



## Tosolini's FOOD TO GO – COCKTAIL PARTY MENU AND CANAPES

### Basic hors d'ouvers - \$1.60 per item

*(no minimum quantity)*

Housemade cocktail sausage roll

Petite gourmet beef pies

Baby ham and cheese quiche

Arancini ball (cheesy risotto ball) (V)

Mushroom palmier (V)

Pizzette topped with pesto and goats cheese V

Soy and ginger chicken skewer

Lamb and capsicum samosa

Pumpkin and spinach quiche (V)

Thai style fish cake

Mushroom and chive vol au vent (V)

Chicken and bacon vol au vent

3 cheese baby muffin (V)

Caprese skewer (tomato, boconcini and basil)

Chefs homemade spring rolls

Spinach and fetta filo pastry triangles (V)

Pizzette topped with ham and provolone

### Standard Canapes - \$2.80 per item

*(minimum order quantity of 15)*

Chervil scone topped with crème fraiche,  
smoked salmon and caviar

Tiny Yorkshire pudding topped with seared  
beef fillet, watercress and béarnaise sauce

Garlic crouton topped with grilled chorizo,  
caramelised onions, rocket and herb aioli

Parmesan pastry tartlets filled with mushroom  
duxelle, fresh herbs and gorgonzola cheese (V)

Choux pastry puffs filled with sweet chilli  
steamed chicken breast and thai herbs

Garlic crouton topped with seared duck  
breast, fig jam, rocket leaves and aioli

Slow roast tomato atop polenta disk with basil  
pesto and Persian feta (V)

Vegetable sushi with pickled ginger, nori  
omelette and wasabi, served with ponzu  
dipping sauce (V)

Smoked salmon tartlet with lemon cream  
cheese, baby capers and chives

### Deluxe Canapes - \$3.60 per item

*(minimum order quantity of 15)*

Mungbean bread topped with avocado crème,  
crystal bay tiger prawn and salmon roe

Sweet soy and ginger duck pancake with  
cucumber, coriander and shallots

Garlic crouton topped with steak tartare, baby  
capers, cornichorns and seed mustard

Chinese bbq pork with lime and hoi sin sauce,  
water chestnuts and bean sprouts

Toasted rye bread topped with herb ricotta  
cheese, poached pear and cranberry jelly (V)

Half shell scallops grilled with garlic and herb  
butter (seasonal)

Marinated lamb cutlets, chargrilled and served  
with tomato and onion jam

Oyster shots, rock oysters in shot glass with  
either margherita or bloody mary shot

Chicken, ginger and shallot dumplings served  
chicken consommé, coriander leaves and  
crispy onions



## Tosolini's FOOD TO GO – COCKTAIL PARTY MENU AND CANAPES

### **Substantial Canapes - \$4.80 per item**

*(minimum order quantity of 25)*

*(all items are served hot and cooked to order therefore requires chef onsite at extra charge)*

White wine risotto with green peas, fresh herbs and parmesan (V)

Pumpkin ravioli with burnt butter and sage topped with shaved parmeggiano (V)

Potato gnocchi served with pork and veal ragu and fresh herbs

Thai green curry chicken served with steamed jasmine rice and fresh coriander

Baby beef burgers with beetroot, caramelised onions and provolone cheese

Toasted brioche panino filled with smoked salmon and herby eggs

Pork sausage served in sourdough blanket with tomato pickle

### **Sweet Petite fours - \$3.20 per item**

*(minimum order quantity of 15)*

Sweet pastry filled with tangy lemon curd and topped with caramelised meringue

Shortcrust pastry filled with almond frangipane and assorted berries

Layered kahlua soaked sponge with coffee crème and milk chocolate

Layered cointreau soaked sponge with citrus crème and white chocolate

Mini flourless chocolate mud puddings with bitter chocolate frosting

Chocolate fudge brownie soaked with bundberg rum and coated in bitter chocolate

Raspberry macaroons sandwiched together with raspberry cream

Choux pastry puffs filled with coffee cream and dipped in toffee crust

Classic profiteroles filled with citrus crème and dipped in bitter chocolate

Hazelnut sponge layered with milk chocolate and almond cream

Sweet pastry tartlet filled with vanilla cream and fresh strawberries



## Tosolini's FOOD TO GO – COCKTAIL PARTY MENU AND CANAPES

### **6 piece Basic Package**

\$7.60 per person (minimum of 20)

Pizzette topped with pesto and goats cheese V

Soy and ginger chicken skewer

Caprese skewer (tomato, boconccini and basil)

Housemade cocktail sausage roll

Mushroom palmier (V)

Lamb and capsicum samosa

### **8 piece Basic Package**

\$10.20 per person (minimum of 20)

Pizzette topped with pesto and goats cheese V

Soy and ginger chicken skewer

Caprese skewer (tomato, boconccini and basil)

Housemade cocktail sausage roll

Mushroom palmier (V)

Lamb and capsicum samosa

Spinach and fetta filo pastry triangles (V)

Chicken and bacon vol au vent

### **6 piece canapés package**

\$13.40 per person (minimum of 20)

Chervil scone topped with crème fraiche,  
smoked salmon and caviar

Garlic crouton topped with grilled chorizo,  
caramelised onions, rocket and herb aioli

Choux pastry puffs filled with sweet chilli  
steamed chicken breast and thai herbs

Arancini ball (cheesy risotto ball) (V)

Mushroom palmier (V)

Vegetable sushi with pickled ginger, nori  
omelette and wasabi, served with ponzu  
dipping sauce (V)

### **8 piece canapés package**

\$17.90 per person (minimum of 20)

The 6 items from package above, plus

Mungbean bread topped with avocado crème,  
crystal bay tiger prawn and salmon roe

Garlic crouton topped with seared duck  
breast, fig jam, rocket leaves and aioli

### **10 piece deluxe package**

\$25.50 per person (minimum of 20)

Chervil scone topped with crème fraiche,  
smoked salmon and caviar

Tiny Yorkshire pudding topped with seared  
beef fillet, watercress and béarnaise sauce

Garlic crouton topped with grilled chorizo,  
caramelised onions, rocket and herb aioli

Parmesan pastry tartlets filled with mushroom  
duxelle, fresh herbs and gorgonzola cheese (V)

Choux pastry puffs filled with sweet chilli  
steamed chicken breast and thai herbs

Garlic crouton topped with seared duck  
breast, fig jam, rocket leaves and aioli

Slow roast tomato atop polenta disk with basil  
pesto and Persian feta (V)

Vegetable sushi with pickled ginger, nori  
omelette and wasabi, served with ponzu  
dipping sauce (V)

Mungbean bread topped with avocado crème,  
crystal bay tiger prawn and salmon roe

Sweet soy and ginger duck pancake with  
cucumber, coriander and shallots