

## **Top Point Restaurant**



*Both Packages come with grazing platter of -*

***Chef's dip selection***

***Bread and crackers***

***Marinated rainbow olives***

***Seasonal fresh fruits and dried fruits***

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## ***Canape Packages***

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*Select 5 cold and 5 hot \$65 – **The Garden Package***

*Or*

*7 cold and 7 hot \$85 – **The Top Point Package***

*Selection of Desert canapes at additional price of \$10*

## Cold Canapes

- 1. Crispy Baguette, beetroot jam, goat cheese cream, toasted pinenuts, chives and rocket*
- 2. Mini puff bowl, smoked trout, fresh corn kernel, cream fraiche and coriander leaves*
- 3. Mini tartlet shells, vegetable ragout cream mix, sundried tomato and basil leaf*
- 4. Camembert cheese, onion jam, slice asparagus on a cracker*
- 5. Crispy rice paper, sliced prosciutto, cornichons and edible leaves*
- 6. Rye Bread, Smoked salmon, dill, capers and sour cream*
- 7. Cucumber, Tuna, cream cheese, chives Baguette*
- 8. Chorizo, chat potato, chimichurri sauce*
- 9. Crostini, bocconcini, sundried tomato and Pesto*
- 10. Vegetarian rice paper rolls and Vietnamese dressing*
- 11. Mozzarella Balls, cherry tomato, basil leaves, olives and balsamic glaze*
- 12. Mini Puff Pastry Bowl, asparagus and tomato salsa, fetta and Balsamic reduction*
- 13. Avocado, Pico de Gallo, Goat cheese and coriander leaves*
- 14. Cheesy chicken pesto, cream cheese, basil pesto Baguette*
- 15. Smoked Ham, Tasty cheese, cherry tomato and dijonaise, Crostini*

## Hot Canapes

1. *Beetroot, sweet potato, spinach fritters, avocado and tomato relish*
2. *Parmesan and herb polenta chips and blue cheese dip*
3. *Beef brisket slider, paprika aioli and cheese*
4. *Salt and pepper squid, aioli, lemon wedges, shallots and red chili*
5. *Mini lamb kofta and mint yogurt*
6. *Vegetable spring roll and sweet chili sauce*
7. *Pulled pork slider, cabbage slaw and aioli*
8. *Spinach and cheese triangles and tomato sauce*
9. *Pulled lamb slider, tomato and alfa aioli*
10. *Pilipino style pork skewers and home BBQ sauce*
11. *Malaysian style curry chicken skewers and curried aioli*
12. *Mini beer batter fish and chips with tartare sauce*
13. *Prawn and chorizo skewers with pesto aioli sauce*
14. *Confit pork belly bites in Asian Sauce glaze and shallots*
15. *Porcini mushroom and truffle Arancini balls with garlic aioli*
16. *Oven baked garlic Chicken wings with peri peri aioli*

## Dessert canapes

1. *Forest fruits tartlets, medley berries with Chantilly cream*
2. *Chocolate mouse tartlets and chocolate shards*
3. *Mini pavlova, vanilla whipped cream and strawberries*
4. *Two bite lemon meringues tartlets*
5. *Assorted macaroons*
6. *Mini chocolate profiteroles with custard cream*
7. *White chocolate covered strawberry*
8. *Seasonal fruits skewers coated with granola and honey yogurt*
9. *Homemade assorted mini muffins*
10. *Chocolate Cremieux and vanilla cream on spoons*
11. *Cocktail Portuguese tarts, blueberries and Chantilly cream*
12. *Homemade melting moments filled with lemon icing*

