



ABBIOCCO



CANAPÉ CATERING MENU



CANAPÉS

PER PLATTER
(20 items)

*Guests are served items on wooden boards by waitstaff.
We recommend 5-6 pieces per person, from different sections and
a maximum of 8 different choices.*

HOT

\$80

Bacon & Mozzarella Arancini

Crumbed & Fried Risotto Balls served with house made Garlic Aioli

Garlic Prawns (DF, GF)

Pan Fried Prawns in Garlic Butter served with Aioli & Lemon

Salt & Pepper Calamari

Fried & served with Aioli & Lemon

Herb & Cheese Canederli (V)

Fried Italian Herb & Cheese Bread Dumplings served with Tomato Chutney

Fried Ravioli (V)

Pumpkin & Spinach Ravioli Crumbed & Fried served with Tomato Chutney

Beef & Bacon Italian Meatball (GF)

Homemade Beef & Bacon Meatballs served with Roasted Tomato Chutney

Crispy Grilled Polenta Wedge (V, GF)

With Parmesan Cheese, served with fresh Salsa Verde

Fried Green Olives (V, DF)

Large Green Olives, double crumbed & served with Aioli

Creamy Mashed Potato Ball (V)

Double crumbed fried Mashed Potato Balls served with Aioli

Bocconcini Bites(V)

Bocconcini Pieces crumbed & fried served with Balsamic Glaze

Mac'n Cheese Croquettes (V)

Cheesy Mac'n Cheese Croquettes fried & served with Tomato Chutney

Mozzarella Sticks

Herb crumbed Mozzarella sticks fried & served with Tomato Chutney

Cauliflower Bites (V, DF)

Cauliflower Pieces cooked in Italian Fritto Batter served with Aioli

Fried Mushrooms

Mushrooms crumbed & fried served with Aioli

Grilled Vegetable Skewers

Mixed Vegetables grilled & served with Salsa Verde

Zucchini Polenta Bites (V, DF, LG)

Polenta & Zucchini Fritter Pieces fried & served with Salsa Verde

COLD

\$70

Caprese Skewers (V)

Cherry Tomato, Bocconcini & Basil with Balsamic Glaze

Fig & Prosciutto

Figs wrapped in Prosciutto & Basil Leaf

Caesar Salad Cups

Cos Lettuce, Bacon, Parmesan Cheese & Caesar Dressing served in Bread Cup

Marinated Bocconcini (V)

Bocconcini Pieces Marinated in our house made Salsa Verde

Prosciutto Wrapped Asparagus

Grilled Asparagus wrapped in Prosciutto

BRUSCHETTA

\$70

Roasted Tomato (V)

Roasted Tomato & Basil on Grilled Ciabatta with Parmesan Cheese & Balsamic Glaze

Roasted Pumpkin (V)

Roasted Pumpkin with Rosemary on Grilled Ciabatta with Parmesan Cheese & Balsamic Glaze

Salami & Bocconcini

Salami slices & bocconcini pieces on Grilled Ciabatta with Rocket & Balsamic Glaze

Smoked Salmon

Herb infused Cream Cheese with Smoked Salmon on Grilled Ciabatta with Rocket

Mixed Vegetable (V)

Smokey Paprika Roast Vegetables on Grilled Ciabatta with Rocket

Prosciutto & Tomato

Fresh Cherry Tomato with Prosciutto on Grilled Ciabatta with Rocket & Balsamic Glaze

Garlic Ciabatta (V)

Fresh Ciabatta dipped in Garlic Butter grilled with Italian Cheeses

Duxelle Crostini (V)

Sauteed Mushroom, Onion & Herb in Butter served on Grilled Ciabatta

GNOCCHI

\$100

Gnocchi Bolognese

Potato Gnocchi in Rich Bolognese Sauce with Parmesan Cheese

Gnocchi Salsa Verde

Potato Gnocchi in Salsa Verde with Parmesan Cheese

SUBSTANTIAL

\$110

Mini Sub

Italian Pulled Pork, Lamb or Chicken Sub with Parmesan & Rocket

Mini Pork Loaded Fries

Italian Pulled Pork, on Fries with Aioli & Rocket

Vege Ragu Loaded Fries

Rich Tomato & Mixed Vegetable Ragu on Fries with Aioli & Rocket

Spicy Pork Belly

Roasted Pork Belly with Salsa Verde & Chili

Grilled Lamb Cutlets

Served with Beetroot Puree & Rocket

Lasagna Bites

Lasagna pieces fried & served with Napoli Sauce

Ham & Mozzarella Panzerotti

Fried Pizza Dough Filled with Ham & Mozzarella served with Napoli Sauce

Tomato, Herb & Bocconcini (V)

Fried Pizza Dough Filled with Italian Herbs, Tomato & Bocconcini Cheese

DESSERT

\$70

Mini Tiramisu Cups

Lemon Meringue Tarts

Vanilla Pannacotta with Berry Coulis

Chocolate Brownie Bites

Vanilla Buttercream Cupcakes

Chocolate & Ricotta Cream Cannoli

SOMETHING EXTRA?

These boards are placed in key areas for your guests to help themselves. A great option for cocktail style events where a full grazing board is not required.

Cheese Board Selection of 4 cheeses with crackers & dried fruit	\$80
Antipasto Board Selection of antipasto vegetables, meats & crackers	\$70
Trio of Dips Selection of 3 dips served with fresh stone baked breads	\$50
Crudites Platter Selection of Fresh Vegetables with Dips	\$60
Fruit Platter Selection of 3 dips served with fresh stone baked breads	\$50
Strawberries & Cream Fresh Strawberries, Cream & Chocolate Dip	\$50

Pricing inclusive of GST. Booking fee and minimum spend applies.
Additional cost for wait staff required - one staff member required per 50 guests.
Meals for special diets available - please email us to ask.