

REAY'S PLACE

Canape  
Party  
Menu

twenty seventeen - twenty eighteen

# menu

## **GRAZING TABLE**

\$150 / \$220 / \$330

Olives green & kalamata  
Semi dried tomatoes  
Roasted eggplant marinated  
Roasted capsicum  
Artichoke dip  
Roasted pumpkin & cashew dip  
Fresh pesto  
Salami  
Prosciutto  
Tomato Bononcini basil salad  
Brie  
Blue cheese  
Lavosh/sour dough /olive bread /crustini  
Seasonal fruit  
Mixed nuts

## **BITE SIZE CANAPÉ**

### **Vegetarian**

\$3 per piece per head price of bite size canapé

Pumpkin pistachio risotto cakes  
Sweet potato rosti w/ rosemary & feta  
Stuffed mushrooms  
Black rice pumpkin balls w/ pesto  
Ricotta spinach almond mini tarts  
Brie potato dill tarts  
Zucchini haloumi fritters w/ minted yogurt  
Spinach pine nut crispy wontons  
Corn fritters w/ avo smash

### **Seafood**

\$3 per piece per head

Aioli prawn on croute  
Salmon quinoa fritters  
Lemon grass garlic prawn skewers  
Carpaccio of tuna w/ wasabi aioli coriander  
Beetroot cured salmon w/ cucumber radish on rye  
Prawn watercress wonton  
Smoked salmon blini w/ dill crème friache  
Crab cakes w/ chive aioli  
Local oysters  
Scallops cauliflower puree salsa Verdi

### **Poultry**

\$3 per piece per head price bite size canapé

Chicken & pine nut sausage rolls w/ chutney  
Chicken, mushroom leek mini tarts  
Chicken quinoa meatballs  
Peanut lemon grass chicken skewers  
Duck pate on brioche w/ pear relish  
Turmeric chicken w/ coconut dipping sauce  
Glazed chicken wigglets  
Chicken sate skewers  
Chicken & chorizo skewers

## **Meat**

\$3 per piece per head price bite size

Lamb haloumi skewer  
Hoisin glazed pork belly pops  
Rare roasted beef on croute w/ French mustard  
Prosciutto Bononcini basil sticks  
Braised beef cheek & Shiraz pies  
Lamb rosemary sausage rolls  
Lamb kofta w/ teziki  
Rare lamb filled w/ beetroot relish on croute  
Teriyaki beef skewers  
Pulled pork spring rolls

## **BOX MEALS**

\$4 per piece per head price

Southern fried chicken w/ chipotle aioli cucumber salsa  
Peking duck pan cakes  
Beef & Parmesan meatballs w/ tomato & basil sauce  
Pulled pork & slaw sliders  
Harissa spiced lamb skewers w/ minted yogurt & cous cous  
Braised beef burritos  
Shredded pork soft tacos  
Wagyu Beef slider burgers  
Maple glazed beef brisket & slaw buns  
Prawn & chorizo paella  
Prawn vermicelli salad crispy shallots,  
Salmon taco w/ sour apple slaw  
Chicken capsicum leek paella  
Quinoa cauliflower pumpkin warm salad  
Slow roasted lamb gremolata roasted potatoes  
Chicken, feta & wild rice broccoli asparagus  
Tofu green tea soba noodles Asian greens cashew nuts  
Pulled pork green papaya salad quinoa coriander nam Jim  
Roasted beef onion relish rocket & pumpkin  
Pork belly sweet potato & apple relish

## **RICE PAPER ROLLS**

\$3 per roll

Prawn herb vermicelli w/ hoisin sauce  
Pork & ginger coriander w/ lime dipping sauce  
Tofu lemongrass w/ peanut dipping sauce  
Chicken vermicelli w/ hoisin dipping sauce

## **SWEETS SELECTION**

\$3.80 per piece must be ordered by the dozen

Panna cotta mango or strawberry salsa  
Tiramisu  
Ferrero Rocher mousse  
Champagne jelly & fresh fruit  
White chocolate mousse w/ raspberry's  
Custard Cannolis  
Chocolate Cannolis  
Red velvet w/ cream cheese vanilla icing  
Carrot cake w/cream cheese icing  
Profiteroles  
Oreo Cheesecakes  
Salted caramel Cheesecakes  
Black forest cheesecakes  
Macaroons mini  
Caramel slice  
Gluten free brownie w/ chocolate sauce  
Passion cheesecake  
Melting moments  
Lemon tarts  
Chocolate raspberry tarts  
Chocolate caramel tarts  
Ombre biscuit stacks

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