

Canapé Menu

We just love small and tasty morsels that look pretty! We constantly are trying and trialling new recipes, please take a look at our Instagram page [@lovebitescatering](https://www.instagram.com/lovebitescatering) for the latest of our inspirations, and if you have your heart set on something in particular you don't see here we can custom make it for your event. We update our menus only sporadically so get in touch with us to check if there's anything new we would recommend.

We can cater for specific dietary requirements, should you wish to have more gluten, vegetarian or dairy free options just ask, we can give you quite a few more to choose from.

When it comes to ordering, each event is unique. The amounts required will depend on the time of day, duration and whether alcohol is being served. Generally, we recommend 4-6 pieces per person per hour. 1 platter contains the minimum order of 25 items. If you have more than this number of guests, then the calculation is done per guest not per platter.

You can combine serviced canapés with a grazing table to start, or if you prefer create a true feasting station that combines cold canapés with grazing tables for non-serviced events. ** If combining with a grazing table then 4-6 canapé pieces per person total should suffice in most cases.

Basically, it is all about what will work best for your style of event and budget. Call us! We are more than happy to help you figure out what will work for your celebration.

Canapé Menu

*Legend: veg – vegan v – vegetarian; d – dairy free; gf – gluten free
* denotes item can be adjusted to be gluten or dairy free as noted.
Please notify us if any guests are allergic as opposed to intolerant.*

Cold Canapès

Small

- **Nacho bites**
*Corn chip topped with homemade guacamole, tomato, cheese & herbs (v *veg *gf)*
- **Spicy hummus stuffed mushrooms**
Cup mushrooms filled with jalapeno spiced hummus & sprinkled with smoky paprika (veg gf)
- **Galloping horses**
*Pineapple cubes topped with soy & peanut caramelised shallots (v *veg *gf df)*
- **Watermelon bites**
Cubed melon, topped with whipped feta & mint chiffonade (v gf)
- **Rockmelon, bocconcini, prosciutto & mint**
Skewered melon, mint with bocconcini & prosciutto (gf)
- **Spicy Gazpacho shot**
*Cold tomato & capsicum soup, topped with crème fraiche & chives (v *veg)*
- **Roasted Chat with Crème fraiche & caviar OR spicy cream & bacon crumb**
Jacket roasted potato topped with crème fraiche & black caviar or spicy sour cream and bacon crumb (gf)
- **Pesto stuffed cherry tomatoes**
Basil & pine nut pesto & cream cheese stuffed cherry tomatoes (v, gf)
- **Capresé sticks**
Basil, Sun Dried tomato, Kalamata olive & bocconcini on skewers. (v, gf)
- **Rolled zucchini ribbon with mint, chilli & goats cheese**
Grilled ribbon of zucchini filled with mint chilli & goats cheese (v ,gf)
- **Rare roast beef with horseradish cream on cucumber crudités**
Sliced rare beef on cucumber round with horseradish cream & chives (gf)
- **Deville Eggs**
Deville eggs with mustard caviar (gf)
- **Smoked tofu pate**
Smoked tofu pate on mini toasts and topped with an oven roasted cherry tomato (veg)
- **Goats cheese sweet potato bites with pickled onion toasted almond & coriander**
Roasted sweet potato round with fresh goats' cheese, pickled Spanish onion, toasted almond & coriander. (v, gf)
- **Olive & cherry tomato polenta bites**
*Crispy polenta round topped with olive tapenade and semi roasted cherry tomato. (v,*veg gf)*
- **Avocado / Cucumber Hosomaki**
Avocado or cucumber mini sushi rolls (veg)

Canapé Menu

Medium

- Prosciutto, pear & gorgonzola rolls
Pear slices topped with gorgonzola dolce wrapped in prosciutto (gf)
- Cheesy jalapeño cones
Jalapeño spiced cheese mix in tortilla cones served with tomato salsa (v)
- Tandoori chicken naan / cucumber
Tandoori chicken slices atop mini naan (or cucumber crudites) round with minted yoghurt
- Candied walnut pear & blue cheese Blinis
*Spicy candied walnut, pear sliver & blue Castello cheese on blini (v *gf)*
- Spanish skewers
Chorizo, charred red capsicum & stuffed olive skewers (gf)
- Caramelised onion on polenta bites with goat's curd
Caramelised onion upon parmesan polenta squares topped with goat's curd (v gf)
- Goats curd stuffed dates with pistachio & pomegranate
Fresh medjool dates stuffed with goat's curd topped with crushed pistachio & pomegranate seeds (v gf)

