



Dinner by the Bite Menu
Little Bites that add up to a full meal
\$50.00/person

As guests arrive:

Vodka Marinated Cherry Tomatoes with an Herbed Sea Salt
Rosemary Parmesan Shortbreads with Roasted Cherry Tomatoes and Goat's Cheese
Marjoram and Orange Infused Olives

Bresaola served on Crostini with Arugula, Shaved Parmesan and White Truffle Oil

Smoked Salmon Tartlets with Roasted Red Pepper & Dill Salsa

Fresh Green Pea Soup in Shot Glasses with Crispy Pancetta

Chinese Shrimp and Snowpea Skewers

Mini Caesar Salad served in a Crispy Bread Cup

Crisp Saffron Risotto Cakes topped with Pan Fried Tilapia and a Lemon Mayonnaise

Lemon, Asparagus & Ricotta Ravioli with Browned Butter and Sage Sauce served on a Chinese Spoon

Seared Duck Tartlets with Tomato-Sesame Chutney

Spiced Lamb, Mint & Feta Tartlets topped with Greek Yoghurt

Handmade Grapefruit Sorbet in Chinese Spoons

Brie, Rosemary and Grape Tartlets

Mini Meringue Pavlovas topped with Whipped Cream and Berries

Mini Tiramisu

Chocolate Truffles with Grand Marnier

Kim Baretta - Chef/Owner