



# STAND UP CANAPES & BUFFET MENU

## CANAPES

### COLD

- Caprese skewers (gf)
- Roasted vegetable & antipasto skewer
- Smoked salmon & cream cheese mini crostini
- Prosciutto grissini
- Bresaola involtini stuffed with truffle ricotta tied with chives
- Mixed bruschetta (veg option – v option)
- Stuffed cherry tomato with guacamole (v-gf)
- Prosciutto with fig jam on crostini

### HOT

- Truffled mushroom & parmesan arancini (gf-veg)
- Bolognese, pea & parmesan arancini (gf)
- Italian meatballs in napoletana sauce topped with parmesan and basil
- Spinach & ricotta tart (veg)
- Mozzarella, crispy pancetta tart
- Stuffed deep fried olives (veg)
- Tomato basil anchovies on warm crostini bread.
- Four cheese croquettes (veg)
- Stracciatella cheese, warm eggplant caponata(v)
- Zucchini ring topped with hummus (v-gf)
- Pizza pocket with stracciatella and prosciutto



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## DESSERT

Tiramisu  
Apple crumble cake  
New york ricotta cheesecake  
Mixed berries and vanilla pannacotta

4 CANAPES @\$23PP  
6 CANAPES @\$30PP  
8 CANAPES @\$36PP

## BUFFET

**Metre of pizza**  
@45p/m (feed 6/7 pax)  
Vegan/Vegetarian option

**Calamari and pranws**  
@30p/plate (feed 4/5 pax)

**Antipasto platter**  
@\$99 (feed 8/10pax)  
Gluten Free

**Pasta tricolore bowl**  
@30 p/bowl (feed 6/7pax)  
Vegetarian