Filled Choux

- Roast Beef Choux puff
Rare roast beef, watercress & horseradish cream in a parmesan choux puff
- Mixed mushroom with thyme & truffle savoury choux puff
Sautéed mixed mushrooms in butter, garlic and thyme dressed with truffle oil served in savoury parmesan choux puff (v)
- Herbed salmon cheese mix savoury choux puff
Smoked salmon, tarragon, chive, citrus zest and cream cheese mix served in a savoury parmesan choux puff

Canape Cups

- Pickled beetroot & whipped feta canapé cups
Home pickled beetroot topped with whipped feta in a canapé cup. (v)
- Avocado canapé cups with tomato salsa
Canapé cup filled with avocado cream & topped with spicy coriander tomato salsa (v)
- Cashew & basil pesto cheese canapé cups
Cashew & basil pesto cream cheese in canapé cup topped with cherry tomato (v)
- Caper & Eggplant caponata cups
Finely diced eggplant & caper caponata in filo pastry cups (veg)
- Chilli con carne cups
Sweet potato, mushroom, capsicum, zucchini, kidney beans in mini tortilla cups with avocado coriander & lime, cups (veg)

Fritters

- Corn fritters with crème fraiche & caviar
*Fresh corn fritters with crème fraiche & salmon caviar pearls (v *gf)*
- Pumpkin, sage & parmesan fritter with caramelised onion cream
Butternut pumpkin with sage & parmesan frittered with caramelised onion crème fraiche (v gf)

Canapé Menu

Crostini / Bruschetta

- **Spicy Roasted Capsicum & goats cheese bruschetta**
Marinated Roasted capsicum, eggplant pate on lightly toasted baguette topped with crumbled goat's cheese (v)
- **Smashed chickpea, avocado chilli & lemon zest bruschetta**
Chunky smashed chickpea with lemon and chilli spiced avocado on lightly toasted sourdough rounds (veg)
- **Spicy Carrot & hummus bruschetta**
Chilli & caraway spiced carrot, on jalapeno hummus with coriander on lightly toasted sourdough rounds (veg)
- **Beetroot, cucumber & apple crostini**
Sour creamed brunoise of beet, cucumber & apple with a hint of Dijon atop crostini (v)
- **Bresaola with rosemary mascarpone & balsamic pearl crostini**
Sourdough crostini topped with bresaola, rosemary scented mascarpone and balsamic vinegar pearl.
- **Turmeric fried tofu on guacamole bruschetta**
Tofu triangles marinated in turmeric and pan fried atop spicy guacamole smeared on lightly toasted sourdough rounds (veg)

Large

- **Smoked salmon on dill blinis**
*Smoked Salmon & crème fraiche on dill, lemon & buckwheat blini (*gf)*
- **Smoked salmon with caraway scented sour cream on beetroot latkes**
Smoked Salmon & caraway crème fraiche on beetroot latke (gf)
- **Citrus cured Salmon gravlax with avocado mayo on cucumber crudités**
Home cured Orange lemon & lime salmon gravlax with avocado mayonnaise on cucumber round (gf)
- **Tuna tartare with tomato chutney**
Tuna, green bean & olive with home-made tomato chutney served on spoon or potato crisp (gf)

Crostini

- **Steak tartar crostini**
Raw eye fillet diced with cornichons, capers, shallots with a Dijon & raw egg yolk dressing on mini toast
- **Caramelised fig, jamón & goats curd crostini**
*Caramelised fresh fig with jamón on goat's curd smeared crostini (*gf)*
- **Hot smoked trout & caviar crostini**
*Hot smoked trout with wasabi mayonnaise, garnished with salmon caviar & chives (*gf)*
- **Lamb, babaganoush crostini with balsamic pearls**
Seared lamb fillet atop smoky eggplant dip smeared crostini, dressed with balsamic pearls.
- **Classic chicken salad crostini**
Chicken diced with celery, mayonnaise Dijon and lemon on fresh sliced baguette

