

# 2019 CANAPÉ MENU

## SILVER SELECTION

\$42 per person

*Your choice of  
3 hot and 3 cold canapés*

## GOLD SELECTION

\$56 per person

*Your choice of  
4 hot and 4 cold canapés*

## PLATINUM SELECTION

\$70 per person

*Your choice of  
5 hot and 5 cold canapés*

ADD DESSERT SELECTION \$7 per selection per person *Your choice of selections*

### Hot Selection:

Pan-fried pork gyoza with ponzu dipping sauce and coriander  
Seared scallops, sweet corn purée, crispy speck, charred corn and watercress  
Salt and Szechuan pepper calamari with wasabi aioli  
Spiced lamb kofta served with cucumber and garlic yoghurt  
Chicken karaage spoons with avocado and charred corn salsa  
Peking duck pancakes with cucumber, spring onion, bean shoots and hoisin sauce  
Wild mushroom arancini served with black garlic aioli

### Cold Selection:

Beef carpaccio en croûte, lemon gel, garlic crisp and parmesan foam  
Smoked salmon blini with lemon crème fraîche, fish roe and watercress  
Prawn cutlets served with Waterline signature sauce, citrus aioli and fresh lemon wedges  
Lime, coriander and coconut fresh market fish ceviche with crispy shallots  
Smoked chicken and pinenut tart with pickled cucumber and avocado mousse  
Caramelised onion and goat cheese tartlet with pickled red onion and parsley  
Vietnamese pork and prawn rice paper roll, pineapple nuoc cham sauce

### Dessert Selection:

Mini white chocolate and Frangelico crème brûlée with pistachio praline  
Petit lemon curd tartlets with toasted meringue  
Mini salted caramel and chocolate brownies  
Fresh market fruit nests with mint and seasonal coulis

*Minimum 20 people | Valid until 30 December 2019*

*Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please advise ahead of charter*

— WATERLINE —

C H A R T E R S

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