



Croutons Canapé Menu

Easy with no staff, even easier with staff.

Cold Canapés

Potato & Chive Blini Topped w Tasmanian Smoked Salmon, & Dill Mayo (GF)	\$4.5
Asian Vegetable & Avocado Rice Paper Roll w Vietnamese Mint w Sweet Chilli Sauce (GF) (V)	\$4
Prawn & Avocado Rice Paper Roll w Tangy Cocktail Sauce (GF)	\$4.5
BBQ Duck Rice Paper Roll w a Hoisin & Plum Dipping Sauce (CBGF)	\$4.5
Crispy Chicken Rice Paper Roll w Asian Vegetables, Coriander & a Satay Dipping Sauce (CBGF)	\$4
Rare Roast Beef Bruschetta w Baba Ghanoush & Slow Roasted Cherry Tomato (CBGF)	\$3.5
Marinated Fetta & Sautéed Mushroom Bruschetta w Red Capsicum & Basil (V) (CBGF)	\$3.5
Baby Tartlet Cup Filled w Roasted Cherry Tomato, Olive Tapenade, Feta & Basil Pesto (V) (GF)	\$3.5
BBQ Duck Tartlet w Cucumber, Spring onion & Hoisin (CBGF)	\$3.5
Roasted Pumpkin Creamy Goats Cheese & Caramelised Onion Tartlet (V) (GF)	\$3.5
Frittata w Green Peas, Marinated Feta & Prosciutto topped w Basil Pesto (GF)	\$3.5
Frittata w Roasted Pumpkin, Spinach & Goats Cheese topped w a Roasted Red Capsicum Sauce (V)(GF)	\$3.5
Sandwiches (cut into ribbons or points) (CBGF)	\$11.5
Poached Chicken & Chives w Croutons Classic Mayonnaise	
Poached Chicken, Chives, Celery & Croutons Classic Mayonnaise	
Shaved Ham, Gruyere Cheese, & Dijon Mustard Mayonnaise	
Shaved Ham, Cream Cheese & Ginger	
Smoked Salmon, Cucumber, Red Onion & Dill Mayonnaise	
Egg, Chives & Bacon w Croutons Classic Mayonnaise	
Egg, Chives & Black Caviar w Croutons Classic Mayonnaise	
Cucumber & Dill Mayonnaise	
Avocado, Cucumber & Tasty Cheese w Basil Mayonnaise	
Roasted Pumpkin & Zucchini w Marinated Fetta, Semidried Tomato & Pesto Mayo	



Hot Canapés

Mini Pizza Topped w Roma Tomato, Fetta Cheese & Basil Pesto (V)	\$3.5
Mini Pizza Topped w Roasted Pumpkin, Goats Cheese & Caramelised Onion (V)	\$3.5
Mini Classic Quiche Lorraine (CBGF)	\$3.5
Mini Smoked Salmon & Dill Quiche (CBGF)	\$3.5
Mini Spinach & Marinated Fetta Quiche (V) (CBGF)	\$3.5
Mini Roasted Pumpkin Caramelised Onion & Goats Cheese Quiche (CBGF)	\$3.5
Arancini Ball Filled w Three Cheeses & a Roasted Red Capsicum Sauce (V) (CBGF)	\$3.5
Thai Chicken Balls w a Lime Chilli Dipping Sauce (GF)	\$3.5
Italian Lamb Meatballs w Salsa Verde (GF)	\$4
Mini Beef & Red Wine Pie	\$3.5
Mini Beef Mince Pies	\$3.5
Mini Chicken & Leek Pie	\$3.5
Mini Traditional Sausage Roll served w a Homestyle Tomato Sauce	\$2.5
Spinach & Ricotta Roll w Tomato Relish (V)	\$2.5
Parmesan & Herb Crumbed Chicken Goujons w a Lemon Zested Mayo Dipping Sauce (CBGF)	\$3.5
Tandoori Chicken Skewer w Minted Cucumber Yoghurt (GF)	\$4.5
Eye Fillet Beef Skewer w Honey Sesame & Soy (GF)	\$5
Teriyaki Salmon Skewer w Kewpie Mayo (GF)	\$4.5
Peking Duck Crepe w Cucumber, Spring Onion & Hoisin	\$4.5
Chicken & Leek Gougere - French Cheesy Choux Bun w a Creamy Chicken & Leek Filling	\$3.5
Mushroom & Leek Gougere - French Cheesy Choux Bun w a Creamy Mushroom & Leek Filling (V)	\$3.5
Beef Burger Topped w Melted Cheese & Tomato Relish in a Sesame Golf Ball Bun	\$4.5
Thai Chicken Burger w Sriracha Mayo, Red Cabbage & Thai Basil in a Black Sesame Golf Ball Bun	\$4.5