Seafood - Deluxe

- **Wasabi Avocado & Prawn bites**
Prawn with wasabi avocado cream on pumpernickel cocktail rounds
- **Prawn cocktail toast**
Fresh Prawn with cocktail sauce and lettuce on toast round
- **Fresh oysters, pickled cucumber foam & finger lime caviar / raspberry mignonette**
Pacific oysters topped with a foam of Asian pickled cucumber & finger lime caviar (gf d)

Canapé Menu

- **Ceviche Spoons**
Citrus cured fish with macédoine tomato and chilli served on an Asian spoon (gf d)
- **Gin & beetroot cured salmon blini**
Salmon cured with pickled beetroot & gin with lemon crème fraiche on blini.
- **Tuna crudo with black olive, green bean & tomato chutney crisps**
Sashimi tuna brunoise, dried black olive, green bean & freshly made tomato chutney served on potato crisp.(gf)
- **Turkish spice cured kingfish & radish crudité**
Sliced Kingfish cured with Turkish cemen spice blend served on a radish round with Japanese mayonnaise.(gf)
- **Tuna mini tostada with chipotle cream, guacamole & salsa**
Lime cured tuna on mini tostada with guacamole, chipotle sour cream, tomato & shallot salsa and coriander.

Lettuce Cups

- **Rockmelon, lime & poppy seed prawn cocktails in Lettuce cups**
Prawn, rockmelon ribbons, mint & poppy seeds in gem lettuce cups (gf)
- **Peking duck lettuce cups**
*Chinese Peking roast duck, cucumber, shallot & hoisin sauce in lettuce cup (*gf)*
- **Zaatar spiced chicken with Labneh lettuce cup**
Zaatar spiced chicken topped with freshly made labneh, pomegranate arils and spanish onion & coriander in lettuce cup (d, gf)
- **Beef Bulgogi in lettuce cup**
*Korean marinated beef strips with sesame, shallot and chilli served with rice in lettuce cups (d, *gf)*
- **Chicken laab in lettuce cup**
*Lemongrass & chilli minced chicken with bean shoots, mint & coriander in lettuce cup (d, *gf)*
- **Spicy beef in witlof**
*Spicy seared minced steak served in witlof leaves (*gf)*

Hot Canapès

Small

- **Roasted bacon chats potatoes with spicy sour cream sauce**
Chat potatoes wrapped in bacon & roasted with a tabasco sour cream (gf)
- **Creamy chilli & artichoke stuffed chats**
Artichoke & chilli cream stuffed chat potatoes (v gf)
- **Parmesan & artichoke vol-au-vents**
Parmesan, chilli & artichoke cream filled vol-au-vents (v)
- **Creamy Cauliflower & Stilton soup shot**
Cauliflower & stilton soup, topped with crumbled stilton & frittered florets (v)
- **Shallot tarte tartin with shallot cream & goats curd**
Mini Caramelised shallot tarte tartins with a dollop of shallot cream & goats curd (v)
- **Pea risotto on parmesan taco with horseradish cream**
Baby new pea risotto on a taco shaped parmesan crisp & horseradish cream (v)
- **Stout Welsh rarebit bites**
Sourdough topped with béchamel flavoured with stout, dijon mustard, Worcestershire sauce & cheddar (v)
- **Miso brushed roasted eggplant**
Skewered Japanese eggplant rounds, basted in miso and oven roasted (veg)

