

FLINT

CANAPÉ MENU

PRICES ARE PER PIECE PER ITEM, MINIMUM OF 30 PIECES PER ITEM

3.00

SESAME CRUSTED CHICKEN WITH HONEY-MUSTARD DIP**
GOAT CHEESE MOUSSE ON WIT-LOF**
CHEESE AND ONION QUICHE**
SUN-DRIED TOMATO, FETA CHEESE, TAPENADE, MELBA CRISP**
MOZZARELLA AND TOMATO SKEWERS WITH BASIL**
DEEP FRIED CHICKEN WING**

3.50

MINI BURGERS, BRIOCHE BUN, PICKLE, CHILLI KETCHUP
TEMPURA SOFT SHELL CRAB, GAZPACHO SHOOTER**
GREEN PAPAYA SALAD WITH CASHEW NUTS**
BRIE AND MANGO QUESADILLA**
SHRIMP WON TON, SWEET CHILLI SAUCE**
FILO TART FILLED WITH GLAZED RED ONION AND GOAT CHEESE**

4.00

CHICKEN KOFTAS AND MINT RELISH**
THAI FISH CAKES**
WATERMELON AND GOAT CHEESE SKEWER**
MISO MARINATED SALMON WITH SOBA NOODLES**
DEEP FRIED MINI SPRING ROLLS
CHERRY TOMATO FILLED WITH HUMMUS**

4.50

PORK SATAY WITH PEANUT SAUCE
MEDITERRANEAN LAMB CAKES WITH SALSA VERDE
ROAST LAMB LOIN, RATATOUILLE, PESTO
BARBECUE PORK LOIN, PINEAPPLE SALSA, POPPADUM CRISP
RED SNAPPER FINGERS, GREEN HERB MAYONNAISE
LAMB AND BEEF KOFTAS WITH CUCUMBER-YOGHURT DIP

5.00

SEA SCALLOPS WITH FRUIT COUSCOUS
COCONUT FRIED SHRIMP, SWEET CHILLI SAUCE
MARYLAND CRAB CAKES, REMOULADE SAUCE
SEARED TUNA WITH PASSION FRUIT-SHRIMP SALSA
BALMAIN BUG MEDALLION, MANGO SALSA
LIME, RED PEPPER SHELLFISH CEVICHE, FRIED TORTILLAS

SWEET SELECTION

3.50

FRESH FRUIT TARTLETS
STRAWBERRY TART WITH MASCARPONE CREAM
COCONUT RICE BRULE, MANGO SAUCE
CHOCOLATE MOUSSE
BREAD PUDDING BRULE
AMERICAN BROWNIES
HOMEMADE COOKIES

ADDITIONAL ITEMS

PIZZA SELECTION

(8 SLICES PER PIZZA) **24.00**

SEASONAL MUSHROOM - ROSEMARY, MASCARPONE, ROCKET, WHITE TRUFFLE OIL V

PEAR & GORGONZOLA - CHEESE BLEND, FRESH SAGE V

HOT SALAMI - CHEESE BLEND, FRESH TOMATO-MINT SALSA

DEREK PIZZA - MASCARPONE, SALAMI, PEAR, ROAST CAPSICUM, JALAPENO, CHEESE BLEND

SWEET POTATO & PANCETTA - FETA, CHEESE BLEND, FRESH THYME

SALAMI, PANCETTA & HAM - TOMATO-MASCARPONE, CHEESE BLEND, ROCKET

PLATTERS

26.00

INTERNATIONAL CHEESE SELECTION, SERVED WITH FIG CHUTNEY, LIGURIAN HONEY, ORGANIC WALNUT & RAISIN SOURDOUGH BREAD

MIXED DIPS, VEGETABLE CRUDITÉS, OLIVES, BREADS

SEASONAL FRESH FRUIT

BOWLS

8.00

HOUSE SEASONED FRIES, SPICED AIOLI
MARINATED OLIVES
HOT & NASTY NUTS
PRAWN CRACKERS
GREEN BEAN TEMPURA, ASIAN DIPPING SAUCE

AS A GUIDE WE SUGGEST THE FOLLOWING AMOUNTS OF MINIMUM
CANAPÉS PER PERSON

30 MINUTES 3 PIECES

1 HOUR 5 PIECES

1.5 HOURS 7 PIECES

2 HOURS 8 PIECES