

Canapés & Finger Foods

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Cold Canapés (Minimum 10 portions per item) Sushi portion Japanese sushi, filling may include Teriyaki chicken, avocado & smoked salmon, tuna mayo carrot, egg, cucumber, carrot and mushroom.	\$ per portion \$1.50
Nigiri with fresh or seared salmon, and prawn	\$4.00
Night with hear of Seared Saimon, and prawn	Ψ00
Inari Sweet thin tofu stuffed with sushi rice, marinated shitake mushroom, chopped chive & sesame seeds	\$4.00
Spicy Thai Chicken Salad in lettuce Cup Minced chicken with mung-bean noodle, coriander, spring onion, mint, Spanish onion, red chickefir lime leave, served in a lettuce cup	\$4.00
Prawn Cocktail in Crispy Cup Prawn in cocktail sauce with Avocado, cucumber, red capsicum, Spanish onion, lettuce and Lumpfish caviar	\$4.00
Grilled Prawn with Tamarind Sauce Grilled king tiger prawns with herbs and tamarind sauce, served in a lettuce cup	\$5.00
Coconut Prawn with Apple Salsa King tiger prawn crumbed in shredded coconut and panko bread crumb, deep-fried and serve with spicy apple salsa, served in a lettuce cup	\$5.00
Korean Style Beef Salad Roll Marinated beef in Korean style with cucumber, lettuce, carrot, capsicum and nasturtium flower rice paper wrap, served with Korean chili sauce	\$4.00 in
Rice Paper Roll Rice paper roll with chicken, prawn or vegetarian, served with sweet chili or hoisin peanut sauc	\$4.00
Brown Rice Noodle Roll Brown rice noodle, shredded chicken, prawn, cucumber, carrot, lettuce & basil in rice paper wra serve with chili, coriander, garlic, mint & rice vinegar sauce	\$4.00
Smoked Salmon with sour cream Smoked salmon with sour cream, dill & capers on pikelet	\$5.00
Smoked Trout Shiso Choux Cream Smoked trout horseradish cream cheese mixed with dill, capers, fish roe, lemon juice and salt a pepper, garnished with smoked trout & salmon roe	\$4.00
Rare Roasted Beef with mustard cream cheese Rare roasted beef with mustard cream cheese and watercress on crostini	\$4.00
Steamed Bun with Grilled Pork or Crispy pork belly Grilled pork and Asian slaw, with sweet chili sauce, served in a steamed bun	\$5.00
Crispy Chicken in Tortilla (warm) Crumbed chicken served in tortilla with minted sour cream, quick-pickled cabbage, cucumbe carrot, gherkin, red chili	\$4.00

To place an order, give us a call on 0458 654 411 or email to kittipatcatering@gmail.com.

Please give us at least

48 hours prior, your order will be ready for you.



Hot Canapés (Minimum 10 portions per item) Spinach & ricotta filo Filo pastry filled with spinach, ricotta, parmesan, feta, egg, spring onion and seasoned with sa and pepper	\$ per portion \$2.20
Pork & fennel sausage roll Puff pastry filled with mixture of pork, bacon, onion, parsley, egg, breadcrumb funnel, mustare cumin and seasoned with sea salt and pepper	\$2.20
Quiche Lorraine Mini quiche Lorraine, filled with bacon, onion, cheese, egg and cream	\$2.20
Spring roll Vegetarian or chicken, egg, cabbage, celery, carrot, mung bean noodle, bean sprout, garlic chive spring onion, coriander, soy sauce, oyster sauce, vegetable oil, salt & pepper	\$2.20
Thai Curry Puff Vegetarian curry puff, filled with the mixture of potato, sweet potato, onion, coriander and spice	\$2.50
Tuna and Potato Croquette Tuna, potato, spring onion and parsley, served with smoked paprika aioli	\$2.20
Moroccan Lamb Strudel Minced lamb, raisin, pine nut, ginger, cinnamon and cloves in Filo pastry, served with mint & cumin yogurt	\$3.00
Chicken Satay Skewer Chicken marinated in satay spices, grilled and served with satay & peanut sauce	\$3.50
Yakitori Skewer Chicken thigh marinated in teriyaki sauce and grilled	\$3.50
Prawn & Pork Shao Mai (Dumpling) Steamed dumpling, filled with mixture of prawn and minced pork, served with soy, vinegar and chili	\$2.50
Prawn Satay Skewer King Tiger prawn marinated in satay spices, grilled and served with satay & peanut sauce	\$4.00
Prawn Toast Mixture of minced prawn, egg white, corn starch, seasoned with sesame oil, soy, salt and peppe coated with sesame seeds, deep-fried and served on mini toast and sweet chili sauce	\$4.00
Roasted Vegetable Arancini Ball Risotto with roasted pumpkin, red capsicum, onion, and spinach together with parmesan & mozzarella cheeses, and crumbed, served with aioli & sundried tomato pesto – vegetarian	\$3.50
Pork Gyoza Japanese-style pork dumpling served with soy, chili, sesame oil and vinegar dipper	\$2.20
Frittata with Sundried Tomato Pesto Spanish-style omelet: egg, cream, spinach, pumpkin, red capsicum, Spanish onion, feta cheese tasty cheese, seasoned with salt & pepper and served with sundried tomato pesto	\$2.20