Canapé Menu

Medium

- Arancini (selection of saffron, porcini, truffled) with spiced aioli
*Arancini balls in selected flavour with mozzarella center & spiced aioli (v *gf)*
- Artichoke, feta & mint triangles
*Marinated artichoke hearts, feta cheese and mint filo triangles (v *veg)*
- Salmon, pink peppercorn & ricotta quiches **other flavours available
Atlantic smoked salmon quiches with pink peppercorn spiced ricotta filling
- Spanakopita's
Traditional spinach & ricotta filled filo triangles (v)
- Money bags Thai dipping sauce
Chicken money bags with sweet chilli dipping sauce
- Vol-au-vents with chicken & mushroom filling
Creamy chicken & mushroom filled vol-au-vents
- Haloumi topped with peppered marinated figs
*Small cubes of pan fried haloumi topped with half a peppered fig (v gf *veg)*
- Miso Salmon bites with ribboned pickled cucumber
Miso marinated salmon cubes skewered with a ribbon of pickled cucumber (gf)
- Pancetta wrapped date stuffed with manchego cheese & mint
Fresh date stuffed with manchego cheese & mint wrapped in pancetta & roasted (gf)
- Haloumi with spicy pineapple & mint salsa
*Pan seared haloumi square topped with a chilli, mint pineapple salsa (v *veg)*
- Herbed felafel with tahini yoghurt
Spicy herbed chickpea felafel served room temp with a tahini yoghurt (veg gf)
- Gorgonzola cigars with red onion marmalade
Gorgonzola cheese in filo rolled cigar served with a red onion marmalade (v)
- Burrito samosas with Spicy Guacamole dip
Rice, corn capsicum, vegan cheese, black beans & shallots "samosas" with a spiced guacamole dip (veg)
- Teriyaki mushroom & tofu skewers
Mushrooms & Tofu cubed and marinated in teriyaki, skewered and pan fried (veg)
- Mini chicken burrito bowls **vegetarian version available
*Tortilla cups with mexican spiced chicken, coriander & lime rice, refried beans, cheddar, tomatillos salsa verde, tomato, sour cream & guacamole (*v)*

Sausage Rolls

- Lamb, rosemary & mint sausage rolls
Lamb with rosemary, garlic and mint in puff pastry
- Honey mustard chicken sausage rolls
Chicken seasoned with honey and Dijon mustard in puff pastry
- Sweet potato & feta "sausage rolls" with yoghurt sauce
Sweet potato, rosemary, walnuts & feta in puff pastry "sausage roll" (v)
- Pork & fennel sausage rolls with tomato chutney
Pork & fennel mini sausage rolls served with spicy tomato chutney
- Mushroom, cashew & thyme sausage rolls with vegan honey mustard sauce
Mushroom, onion, cashew, thyme & parsley sausage rolls with maple syrup, mustard & lemon dipping sauce (veg)

Canapé Menu

Large

- **Steamed Pork & Prawn Sui Mai**
Handmade pork & prawn dim sum with soya sauce
- **Greek meatballs with haydari**
*Herbed lamb & beef meatballs with haydari - a walnut, dill yoghurt dipping sauce (*gf)*
- **Baccala croquettes with aioli**
Salted cod & potato balls fried with aioli
- **Lamb parcels spiced with chilli & cumin**
Shortcrust pastry parcels filled with lamb, eggplant, currants, chilli & cumin.
- **Chicken Empanadas**
Spicy chicken empanadas with sour cream
- **Chicken skewers in satay sauce shot**
Mini Chicken skewers served in a shot glass of satay sauce
- **Tarragon butter Chicken Kiev balls**
Chicken balls with garlic tarragon butter centres

Deluxe

- **Tarragon crab cakes with aioli**
Crab meat with sour dough breadcrumbs lemon rind, parsley cakes with a dollop of aioli

Pastries & Pies

- **Mini beef wellingtons**
Beef rump with mushroom duxelles & chicken pâté in puff pastry parcel
- **Tarragon chicken & ham pasties**
Chicken & ham with tarragon gruyere cheese in shortcrust pastry parcels
- **Lamb feta & sundried tomato parcels**
Filo parcels filled with lamb, sundried tomato, feta cheese & basil.
- **Beef, red wine & thyme pies**
Beef slow cooked in red wine & thyme mini pies
- **Chicken & leek pies**
Chicken breast with braised leeks, white wine mustard cream sauce mini pies

Tacos

- **Tinga De Pollo Tacos**
Mexican spicy tomato pulled chicken in a soft taco topped with cheese & sour cream
- **Mexican Pulled pork tacos with chipotle mayo & slaw**
Spicy pulled pork soft tacos topped with coriander slaw & chipotle spiced mayo
- **Spicy Prawn with slaw & lime & avocado salsa**
Mexican spiced prawns with red cabbage radish & carrot slaw topped with a lime dressed avocado salsa
- **Roasted cauliflower & spiced lentils with chipotle mayo**
*Oven roasted cauliflower with spicy lentils, fresh coriander and creamy chipotle mayo (v *vegan)*

