

flames of the forest

Canapé selection

Our Canapé Menus are designed to be either an appetiser or a meal replacement. Menus consist of an assortment of hot & cold canapés. All food is hand made in house & feature Far North Queensland's freshest produce.

The canapé selections can be incorporated into menus too.

Over 60 guests

Cold selection

Bush lemon marinated banana prawn on a pickled daikon salad
Cured salmon on crispy crouton with dill & feta cheese
Goat's cheese filo tart with caramelised onion jam (v)
Smoked kangaroo pate with horseradish cream on crispy crouton
Grilled haloumi cheese with lemon & semi dried tomato salsa (v)
Grilled asparagus wrapped in prosciutto
Smoked Salmon mousse with caviar & dill on a crispy crouton
Mushrooms stuffed with feta and fresh herbs (v)
Cold smoked barramundi with plum glaze

Hot selection

Homemade macadamia nut satay skewers with beef or chicken
Feta and Mediterranean frittata with spinach (v)
Lime & chilli marinade prawn skewers
Mini lamb burgers with roasted capsicum on toast
Confit Duck tartlet with fig chutney

Under 60 guests

Cold selection

Bush lemon marinated banana prawn on a pickled daikon salad
Cured salmon on crispy crouton with dill & feta cheese
Goat's cheese filo tart with caramelised onion jam (v)
Smoked kangaroo pate with horseradish cream on crispy crouton
Grilled haloumi cheese with lemon & semi dried tomato salsa (v)
Grilled asparagus wrapped in prosciutto
Smoked Salmon mousse with caviar & dill on a crispy crouton
Mushrooms stuffed with feta and fresh herbs (v)
Cold smoked barramundi with plum glaze

Hot selection

Crab & corn fish cake with chilli salsa
Scallop & prawn skewers
Roasted Duck with Hoi Sin sauce & crispy shallots
Grilled Scallops with wakame in Chinese spoons
Homemade macadamia nut satay skewers with beef or chicken
Feta & Mediterranean frittata with spinach (v)
Lime and chilli marinade prawn skewers