

“A Shot of Bisque”

Warm Creamy Lobster Bisque with Shredded Lobster Meat and Chervil

“Cheesy Polenta”

Grilled Polenta topped with Pepperonata and Aged Grana Parmesan

“Chicken Mole Poblano”

Grilled Chicken, with Mexican Chilli and Chocolate Sauce on Dried Tortilla

“Crab Tortellini”

Blue Swimmer Crab Tortelloni, Sweet Corn Sauce and Peppery Cress Salad

“Truffled Scallops”

Seared Fresh Queensland Scallops, Tomato and Black Truffle Salsa

“Gnocchi á la Parisienne”

Gnocchi a la Parisienne with Mornay Sauce

“Potato Pie”

Mini Steak and Kidney Potato Pie

“Falafel & Tzatziki”

Fried Zucchini and Chick Pea Falafel with Tzatziki

“Vegetable and Dhal Pasties”

Mini Vegetable and Curried Lentil Pasties



DESSERT/PETIT FOURS

All \$2.50 per piece

"Tarte au Citron"

Citrus Cured Tartlet with Chocolate and Cream

"Chocolate & Almonds"

Flourless chocolate and Almond Meal Cake with Dark Couverture Chocolate Ganache

"Strawberry Smoothie"

A Shot of Strawberry, Vodka and Vanilla Smoothie

"Crumble"

Apple, Rhubarb and Cinnamon Crumble Tartlet