

Tosolinis Food To Go - Cocktail Party Menu & Canapes

Please note : minimum order quantity of 10

Basic hors d'ouvers \$2.00 per item

Housemade cocktail sausage roll

Petite gourmet beef pies

Baby ham & cheese quiche

Arancini Ball (cheesy risotto) (v)

Mushroom palmier (v)

Pizzette topped with pesto & goats cheese (v)

Soy & ginger chicken skewer

Lamb & capsicum samosa

Pumkin & spinach quiche (v)

Thai style fish cake

Mushroom & chive vol au vent (v)

Chicken & bacon vol au vent

3 cheese baby muffin (v)

Caprese skewer (tomato, boconccini & basil)

Chef's homemade spring rolls

Spinach & feta filo pasrty triangles (v)

Standard Canapes \$3.50 per item

Chervil scone topped with creme fraiche, smoked salmon caviar

Tiny Yorkshire pudding topped with seared beef fillet, watercress & bernaise sauce

Garlic crouton topped with grilled chorizo, caramelised onions, rocket & herb aioli

Parmesan pastry tartlets filled with mushroom duxelle, fresh herbs & gorgonzola cheese (v)

Choux pastry puffs filled with sweet chilli steamed chicken breast & Thai herbs

Garlic crouton topped with seared duck breast, fig jam, rocket leaves & aioli

Slow roasted tomato atop polenta disk with basil pesto & Persian feta (v)

Vegetable sushi with pickled ginger, nori omelette & wasabi, served with ponzu dipping sauce (v)

Smoked salmon tartlet with lemon cream cheese, baby capers & chives

Deluxe Canapes \$4.50 per item

Mungbean bread topped with avocado cream, crystal bay tiger prawn & salmon

roe

Sweet soy & ginger duck pancake with cucumber, coriander & shallots

Garlic crouton topped with steak tartare, baby capers, cornichons & seeded mustard

Chinese BBQ pork with lime & hoi hin sauce, water chesnuts & bean sprouts

Toasted rye bread topped with herb ricotta, cheese, poached pear & cranberry jelly (v)

Half shell scallops grilled with garlic & herb butter (seasonal)

Marinated lamb cutets chargrilled & served with tomato & onion jam

Oyster shots, rock oysters in shot glass with either Margherita or Bloody Mary shot

Chicken, ginger & shallot dumplings served in chicken consomme, coriander leaves & crispy onions

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Pizette topped with ham & provolone

Substantial Canapes \$5.50 per item

minimum order quantity of 25

(all items are served hot & cooked to order
therefore requires chef on site at extra charge)

White wine risotto with green peas, fresh herbs & parmesan (v)

Pumkin ravioli with burnt butter & sage topped with shaved
parmeggiano (v)

Potato gnocchi served with pork & veal ragu & fresh herbs

Thai green chicken curry served with steamed jasmine rice
and fresh coriander

Baby beef burgers with beetroot, caramelised onions &
provolone cheese

toasted brioche panino filled with smoked salmon & herby
eggs

Pork sausage served in sourdough blanket with tomato pickle

Sweet Petite Fours \$4.80 per item

minimum order quantity of 15

Sweet pastry filled with tangy lemon curd & topped with
caramelised meringue

Shortcrust pastry filled with almond frangipane &
assorted berries

Layered kahlua soaked sponge with coffee cream & milk
chocolate

Layered Cointreau soaked sponge with citrus cream & white
chocolate

Mini flourless chocolate mud puddings with bitter chocolate
frosting

Chocolate fudge brownie soaked with Bundaberg rum & coated
in bitter chocolate

Raspberry macarons sandwiched together with raspberry cream

Choux pastry puffs filled with coffee cream & dipped in toffee

Classic profiteroles filled with citrus cream & dipped in bitter
chocolate

Hazelnut sponge layered with milk chocolate & almond cream

Sweet pastry tartlet filled with vanilla cream & fresh strawberries

Tosolinis Food To Go - Cocktail Party Menu & Canapes

6 Piece Basic Package

\$11.50pp (minimum of 20)

Pizette topped with pesto & goats cheese (v)

Soy & ginger chicken skewer

Caprese skewer (tomato, boconccini & basil)

Housemade mini sausage roll

Mushroom palmier (v)

Lamb & capsicum samosa

8 Piece Basic Package

\$15.00pp (minimum of 20)

Pizette topped with pesto & goats cheese (v)

Soy & ginger chicken skewer

Caprese skewer (tomato, boconccini & basil)

Housemade mini sausage roll

Mushroom palmier (v)

Lamb & capsicum samosa

Spinach & feta filo pastry triangle (v)

Chicken & bacon vol au vent

6 Piece Canapes Package

\$18.00pp (minimum of 20)

Chervil scone topped with creme fraiche
smoked salmon & caviar

Garlic crouton topped with grilled chorizo,
caramelised onions, rocket & herb aioli

Choux pastry puffs filled with sweet chilli,
steamed chicken breast & Thai herbs

Arancini balls (cheesy risotto) (v)

Mushroom palmier (v)

Vegetable sushi with pickled ginger, nori
omelette & wasabi, served with ponzu dipping
sauce (v)

8 Piece Canapes package

\$24.00pp (minimum of 20)

The 6 items from package above plus;

Mungbean bread topped with avocado cream,
crystal bay tiger prawn & salmon roe

Garlic crouton topped with seared duck breast,
fig jam, rocket leaves & aioli

10 Piece Deluxe Package

\$33.00pp (minimum of 20)

Chervil scone topped with creme fraiche
smoked salmon & caviar

Tiny yorkshire pudding topped with
seared beef fillet, watercress &
bernaise sauce

Garlic crouton topped with grilled
chorizo, caramelised onions, rocket &
herb aioli

Parmesan pastry tartlets filled with
mushroom duxelle, fresh herbs &
gorgonzola cheese (v)

Choux pastry puffs filled with sweet chilli
steamed chicken breast & thai herbs

Garlic crouton topped with seared duck
breast, fig jam, rocket leaves & aioli

Slow roast tomato atop polenta disk with
basil pesto & Persian feta (v)

Vegetable sushi with pickled ginger, nori
omelette & wasabi served with ponzu
dipping sauce (v)

Mungbean bread topped with avocado
cream, crystal bay tiger prawn & salmon
roe

Sweet soy & ginger duck pancake
with cucumber, coriander & shallots