



**BLACKFIRE**

FUEGO NERO

## Catering & Culinary Creation

### **COCKTAIL MENU**



## WELCOME

Our selections of canapés reflect our kitchen team creativity with imaginative presentation and gorgeous flavours, a perfect combination of texture and taste. All of our food is house made using only fresh ingredients

## Cocktail Canapés

### Cold

Pickled figs, crispy prosciutto and sweet blue vein cheese		gf
Smoked salmon, fresh goat cheese and horseradish mousse, dill		gf
Vaul pastry, lemon and beetroot curd, raisin and mint	v	
Mozzarella cheese, marinated cherry tomato and basil leaf	v	gf
King prawn cutlet, cos and tomato tartar, spicy chili marmalade		gf
Beef tender, Spanish onion and roasted bell pepper, spicy basil mayo		
Crostini, frittata and honey ham carved, aioli		
Ricotta and leeks pannacotta, crispy bacon		gf
Feta and shredded braised lamb, broad bean and mint caper berry relish		
Aubergine remoulade, leeks and zucchini puree, tomato tartar	v	

### Warm

Crumbed fresh goat cheese, chili jam and gremolata	v	
Chili balsamic pork belly, radish salad		gf
Mini beef wellington		
Risotto and mozzarella cheese arancini, spicy tomato and basil	v	
Chicken roulade, roasted bell peppers and basil pesto		gf
Prawns and scallops tart, tarragon béchamel		
Mustard roasted beef, potato rosti and cranberry jelly		gf
Prosciutto and manchego cheese croquettes, fondue		
Roasted lamb, dusted sumac, mint and yoghurt sauce		
Mushrooms, asparagus and camembert cheese pastry bon bons	v	

### Packages

½ hour event with 3 pieces per person	min 10 pax	\$15 per person
1 hour event with 6 pieces per person	min 10 pax	\$25 per person
2 hour event with 10 pieces per person	min 10 pax	\$35 per person

A sweet way to make the end of your event memorable

## Desserts Canapes

### Sweet

Baby fruit tartlets with crème patissiere	gf
Kahlua & white chocolate mousse in dark chocolate cups	gf
Blue cheese mousse on pastry with poached pear	
Flourless orange cake with candied orange peel & cream	gf
Mini cheese cake topped with fresh berries	
Mini profiteroles, custard and chocolate	
White chocolate pannacotta, passion fruit curd	gf
Lychee on white chocolate, dark chocolate swirl	gf
Tiramisu, "pick me up", creamy cheese and finger biscuits, infused coffee	

### Packages

2 pieces per person	min 10 pax	\$5	per person
4 pieces per person	min 10 pax	\$8.5	per person
Petit four station 8 items	min 10 pax	\$15	per person

Add an entrée to your cocktail party to splendidly surprise your guests

### Entrees

Prosciutto wrapped on grissini breadsticks with creamy cheese	
Smoked salmon and king prawn cutlets, avocado tian and wasabi mayo	gf
Tenderized calamari and zucchini julienne, spicy basil aioli	
Angus mini hamburger slider, caramelized onion and camembert, mustard relish	
Zucchini filled with leeks and aubergine puree, celery salad and sweet mustard sauce	v gf

### Packages

Add 1 entrée	min 10 pax	\$10	per person
Add 2 entrees	min 10 pax	\$15	per person

**Thank you**

