



## CATERING

Hors d'oeuvres selections served in individual bite-sized portions as stand-up finger food appetisers

### Cold Canapes

- Tuna ceviche on crispy wonton
- Sashimi salmon dip served on witlof
- Cucumber round with marinated ocean trout
- Mini stick bocconcini balls, cherry tomatoes, basil leaf drizzled with balsamic
- Vietnamese rolls served with soy dipping sauce
  - Vegetarian with lettuce, carrot, cucumber, coriander
  - Prawn, cucumber, lettuce, mint
  - chicken, lettuce, mushroom, carrot, cucumber
  - beef, lettuce, cucumber, mushroom, carrot
- Mini blini with smoked salmon, crème fraiche, baby caper and sprig of dill
- Handrolls
  - Cucumber
  - Tuna and cucumber (white or brown rice)
  - Spicy tuna and cucumber
  - Smoked salmon, avocado & cucumber (white or brown rice)
  - Crab and cucumber
  - Teriyaki chicken and cucumber (white or brown rice)
  - Beef Teriyaki and cucumber
  - Chicken schnitzel and cucumber
  - Vegetarian with tofu carrot and cucumber (white or brown rice)
- Assorted sashimi
- Prosciutto di Parma wrapped around melon or chargrilled asparagus
- Poached jumbo prawns shelled and served with pink mayonnaise
- Shrimp cocktail on bed of shredded iceberg with lemon, cracked pepper & dill
- Smoked salmon on rye or pumpernickle
- Salmon tartar on cucumber served with zested crème fraiche & wasabi
- Chicken mayonnaise finger ribbons
- Mini brioche
  - Roast beef, tomato, watercress and horseradish cream
  - Moroccan chargrilled chicken breast, cucumber yoghurt and rocket
  - Smoked salmon, crème fraiche, cucumber and cos
  - Vegetarian – humous, carrot, tomato, marinated artichokes, spinach and basil yoghurt
- Mini tartlet
  - Smoked salmon mousse
  - Thai beef salad
  - Curry chicken
- Mini samoosa
  - Vegetarian
  - Spicy mince



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