

Andre's Cucina and Catering co

Canape + Stand Up Roving Meal



Andre's

Andre's Cucina & Catering Co

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198 Prospect Road, Prospect

Canapé

Option #1

4 Choice of Canapés
with 6 pieces per person

Option #2

5 Choice of Canapés
with 8 pieces per person

Option #3

6 Choice of Canapés
with 10 pieces per person

Stand Up Roving Meal

Option #1

2 Choice of Canapés (4 per
person)
1 Cold starter
1 Pasta
1 Main Course

Option #2

2 Choice of Canapés (4 per
person)
1 Cold starter
1 Pasta
2 Main Course

Option #3

2 Choice of Canapés (4 per
person)
2 Cold starters
1 Pasta
2 Main Course

Additional items

Dessert
A selection of petit fours
A selection of Australian farmhouse cheese and accompaniments
A selection of international cheeses and accompaniments

Canape Selections

Cold items

Fresh coffin bay oyster, limoncello sorbet, baby mint (nf) (gf)

Whipped cod, caper berries, polenta bread crisps & pickled cucumber (gf) (nf)

Kingfish carpaccio, vanilla bean oil, split peas, lemon, mint & risotto crisp (gf) (nf)

Crostini of beef fillet, caramelised fennel, crème fraîche & mustard (nf)

Quark & spiced lentils tartlet with a hazelnut & baby herb salad (v)

Beetroot & gin cured salmon blini, horseradish cream & dill (nf)

Chickpea flatbread, rosemary olive & chili tapenade piccolo bruschetta (v) (nf)

Chilli pickled whitebait, baby greens & mascarpone crostini (nf)

Grilled bruschetta of cannellini beans, green olive & sliced raw tuna (nf)

San Daniele 24mth prosciutto D.O.P boards - sliced to order (nf) (df)

Pumpkin bread, 'picantino', fermented vegetables, anchovy, avocado & chevré (nf)

Smoked eel pâté, apple, lime & toast (nf)

Sourdough flat bread, lamb tartare, n'duja, spring onions & charred oil (nf) (df)

Garfish in "saor", crackers, citrus zest, onion, white raisins & pine nuts (df)

Swordfish crudo, raisin, caper, anchovy, pistachio, shallot & mint on crisps

Crostini of smoked duck breast, caramelised fennel, mascarpone & orange vincotto (nf)

Baked eggplant, "timballo", mozzarella, pickled zucchini & baby basil (v) (gf)

Beef carpaccio, truffle pecorino, aged balsamic & walnuts (gf)

Watermelon, white vinegar sorbet, blue cheese & tarragon (gf) (nf) (v)

Salmon tartare w̄ spring onion, pink peppercorn, mustard & parsley on house made lavosh crackers (nf)

Olive oil poached octopus, cannellini beans, chorizo, fennel, potato & pinjur tart (gf) (nf) (df)

Confit blue crab, smoked aioli & lemon zest puff pastry (nf)

House made grissini bread sticks, persian feta & smoked wagyu beef (nf)

Mushroom pate, preserved lemon & celery heart bruschetta (nf) (v)

Rye bread batons, gorgonzola dolce, chestnuts & brussels sprouts (nf) (v)

Tramezzini venetian finger sandwiches (choice of):

Crumbed chicken, taleggio cheese & truffle aioli (nf)

Beef silverside, dijon mustard, greens, american cloth aged cheddar (nf)

Tuna, garlic mayonnaise, capers & cress (nf) (df)

Canape Selections

Hot items

Pea and bolognese arancini with tomato salsa (nf)

Polenta chips w taleggio fondue & crushed walnuts (v) (gf)

Black pepper & mozzarella zeppole savoury doughnuts (v) (nf)

Piccolo piadina flat bread with salami, fontina cheese & spinach (nf)

Bruschetta of pumpkin, sage, crushed amaretti & burnt butter (v)

Pork, chicken & beef polpette meatballs with spiced sugo (gf) (nf)

Caramelised onion pastry, smoked ricotta, thyme & guanciale (gf) (nf)

Piccolo pastry w ratatouille & caciocavallo cheese (v) (nf)

Fried goat cheese ravioli, dried orange zest, fennel pollen & honey (nf) (v)

Scallops in shell w pea puree, n'duja pangrattato & truffled balsamic pearls (nf)

Pumpkin bread crostini, seared lamb, pickled shallot, mint & mascarpone (gf)

