



URBANENTERTAINING

A love of beautiful
food, atmosphere
& people...

Canapés Hot

- Coconut crumbed chicken goujons with a sweet chill and coriander mayo
- Skewered tiger prawns grilled with chilli and garlic served with a curry-mango and banana dipping sauce
- Pork belly with crunchy crackling on a skewer with a sweet caramel vinegar
- Crispy fried homemade spring rolls
- Baby Pies
 - beef and burgundy
 - duck with quince and star anise
 - quail with lemon and thyme
 - spicy braised lamb shank and rosemary
- Mini tarts with bacon, parmesan and thyme
- Spicy tom yum chicken balls
- Baby burgers with melted tasty cheese, and a spicy tomato relish
- Chorizo and roasted pepper paella balls
- Salt and pepper squid with a wasabi mayo dipping sauce
- Cajun lamb skewers with a red pepper and tomato
- Grilled Spring Bay scallops served in the half shell with a saffron cream sauce and deep fried leek
- Spiced chicken kofta skewers with minted yoghurt
- Thai fish cakes with a cucumber sambal
- Herb crumbed whiting goujons with a chunky tartare sauce
- Baby fillet mignon wrapped in prosciutto served with a béarnaise dipping sauce

Canapés Cold

- Steak tartare served on a Chinese spoon with a parmesan wafer
- Fluffy ribbon sandwiches filled with poached chicken breast, creamy mayo and fresh basil
- Glam prawns cocktails served in little glasses with avocado, mango, baby cos and minted lime mayonnaise
- Baby blinis topped with Yarra Valley Salmon caviar, crème fraiche and fresh dill
- Peking duck crepes with cucumber, spring onion and hoisin sauce
- Fresh figs wrapped in goats cheese and prosciutto drizzled with balsamic glaze
- Fresh peeled prawns with a tobasco aioli
- Baby bagels with smoked salmon and cream cheese whipped with capers, lemon zest and fresh dill
- Tuna tartare served in Chinese spoons with a miso-ponzu dressing topped with wasabi caviar
- Freshly rolled deluxe sushi and California rolls
- Crostini topped with rare beef fillet, creamy brie and caramelised beetroot
- Bloody Mary gazpacho oyster shooters
- Baby vitello tonnato-veal with a creamy tuna-anchovy sauce served on crostini
- Rice paper rolls filled Tasmanian smoked salmon, fresh avocado, mango and wasabi mayo
- Freshly shucked oysters with an aged balsamic and seeded mustard dressing

Vegetarian

- Baby tarts with oven roasted cherry tomato, Persian fetta and caramelised onion
- Porcini mushroom, parmesan and thyme arancini
- Little handmade gourmet pizzas topped with slow roasted roma tomatoes, fresh basil pesto, black olives and goats cheese
- Mini Moroccan sweet potato pastias
- Steamed vegetarian dumplings with a sweet soy and ginger dipping sauce
- Asparagus and blue cheese tarts
- Truffled mixed wild mushroom pies
- Parmesan crumbed artichoke hearts with red capsicum aioli
- Vietnamese rice paper rolls with shredded vegetables, fresh mint, waterchestnuts, and a spicy peanut dipping sauce
- Spinach and four cheese rolls with toasted pine nuts
- Crostini topped with char-grilled Mediterranean vegetables, fetta and dukkah
- Mini pies filled with roasted pumpkin, parmesan, shredded basil leaves, and a garlic scented cream
- Risotto balls with beetroot, goats cheese and mint

Something Bigger

- Sukiyaki beef with glass noodles
- Coq-au-vin in a rich red wine sauce and roasted smashed potatoes
- Duck risotto with snow peas, curry served with fragrant jasmine rice
- Persian lamb stew with saffron rice pilaf
- Penne matriciana with a spicy rich tomato ragu and shaved parmesan
- Layered nicoise salad with rare tuna and an anchovy-caper mayo
- Rendang of beef with Jasmine rice
- Shoestring fries and fish goujons with homemade chunky tartare and a lemon wedge
- Lamb cutlet wrapped in prosciutto with fresh sage and buffalo mozzarella
- Syrian chicken with lemon, ginger and saffron served with basmati rice