

# CHRISTMAS COCKTAIL MENU

## COLD CANAPES

Angus beef tataki, pickled cucumber, organic soy miso  
Moroccan marinated chicken, dried apricot, mango chutney on naan  
Poppy seed goats curd, yellow pepper and chive, quince paste disc on  
triangular croute (v)  
Tasmanian oyster, Thai basil salad, chilli caramel  
Seared blackened Atlantic salmon cube with lychee compote  
Lobster BLT

## HOT CANAPES

Turkey, leek and tarragon pithivier  
Herb crusted baby lamb chops  
Sesame and bonito crusted king prawns with lemon mayonnaise  
Scallop & Shitake Dumpling, Blackbean & Shallot Dressing  
Pork & Fennel Sausage Roll  
Duck pithivier, plum and star anise dipping sauce  
Scallop & Shitake Dumpling, Blackbean & Shallot Dressing  
Pea, prosciutto and parmesan arancini with lemon mayonnaise  
Mini pizza shaved chat potato and zucchini, rosemary, sea salt and  
garlic confit oil

## SUBSTANTIAL CANAPES

Wattleseed poached chicken with Vietnamese salad, lemon aspen dressing  
Szechuan spiced calamari, with green papaya, soy and sesame pickled daikon  
and nam jin  
Soba noodle & edamame bean salad, shimiji mushrooms, snow peas & sesame  
Salad of seared tuna, tomato and watercress  
Porcini mushroom & sweet corn risotto with beetroot crisps and goats cheese



## CONTACT US

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