Canapé Menu

Sliders

- **Texas BBQ beef brisket sliders**
Spicy BBQ sauce laden pulled beef brisket with a coriander & lime slaw
- **Italian meatball sliders**
Pork & Veal, fennel & pine nut meatballs with a tomato sugo & arugula on mini brioche bun
- **Cider pulled pork with granny apple slaw sliders**
Apple cider brined pulled pork with green apple slaw on mini brioche
- **Buffalo Chicken sliders with blue cheese & coleslaw**
Buffalo spiced chicken with crumbled blue cheese and slaw on mini brioche
- **New York Rueben sliders**
Corned beef with Swiss cheese, sauerkraut, and Russian dressing on mini brioche
- **Lamb & Tzatziki sliders**
Spiced lamb patty with roasted capsicum, lettuce, and tzatziki on mini milk bun
- **Cheeseburger sliders**
100% Beef patty, spicy tomato sauce, cheddar cheese garnished with a pickle on a mini milk bun
- **Crispy pork belly & kimchi**
Crispy roasted pork belly with freshly made spicy kimchi
- **Haloumi & eggplant with harissa mayo**
Thick fried eggplant, haloumi, fresh tomato, rocket & harissa mayonnaise
- **California burger with guacamole, corn salsa & sprouts**
*Chipotle spiced black bean; carrot & corn vegan patty topped with guacamole & fresh corn salsa (*veg)*

Skewered meats

- **Double Greek Meatball skewers with Haydari**
Herbed lamb & beef meatballs served 2 on a skewer with Haydari a walnut dill yoghurt dipping sauce
- **BBQ Quail Saltimbocca**
Skewered quail breast with sage, wrapped in pancetta (gf)
- **Honey, lemon & fennel Pork skewers**
Honey, lemon & fennel marinated pork belly skewers with vine leaves (gf)
- **Sticky duck & date skewers**
Soy & ginger marinated duck breast skewered with sesame coated dates (gf)
- **Saffron chicken skewers with sweet tomato jam**
Coriander, cumin, fennel & saffron marinated chicken tenderloin with sweet tomato jam (gf d)
- **Harissa spiced lamb with yoghurt dipping sauce**
Harissa rubbed cubes of lamb skewers with red capsicum and served with a minted yoghurt dipping sauce (gf d)
- **Rosemary beef skewers with horseradish dip**
Cubes of rosemary & salt rubbed beef with horseradish dipping sauce (gf)
- **Peanut Satay Chicken**
Chicken skewers marinated in coconut chilli garlic & soy served with a homemade peanut satay sauce (gf)

Canapé Menu

Dessert Canapés & Bites

- Ricotta mini cannoli cups (v)
Sweet ricotta and chocolate nibs in mini cannoli cups
- Cheesecake strawberries (v)
Cheesecake cream stuffed strawberries
- Oreo fudge bites with chocolate shards (v)
Chocolate Oreo fudge bites topped with dark chocolate shards
- Marshmallow lamington bites
Vanilla marshmallow dipped in chocolate and rolled in shredded coconut
- Hand-rolled chocolate Jaffa truffles
Cointreau flavoured chocolate truffles (v gf)
- Pina colada jellies
Cubes of Malibu flavoured jelly spiked with colourful cubes of pineapple jelly & cherry jelly (v)
- Semolina pudding with rose blossom syrup
Semolina cake drizzled with rose blossom syrup
- Lemon merengue tartlets (v)
Lemon curd filled tarts topped with Italian merengue
- Baileys salted caramel chocolate tarts
Baileys infused chocolate ganache with salted caramel tartlets (v)
- Pineapple & passionfruit frangipani tarts
Pineapple & passionfruit mixed through an almond frangipane filling for tartlets
- Baklava cups
*Bite sized filo cups filled with pistachio, almond, walnuts honey lemon zest & cinnamon (v *vegan)*
- Lemon yoghurt angel cakes (v)
Greek lemon yoghurt cakes with wings
- Orange & almond cakes with orange blossom
Orange & almond mini cakes topped with orange blossom syrup and candied peel syrup (v gf)
- Nutella & Strawberry crepes
Small crepes filled with Nutella and topped with fresh strawberry (v)
- Cardamom cakes with orange blossom icing
Cardamom spiced mini cupcakes topped with orange blossom flavoured buttercream icing (v)
- Chocolate & almond raspberry cakes
Dense and moist the almond & chocolate cakes topped with a fresh raspberry (v gf)
- Double Choc & macadamia brownies
Toasted macadamia with chocolate chunks in a delicious mini brownie (v)
- Mini key lime cheesecakes
Individual zesty lime cheesecakes (v)
- Raspberry, white chocolate & lime cheesecakes
Squares of lime flavoured cheesecake spotted with fresh raspberries (v)
- Crème brûlée cheesecake
Squares of crème brûlée cheesecake topped with fresh raspberries (v)
- Passionfruit cheesecake
Squares of fresh passionfruit cheesecake (v)