(nf)

Scorched corn, manchego & jalapeno croquettes w green tabasco aioli (v) (nf)

Piccola piadina, fennel salami, zucchini flower & fontina cheese

Jerusalem artichoke soup shot w toasted chestnut & parmigiano pastry (v)

Beignets w mortadella mousse

Chickpea flatbread, parmigiano cream & walnut (v)

Fried sicilian green olives filled with:

Pork sausage, fennel, grana cheese & herbs with paprika aioli (nf)

Chicken, herb, tarragon, sage & lime aioli (nf)

Piccolo pies: (Choice of)

Lamb, mint & pea puree (nf)

Pork, beef, veal & rosemary (nf)

Chicken, leek, taleggio, rosemary & porcini fondue (nf)

Cold starters

San Daniele prosciutto, finocchiona, squacquerone cheese, olives & black pepper zeppole

Garden selection of seasonal raw & blanched vegetables served with a hot anchovy dip & ciabatta croutons

Seared beef fillet, walnut & taralli crumb, aged balsamic & truffle pecorino

Kingfish carpaccio, peas, lemon, vanilla bean oil & baby mint (df) (nf)

Stracciatella cheese, grilled asparagus, 21-month aged prosciutto & pane carasau (nf)

Grilled asparagus, cucumber & watercress, buttermilk & wasabi dressing (nf) (gf) (v)

Pasta course

Hand made gnocchi, smoked eggplant puree, sugo, basil & parmigiano (v) (nf)

Hand made gnocchi, lamb ragu in sugo, lemon zest & parmigiano (nf)

Hand made gnocchi, beef ragu, pancetta, rosemary & parmigiano (nf)

Linguine, porcini puree, prawns, prosecco and saffron (nf)

Spaghetti, n'duja, Goolwa pipis, paprika oil & parsley pangrattato (nf)

Beetroot cavatelli, broad beans, asparagus, zucchini, lemon, buffalo ricotta (v) (nf)

Main Course

Tagliata' flat iron steak, pepperoncini & 12-year old aged balsamic (gf) (df) (nf)

Rolled beef brisket, parsnip puree, bone marrow crouton, horseradish gremolata (nf)

Milk braised pork neck, wilted chard, walnut & green olive verde, pan juices (gf)

Roasted pork belly, white truffle cauliflower puree, pickled fennel & broad beans

Roasted suckling lamb leg, minted peas, rosemary pangrattato (nf)

Slow braised lamb shoulder, roasted root vegetables & fresh herbs (df) (nf)

Pollo in mirto baked with potatoes, rosemary, garlic, lemon & breadcrumbs (nf)

Sage & lemon thyme stuffed chicken breast, masala onions & chicken jus (nf)

Roasted snapper, mussels, SA king prawns, fregola, citrus, capers & watercress (nf) *

Baked mullet fillets, potato galette, lemon, white wine & pickled fennel flowers (gf) (nf)*

Butter poached harpuka cod, garlic & turnip puree, pipis & guanciale (gf) (nf) *

Sticky confit onion, baby beetroot tart, broccoli pesto (v) (gf)

Baked field mushrooms, porcini & parmigiano crumb, thyme & garlic (v) (nf)

Jap pumpkin, roasted pistachio & kale, salsa verde (v) (nf) (gf) (df)

Smoked carrot blunts, coriander & cumin yogurt (v) (nf) (gf)

Risotto with asparagus, peas & pear, aged reggiano (v) (gf) (nf)

Dessert

Burnt honey and yoghurt panna cotta, spiced pear & ginger nut crumble

Brown sugar cheesecake, pecans & drunken prunes

Chocolate fondant, Frangelico ice cream, toasted hazelnuts

Flourless chocolate cake, salted caramel ice cream, peanut brittle, fig jam (gf)

Semifreddo - chocolate, hazelnut, goat curd gelato (gf)

Pistachio panna cotta, orange polenta cake, white chocolate ganache, raspberries (gf)

Chocolate parfait, macerated raspberry, hazelnut praline, buttermilk ice cream (gf)

Selection of house-made chocolate tartufi and piccolo pasticceri

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The logo for Andre's Cucina & Catering Co features the name 'Andre's' in a dark brown, elegant script font. The letter 'i' in 'Andre's' has a red accent mark above it. The logo is centered within a white rectangular area, which is flanked by thin horizontal gold bars above and below it.

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