

## 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 Canapés

### Small

- **Nacho bites**  
*Corn chip topped with homemade guacamole, tomato, cheese & herbs (v \*gf)*
- **Spicy hummus stuffed mushrooms**  
*Cup mushrooms filled with jalapeno spiced hummus & sprinkled with smoky paprika (v gf)*
- **Galloping horses**  
*Pineapple cubes topped with soy & peanut caramelised shallots (v \*gf df)*
- **Watermelon bites**  
*Cubed melon, topped with whipped feta & mint chiffonade (v gf)*
- **Rockmelon, bocconcini, prosciutto**  
*Skewered melon balls with bocconcini & Spanish jamón (gf)*
- **Spicy Gazpacho shot**  
*Cold tomato & capsicum soup, topped with crème fraiche & chives (v)*
- **Roasted Chat with Crème fraiche & caviar**  
*Jacket roasted potato topped with crème fraiche & black caviar (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)*
- **Beetroot, cucumber & apple crostini**  
*Sour creamed brunoise of beet, cucumber & apple with a hint of Dijon atop crostini (v, gf)*
- **Devilled Eggs**  
*Devilled eggs with coriander & celery salt (gf)*
- **Smoked tofu pate**  
*Smoked tofu pate on mini toasts and topped with an oven roasted cherry tomato (veg)*
- **Caper & Eggplant caponata cups**  
*Finely diced eggplant & caper caponata in filo pastry cups (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)*
- Avocado canapé cups with tomato salsa  
*Canapé cup filled with avocado cream & topped with spicy coriander tomato salsa (v)*
- Corn fritters with crème fraiche & caviar  
*Fresh corn fritters with crème fraiche & salmon caviar pearls (v \*gf)*
- Caramelised Pecans & blue cheese bites  
*Spiced caramelised pecan nuts stuffed with blue cheese (v)*
- Candied walnut pear & blue cheese crostini  
*Spicy candied walnut, pear sliver & blue Castello cheese on crostini (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)*
- Roast Beef Choux Sliders  
*Rare roast beef, watercress & horseradish cream in a parmesan choux puff*
- Tandoori chicken naan  
*Tandoori chicken slices atop mini naan round with minted yoghurt*
- Pickled beetroot & whipped feta canapé cups  
*Home pickled beetroot topped with whipped feta in a canapé cup. (v)*
- Cashew & basil pesto cheese canapé cups  
*Cashew & basil pesto cream cheese in canapé cup topped with cherry tomato (v)*
- Goats curd stuffed dates with pistachio & pomegranate  
*Fresh medjool dates stuffed with goat's curd topped with crushed pistachio & pomegranate seeds (v gf)*
- Spicy Roasted Capsicum & goats cheese bruschetta  
*Marinated Roasted capsicum, eggplant pate on lightly toasted baguette topped with crumbled goats cheese (v)*

# Canapé Menu

## Large

- Hot smoked trout & caviar crostini  
*Hot smoked trout with wasabi mayonnaise, garnished with salmon caviar & chives (\*gf)*
- Smoked salmon on dill blinis  
*Smoked Salmon & crème fraiche on dill, lemon & buckwheat blini (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)*
- Caramelised fig, jamón & goats curd crostini  
*Caramelised fresh fig with jamón on goat's curd smeared crostini (\*gf)*
- Tuna tartare with tomato chutney  
*Tuna, green bean & olive with home-made tomato chutney served on spoon or potato crisp (gf)*
- Steak tartar crostini  
*Raw eye fillet diced with cornichons, capers, shallots with a Dijon & raw egg yolk dressing on mini toast*
- Brandade cups with crostini  
*Salted cod brandade served in a cup with herbed grissini stick*

## Deluxe

- Wasabi Avocado & Prawn bites  
*Prawn with wasabi avocado cream on pumpernickel cocktail rounds*
- Rockmelon, Lime & Poppy seed Prawn Cocktails in Lettuce cups  
*Prawn, rockmelon ribbons, mint & poppy seeds in gem lettuce cups (gf)*
- Peking duck lettuce wraps  
*Chinese Peking roast duck, cucumber, shallot & hoisin sauce in lettuce cup (gf)*
- Fresh Oysters, pickled cucumber foam & finger lime caviar  
*Pacific oysters topped with a foam of Asian pickled cucumber & finger lime caviar (gf d)*
- Ceviche Spoons  
*Citrus cured fish with macédoined tomato and chilli served on an Asian spoon (gf d)*
- Za'atar chicken & labneh lettuce cups  
*Za'atar spiced chicken topped with freshly made labneh, pomegranate arils & Spanish onion & coriander in lettuce cup (d, \*gf)*

# Canapé Menu

## Hot Canapés

### Small

- **Roasted chestnuts in bacon with sticky sauce**  
*Chestnuts wrapped in bacon with a sweet sticky sauce (d gf)*
- **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*
- **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 (v)*

### 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)*
- **Salmon, pink peppercorn & ricotta quiches**  
*Atlantic 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*
- **Lamb, rosemary & mint sausage rolls**  
*Lamb with rosemary, garlic and mint in puff pastry*
- **Haloumi topped with peppered marinated figs**  
*Small cubes of pan fried haloumi topped with half a peppered fig (v gf)*
- **Miso Salmon bites with ribboned pickled cucumber**  
*Miso marinated salmon cubes skewered with a ribbon of pickled cucumber (gf)*

