

# Dalton Hospitality Catering

## Canape's & Grazing Menu;

- Assorted hand made sushi and sashimi wasabi mayo and soy.
- Lamb and rosemary or wagyu beef pies with tomato jam.
- Soy and orange braised duck shanks with sesame.
- Lemongrass, chilli and vegetable hand rolled spring rolls with dashi soy.
- Vietnamese prawn and pork or Veg paper rolls with mint and fresh coriander
- Brandade of cod, and black olive tepeade with ciabatta
- Spoon of local scallop with braised fennel and preserved lemon.
- Panko crumbed quail with watermelon and fetta salsa.
- Moreton bay bug with roasted tomato salsa and fennel served in spoons
- Five spice duck spring rolls with dashi soy
- Rare kangaroo en croute with lemon myrtle and toasted macadamia aioli
- Hoisin BBQ duck shanks
- Roasted root vegetable pies (V)
- Spicy lamb kofta with garlic yoghurt
- Prawn fritters with citrus aioli
- Prosciutto wrapped asparagus served with mustard aioli
- Caramelised onion and rosemary pizzettas (V)
- Tartare of ocean trout, baby capers and red onion en croute
- Peppered sashimi of tuna with pickled cucumber and Japanese mayo

(V) Denotes vegetarian option.

This list is offered as a suggestion only. Please advise if there are any particular foods that you would like.'

P.O. Box 275  
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daltonhospitality.com.au



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- BBQ duck crepes with shallot, black bean and ginger
- Olive polenta tart filled with grilled lamb and topped with lemon and cucumber aioli,
- Roasted vegetable and chorizo tartlets with feta
- Roasted red peppers and smoked fetta roulade (v)
- Sweet soya lime marinated chicken wings with sesame
- Honey roasted pumpkin on grilled polenta with goats cheese and beet-root relish (v).
- Salmon and dill tart with horseradish cream and cucumber.
- Mediterranean roast vegetable tart with ricotta (v)
- Beef carpaccio with capers, onion and preserved lemon.
- Button mushrooms stuffed with fetta and fresh herbs. (v)
- Freshly shucked oysters- 3 ways: Natural with fresh lime, tempura with shallot vinaigrette, grapefruit , and parsley vinaigrette.
- White fish ceviche green papaya and caviar served in spoons
- White Polenta pieces topped with roast capsicum, creamed herb fetta and wilted spinach. (v)
- Mini bruschetta of Roma tomato, basil, olive oil, cracked pepper, and sea salt. (v)
- Assorted mini quiches- smoked paprika, Lorraine, tomato basil (v)
- Goats cheese prosciutto and roast tomato mini tarts.
- Sumac spiced wagyu beef skewers with cucumber yoghurt.
- Stuffed mushrooms of camembert, semi-dried tomato and thyme. (v)
- Smoked chicken en crouete with baby spinach and aioli.
- Macadamia and coconut crusted prawns (deep fried) with chilli and lemon grass dipping sauce

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- Ham and leek arancini balls with garlic aioli
- Vegetarian arancini (V)
- Pissaladiere- garlic, caramelized onion, anchovy and rosemary
- Dry red curry prawns and pawpaw served in spoons
- Chicken, pine nut, basil and fetta tart
- Sweet corn, proscuitto and preserved lemon frittata with coriander mayo
- BBQ pork and water chestnut dumplings with dashi soy
- Smoked salmon wrapped Pacific oysters with wakami served in spoons
- Crumbed camembert with 5-spice plum sauce (V)
- Duck liver pate with cumquat en crouete
- Toasted Turkish bread and dips (V)
- Curry puffs with black sesame yoghurt (V)
- Steamed white fish dumplings with dashi dipping sauce
- Mini pork pies with apple and thyme chutney
- Marinated lamb cutlets with preserved lemon and mint pesto
- Pizzetta of field mushrooms, rocket, pesto and parmesan (V).

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warm soup shots:

- Pumpkin gorgonzola.
- Truffled cauliflower.
- Roast Roma tomato and pesto.
- Prawn bisque.
- All served with a herb and parmesan croute.

Grazing menu- served in noodle boxes  
Or biodegradable bamboo boats.

- Soy lime chicken with water vegetables and hokkien noodle.
- Warm candied pork belly and green bean salad with crispy shallot
- Wok tossed chilli and orange beef with gai-lan and noodles, salad of salt and pepper +
- Cuttlefish preserved lemon aioli with rocket and ginger.
- Herb crumbed whiting fillets, tartare, chips and lemon.
- Roasted vegetable and cous cous salad , saffron yoghurt. (V)
- Porcini mushroom risotto with black truffle and shaved parmesan(V)
- Tempura vegetables wasabi mayo.(V)
- Chilli salt tofu with fried water vegetable and light soy (V)
- Crispy battered prawns with fried noodles and air dried lemon zest
- Lemongrass chicken with rice noodles and Asian vegetables

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### Desserts:

- Mini fruit custard tarts
- Raspberry white chocolate cheese cakes
- Friands
- Mini Crème Brulee's- chocolate and frangelico, white chocolate and raspberry,
- Hazelnut and vanilla bean
- Choc dipped strawberries coated in pistachio or coconut
- Chocolate bread and butter puddings
- Cherry ripe slice.
- Lemon curd tartlets
- Chocolate mousse cups
- Baby meringues with fresh fruit and cream
- Fruit glazed custard tarts
- Peach and almond strudels
- Miniature lime meringue pies
- Rich chocolate tart with seasonal berries
- Black sticky rice with mango and coconut cream
- Star anise pannacotta with burnt honey
- Pear tart tatin with crème fraiche
- Blood orange jelly with raspberry sorbet and cointreau dressing

\$4.50pp per item

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