

BE *Sp*OQUE
CATERING & EVENTS

CANAPE COLLECTION . SUMMER 2024

C O L D

WHITE ANCHOVY WITH ROASTED CAPSICUM, BLACK OLIVE ON MINI RYE CRISPS (DF) 6

ADELAIDE TOMATO TARTS WITH DILL & BLACK PEPPER GOATS' CHEESE (V) 6

SMOKED SALMON WITH HERBED CRÈME FRAICHE & CAPERS ON BUCKWHEAT BLINI 6.5

CHICKEN TERRINE ON MINI CUCUMBER ROUNDS WITH SAGE & APPLE COMPOTE (GF) (DF) 5.5

STUFFED VINE LEAVES WITH SPICED RICE & PINE NUTS (V) (DF) 5.5

MINI PILLOW CHICKEN SANDWICH WITH TARRAGON MAYONNAISE 6

DUCK PATE WITH FRESH FIG, CROSTINI & CHIVES 6.5

BRUSCHETTA WITH TOMATOES, BASIL, GARLIC & COLONNA EXTRA VIRGIN OLIVE OIL (V) (DF) 5.5

MINI TOSTADA WITH PICO DI GALO SALSA, PUREED AVOCADO & RARE BEEF (DF) (GF) 6

TORCHED KING FISH NIGIRI WITH TAMARI & GREEN CHILI (GF) (DF) 6.5

TUNA CEVICHE WITH FINGER LIME CAVIAR ON BLACK SESAME PRAWN CRACKER (GF) (DF) 6.5

W A R M

PEKING DUCK PANCAKE WITH SPRING ONION & HOISIN (DF) 7.5

POTATO HASH WITH SEA VEGETABLES, WHITE TARAMASALATA & SALMON ROE 7

KASSERI CHEESE TOASTIE WITH BASTURMA, PICKLE & MUSTARD 6.5

MINI BEEF BURGER, KETCHUP, MUSTARD, AMERICAN CHEESE 7

PANINI, PISTACHIO PESTO, CRUMBED OYSTER MUSHROOM CUTLET, ROASTED CAPSICUM (V) 5

KATSU CHICKEN BURGER, SLAW, WASABI MAYO (DF) 7

TWO CHEESE & FINE HERB ARANCINI, LEMON AIOLI (V) 6.5

ROBIN'S ISLAND WAGYU BEEF SKEWERS, ROMESCO (DF) (GF) 7.5

GREEN GODDESS VEGETARIAN PIZZETTA, BROCCOLI, ZUCCHINI, MUSHROOM, EGGPLANT (V) 7

PUMPKIN TART WITH CONFIT PUMPKIN, CASHEW FETTA & CHARRED SALT (V) 6.5

SOUTHERN ROCK LOBSTER IN MINI BRIOCHE GARNISHED WITH CHIVES 8

S W E E T

RICOTTA WITH ROOFTOP HONEY, WALNUTS & CINNAMON TART (V) 6.5

BISCOFF & VANILLA MASCARPONE SANDWICH (V) 6.5

LEMON MERINGUE TART WITH CRÈME FRAICHE & CANDIED ZEST (V) 6.5

CHOCOLATE GANACHE TART WITH LIGHTLY AERATED CREAM (V) 6.5

BLACKBERRY & LAVENDER PANNA COTTA, BISCOTTI CRUMBS (V) 6.5

MINI CHOCOLATE DELICE TRUFFLES (V) 6.5

ROSE CHEESECAKE WITH PISTACHIO PASHMAK (V) 6.5

TRIPLE CHOCOLATE FUDGE BROWNIE, VANILLA SALT DUST (V) 6.5

LET'S CREATE YOUR BESPOQUE EVENT...

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