# Canapé Menu

- **Herbed felafel with tahini yoghurt**  
*Spicy herbed chickpea felafel served room temp with a tahini yoghurt (veg \*gf)*
- **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)*
- **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)*
- **Pork & fennel sausage rolls with tomato chutney**  
*Pork & fennel mini sausage rolls served with spicy tomato chutney*
- **Pumpkin, sage & parmesan fritter with caramelised onion cream**  
*Butternut pumpkin with sage & parmesan frittered with caramelised onion crème fraiche (v \*gf)*

## 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)*
- **Poppadums with seared duck and tomato chutney**  
*Seared duck breast with spicy tomato chutney on mini poppadums*
- **Baccala croquettes with aioli**  
*Salted cod & potato balls fried with aioli*
- **Chicken laab in lettuce cup**  
*Lemongrass & chilli minced chicken with bean shoots, mint & coriander in lettuce cup (d, \*gf)*
- **Gorgonzola pouches with red onion marmalade**  
*Gorgonzola cheese in filo pouches served with a red onion marmalade (v)*
- **Spicy beef in witlof**  
*Spicy seared minced steak served in witlof leaves (\*gf)*
- **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*

# Canapé Menu

## Deluxe

- **Mini beef wellingtons**  
*Beef rump with mushroom duxelles & chicken pâté in puff pastry parcel*
- **Italian meatball sliders**  
*Fennel & pine nut meatballs with a tomato sugo & arugula on mini brioche bun*
- **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*
- **Char sui open bao with pickled vegetables**  
*Chinese style open sandwich filled with char-sui pork & pickled vegetables*
- **Double Greek Meatball skewers with Haydari**  
*Herbed lamb & beef meatballs served 2 on a skewer with Haydari a walnut dill yoghurt dipping sauce*
- **Tarragon butter Chicken Kiev balls**  
*Chicken balls with garlic tarragon butter centres*
- **Tarragon crab cakes with aioli**  
*Crab meat with sour dough breadcrumbs lemon rind, parsley cakes with a dollop of aioli*
- **Cider pulled pork with granny apple slaw sliders**  
*Apple cider brined pulled pork with green apple slaw on mini brioche*
- **Saffron chicken skewers with sweet tomato jam**  
*Coriander, cumin, fennel & saffron marinated chicken tenderloin with sweet tomato jam (gf d)*
- **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*
- **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)*
- **Zatar spiced chicken with Labneh lettuce cup**  
*Zatar spiced chicken topped with freshly made labneh, pomegranate arils and spanish onion & coriander in lettuce cup (d, \*gf)*
- **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*

# Canapé Menu

## Dessert canapés

- **Crème brûlée cheesecake**  
*Squares of crème brûlée cheesecake topped with fresh raspberries (v)*
- **Ricotta mini cannoli cups (v)**  
*Sweet ricotta and chocolate nibs in mini cannoli cups*
- **Cheesecake strawberries (v)**  
*Cheesecake cream stuffed strawberries*
- **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*
- **Oreo fudge bites with chocolate shards (v)**  
*Chocolate Oreo fudge bites topped with dark chocolate shards*
- **Lemon yoghurt angel cakes (v)**  
*Greek lemon yoghurt cakes with wings*
- **Hand-rolled chocolate Jaffa truffles (v gf)**  
*Cointreau flavoured chocolate truffles*
- **Nutella mousse with whipped cream & chocolate curls (v gf)**  
*Nutella (hazelnut) chocolate mousse cups topped with whipped cream & chocolate curls*
- **Marshmallow lamington bites**  
*Vanilla marshmallow dipped in chocolate and rolled in shredded coconut*
- **Tropical tapioca cups**  
*Vanilla tapioca in cups topped with mango, banana, lychee & passionfruit*
- **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)*
- **Chocolate & almond raspberry cakes**  
*Dense and moist the almond & chocolate cakes topped with a fresh raspberry (v gf)*
- **Pina colada jellies**  
*Cubes of Malibu flavoured jelly spiked with colourful cubes of pineapple jelly & cherry jelly (v)*
- **Raspberry, white chocolate & lime cheesecakes**  
*Squares of lime flavoured cheesecake spotted with fresh raspberries (v)*
- **Pomegranate molasses fruit salad**  
*A deliciously rich chocolate desert with a hint of coffee flavour (v)*
- **Strawberry & limoncello trifles**  
*Limoncello soaked sponge topped with fresh strawberries, vanilla custard & lemon curd (v)*
- **Baileys panna cotta with candied nuts**  
*Creamy baileys infused panna cotta pots topped with candied nuts (v)*



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- **Oranges with rosewater & pomegranate seeds with vanilla yoghurt**  
*Vanilla yoghurt pots topped with oranges macerated in rose water & topped with pomegranate (v)*
- **Rosewater & Pistachio cheesecake cups**  
*Rosewater cheesecake topped with flaked filo, crushed pistachio pomegranate & Persian fairy floss (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)*
- **Pineapple & passionfruit frangipani tarts**  
*Pineapple & passionfruit mixed through an almond frangipane filling for tartlets*
- **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)*
- **Vanilla bean panna cotta with passionfruit**  
*Silky vanilla panna cotta topped with a passionfruit gel (v)*
- **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)*
- **Double Choc & macadamia brownies**  
*Toasted macadamia with chocolate chunks in a delicious mini brownie (v)*
- **Baklava cups**  
*Bite sized filo cups filled with pistachio, almond, walnuts honey lemon zest & cinnamon (v)*
- **Mini key lime cheesecakes**  
*Individual zesty lime cheesecakes (v)*
- **Baileys salted caramel chocolate tarts**  
*Baileys infused salted caramel tarts with dark chocolate tartlets (v)*
- **Banana Caramel Cream Dessert**  
*Crumb base topped with Vanilla pastry cream, banana, Whipped cream and drizzled with Dulce de leche*