

Select any of our delicious Canapé Menus below. Each menu is priced per guest and will provide each guest with a minimum of eight canapés.  
Minimum order of thirty applies.

## *Blowfish Canape Menu 1*

*Fry-up*

*R115 p/p*

Grilled teriyaki chicken skewers with pickled ginger and coriander sprinkled with sesame seeds

Crumbed mozzarella sticks, fried golden, with chilli-tomato sauce

Jalapeno poppers, stuffed with cheddar and mozzarella, fried golden, with sweet chilli sauce

Vegetable spring rolls with sweet chilli sauce

Chicken samosas with curried dipping sauce

Puff pastry twists, layered with three cheeses

Tom Yum fishcakes, crumbed in panko and fried golden, with sesame mayo

## *Blowfish Canape Menu 2*

*Blue Collar*

*R140 p/p*

Black olive tapenade with fried garlic and Origanum in phyllo cups

Grilled teriyaki chicken skewers with pickled ginger and coriander sprinkled with sesame seeds

Chicken samosas with curried dipping sauce

Puff pastry twists, layered with three cheeses

Salami “tacos” with blue cheese, dried pears, and arugula

Albondigas (Spanish meatballs) with rich tomato sauce and basil

Tom Yum fishcakes, crumbed in panko crumbs and fried golden, with sesame mayo

Grilled Mediterranean vegetable skewers with garlic

Steamed rice and quinoa with chimichurri, wrapped in wilted lettuce

## *Blowfish Canape Menu 3*

*Posh*

*R175 p/p*

Black olive tapenade with fried garlic and Origanum in phyllo cups

Grilled teriyaki chicken skewers with pickled ginger and coriander sprinkled with sesame seeds

Roast lamb with chimichurri on toasted garlic bruschetta

Salami “tacos” with blue cheese, dried pears and arugula

Abondigas (Spanish meatballs) with rich tomato sauce and basil

Tom Yum fishcakes, crumbed in panko and fried golden, with sesame mayo

Smoked salmon in cream cheese and lemon zest in crispy phyllo cups

Fried prawn tails wrapped in shredded phyllo pastry with teriyaki dipping sauce

Grilled Mediterranean vegetable skewers with garlic

Steamed rice and quinoa with chimichurri, wrapped in wilted lettuce

## *Blowfish Canape Menu 4*

*Vegetarian*

*R125 p/p*

Black olive tapenade with fried garlic and Origanum in phyllo cups

Crumbed mozzarella sticks, fried golden, with chilli-tomato sauce

Jalapeno poppers, stuffed with cheddar and mozzarella, fried golden, with sweet chilli sauce

Vegetable spring rolls with sweet chilli sauce

Puff pastry twists, layered with three cheeses

Grilled Mediterranean vegetable skewers with garlic

Steamed rice and quinoa with chimichurri, wrapped in wilted lettuce

# *Blowfish Canape Menu*

## *Individual*

Select any of our delicious canapés individually (minimum 30 of each) to make your own platters, or to add to existing canapé menu

Black olive tapenade with fried garlic and Origanum in phyllo cups *R12*

Grilled teriyaki chicken skewers with pickled ginger and coriander sprinkled with sesame seeds *R14*

Crumbed mozzarella sticks, fried golden, with chilli-tomato sauce *R19*

Jalapeno poppers, stuffed with cheddar and mozzarella, fried golden, with sweet chilli sauce *R20*

Vegetable spring rolls with sweet chilli sauce *R15*

Chicken samosas with curried dipping sauce *R18*

Puff pastry twists, layered with three cheeses *R17*

Roast lamb with chimichurri on toasted garlic bruschetta *R22*

Salami “tacos” with blue cheese, dried pears and arugula *R18*

Albondigas (Spanish meatballs) with rich tomato sauce and basil *R18*

Tom Yum fishcakes, crumbed in panko and fried golden, with sesame mayo *R20*

Smoked salmon in cream cheese and lemon zest in crispy phyllo cups *R24*

Fried prawn tails wrapped in shredded phyllo pastry with teriyaki dipping sauce *R24*

Grilled Mediterranean vegetable skewers with garlic *R13*

Steamed rice and quinoa with chimichurri, wrapped in wilted lettuce *R16*