Canapé Menu

Dessert Cups

- **Pina Colada cups**
Malibu, pineapple mascarpone filled filo pastry cups topped with toasted coconut (v)
- **Nutella mousse with whipped cream & Raspberry**
Nutella (hazelnut) chocolate mousse cups topped with whipped cream & raspberry (v gf)
- **Tropical tapioca cups**
Vanilla tapioca in cups topped with mango, banana, lychee & passionfruit.
- **Rosewater & Pistachio cheesecake cups**
Rosewater cheesecake topped with flaked filo, crushed pistachio pomegranate & Persian fairy floss (v)
- **Strawberry & limoncello trifles**
Limoncello soaked sponge topped with fresh strawberries, vanilla custard & lemon curd (v)
- **Bailey's panna cotta with candied nuts**
Creamy baileys infused panna cotta pots topped with candied nuts (v)
- **Oranges with rosewater & pomegranate seeds with vanilla yoghurt**
Vanilla yoghurt pots topped with oranges macerated in rose water & topped with pomegranate (v)
- **Strawberry & Rhubarb panna cottas**
Strawberry panna cotta topped with roasted rhubarb (v)
- **Chocolate almond tapioca pearl puddings**
Tapioca pearls pudding made with chocolate almond milk & topped with sweet moistened coconut (v d)
- **Banana Caramel Cream Dessert**
Crumb base topped with Vanilla pastry cream, banana, Whipped cream and drizzled with Dulce de leche.
- **Hawaiian Rice pudding (v)**
Coconut & pineapple with a hint of lemon flavoured rice pudding topped with pineapple chips
- **Papaya Mousse**
Papaya & coconut with a hint of lime & maple syrup (veg)
- **Mango & passionfruit mini pavlova with lime cream**
Mini merengues topped with a lime scented sour cream & fresh mango & passionfruit (v gf)
- **Frangelico jelly shots with coconut cream**
Frangelico jelly served in a shot glass topped with whipped coconut cream with a hint of vanilla (v d gf)
- **Banoffee & butterscotch schnapps trifle**
Schnapps soaked sponge layered with caramel, banana & cream topped with chocolate curls (v)
- **Chocolate & espresso pots**
A deliciously rich chocolate desert with a hint of coffee flavour (v)
- **Lemon Curd Cheesecake cups**
Lemon curd scented cream layered with lemon curd on a biscuit crumb in a mini dessert cup (v)
- **Biscoff Cheesecake cups**
Biscoff crumb, Biscoff cream cheese mix, cream layered in a mini dessert cup (v)
- **Strawberry shortcake trifles**
Fresh strawberries, vanilla scented whipped cream and vanilla cake layered in a mini dessert cup (v)
- **Vanilla bean panna cotta with passionfruit**
Silky vanilla panna cotta topped with a passionfruit gel (v)
- **Pomegranate molasses fruit salad**
Fresh fruit in cups drizzled with pomegranate molasses syrup (v)
- **Tiramisu**
Classic tiramisu coffee & liqueur flavoured sponge with mascarpone & chocolate curls.