



Mon Reve Catering 2024

CANAPE MENU

Chef fee: \$500 (4 hours - \$100/hr thereafter)

Regular: \$6 each

Premium/Substantial: \$8 each

Dessert: \$7 each

Minimum 8 items recommended for charters of 3-4 hours

COLD CANAPES - Regular

Mushroom mix, sesame seeds and chives in filo pastry

Pea and ricotta tartlet

Blue cheese and figs tartlet

Ratatouille and hummus tartlet

Grilled zucchini, tomatoes supreme, kimchi mayo, tartlet

Beetroot and cauliflower tartlet

Salmon tartare on crispy wonton w horseradish cream and wasabi crumbs

Beef tataki, ponzu sauce, garlic chips

Mushrooms tiramisu, funghi powder

Mini tomatoes bruschetta, fresh basil, dehydrated olives

Mini prosciutto bruschetta

Smoked salmon, cream cheese, caviar on blinis

Balsamic tomato and pea pesto

Smoked salmon tartlet on a puff pastry

Karaage prawns, wasabi aioli

COLD CANAPES – Premium

Crème Fraiche, caviar, preserved lemon on blinis

Mini Brie and prosciutto bruschetta, red wine reduction, arugula

King crab, cucumber, charcoal sliders

King fish ceviche

Fresh oysters, mango vinaigrette

Palmheart ceviche

King crab sliders

Octopus tentacles, Kimchi mayo, cherry tomatoes, puff pastry

HOT CANAPES – Regular

Crispy halloumi bites, Brazilian baby pepper, sugar cane syrup

Mushroom Arancini/ truffle mayo

Mini quiche Lorraine

Potato cheese and bacon croquettes

Sous vide pork belly, charred pineapple skewers

5 cheese mini arancini with crispy sage

Mushrooms stuffed with warm hummus and confit tomatoes

Spicy lamb koftas, tzatziki sauce

Peking duck wonton

Mushrooms arancini, truffle mayo



Sugar cane prawns with lime sauce
Roasted vegetables in filo pastry
Kale and pumpkin croquette
Ratatouille open pie
Spicy prawns and zucchini skewers

HOT CANAPES – Premium

Lamb with pistachio and dukka skewers
Kataifi prawns, spicy coconut sauce
Duck magret, potato dauphinoise, red wine reduction
Grilled scallops, smoked chorizo and mint powder
Full blood wagyu with Emmenthal puree, Australian shiraz reduction and crispy arugula.

SUBSTANTIAL

Crispy chicken, corn puree, baby peppers, coriander
Wagyu mini burger, cheese, pickles, tomatoes
Grilled vegetable, beetroot & cashew square bites
Flamed scallops, coconut soup, coriander pearls and dende oil
Sous vide pork belly, charred pineapple, rum pickled red cabbage and watercress
Halloumi, sliced tomatoes, pickles, grilled carrots, charcoal slider bun

DESSERT

Chocolate truffle, dehydrated berries
Almonds and citrus cake, mascarpone and pistachios
Capuccino cheese cake
Mini chocolate brownie, caramelised walnuts
Single malt chocolate tartlet, gold almonds
Caramel tartlet with peanut praline and brown coconut