

# 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

# Tosolinis Food To Go - Cocktail Party Menu & Canapes

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