Desserts

Mini Orange Cupcake	\$3
Mini Chocolate Cupcake Topped w a Smartie	\$3
Brownie Bites Topped w Freeze Dried Raspberry & Lemon Balm (GF)	\$3
Chocolate Mousse Cups w White Chocolate & Honeycomb (GF)	\$4
Lemon Meringue Tart (GF)	\$3.5
Lemon Curd Tart w Lime Zest (GF)	\$3
Strawberry & Mascarpone Tart (GF)	\$3
Chocolate & Raspberry Tart (GF)	\$3
Blueberry & Mascarpone Tart (GF)	\$3
Pear & Frangipane Tart (CBGF)	\$3
Baby Pav Topped w Cream & Mixed Seasonal Berries (GF)	\$3.5
Raspberry Friand (GF)	\$3
Orange & Poppy Seed Friand (GF)	\$3
Baby Chocolate Lamington	\$3

Croutons Canapé Menu

Staff Required for these items to be assembled before serving

Cold Canapés

Freshly Shucked Oysters w a Raspberry & Shallot Vinaigrette (GF)	\$5
Seared Sesame Tuna w Wafu Sauce & Pickled Cucumber on a Spoon (GF)	\$5
Black Sesame Crusted Tuna w Wasabi Mayo on a Spoon (GF)	\$5
Citrus Salmon & Avocado Ceviche on a Corn Tortilla (CBGF)	\$5

Hot Canapés

Mini Croque Monsieur Toasties (CBGF)	\$5
Roast Pork Belly w Pickled Fennel & Apple Salad on a Spoon (GF)	\$5
Panfried Scallop w Fennel Puree & Chorizo Crumbs on a Spoon (GF)	\$5

Desserts

Caramel & Peanut Semi-Freddo w Fairy Floss on a Spoon	\$5
Sticky Date Pudding w Butterscotch Sauce on a Spoon	\$4.5



Croutons Grazing Bowl Menu

\$8.5

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Thai Green Chicken Curry w Coconut Rice (GF)

Braised Lamb Ragu w Potato Gnocchi (CBGF)

Smoked Salmon & Asparagus Risotto (GF)

Grilled Chicken & Kale Salad (CBGF)

Croutons Special Fried Rice w Prawns & Chicken (GF)

Minted Lamb w Peas on Mash (GF)

Butter Chicken w Saffron Rice (GF)

Poached Atlantic Salmon & Asparagus Salad w a Lemon & Dill Dressing (GF)

Braised Beef Cheek on Paris Mash (GF)

Baked Gnocchi w Taleggio & Truffle Vinaigrette (CBGF)

Important Things You Should Know

1. A minimum order of 12 is required for each item unless specified
2. It is appreciated if atleast 48 hours notice is given for an order
3. Some items may not be available at short notice
4. We are very happy to discuss any special requests or dietary requirements
5. Croutons can cater for any occasion
6. We can design a special menu to suit your occasion
7. We have glassware to hire at \$10 per dozen
8. Staff are available on request at \$45 per hour for a minimum of 4 hours
9. Enquiries and Orders can be phoned through on 9822 2865
10. Enquiries and Orders can also be emailed to orders@croutons.com.au
11. Emailed orders will be confirmed back via email or phone
12. Please note late orders must be phoned through
13. CBGF is Can Be Gluten Free / GF is Gluten Free / V is Vegetarian

Croutons look forward to help making your next occasion
a very memorable, relaxing and enjoyable one.