



# SMOKIN SWINE BBQ CANAPE MENU

## STANDARD OPTIONS

### Brisket Sliders

Brisket slices with BBQ or Southwest Chipotle sauce, coleslaw and cheese on a milk bun

### Pulled Pork Sliders

Pulled Pork with coleslaw and Southwest Chipotle sauce, coleslaw and cheese

### Chicken Thigh Skewers

Chicken Thighs seasoned, smoked and cooked over charcoal

### Cornbread Muffins (V)

Cornbread Muffins with sweet chilli butter and maple butter

### Beef Meatballs

Homemade smoked meatballs served with sauce selection

### Arancini Balls (V)

Choice of: Chicken Mushroom, Four Cheese, Italian Tomato, Pumpkin, Pumpkin & Goats Cheese

### Pork Belly Bites +\$2PP

Pork belly bites served as little pillows of goodness, tossed in sticky bbq sauce

### Potato Croquettes (V)

Potato mixed with sweet potato croquettes deep fired, and served with sauce selection

### Jalapeno Poppers (VGO)

Jalapenos stuffed with seasoned cream cheese, topped in bacon and smoked

### Hot Link Sausage Bites

Beef and Jalapeno sausage bites

### Chicken Wings

Seasoned and smoked chicken wings, some tossed in bbq sauce some not



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## PREMIUM OPTIONS

### Asian Beef Cheek Tacos

Pulled Beef cheeks served with gochugang sauce, feta, spring onions in a crispy cup

### Beef Rib Lollipop

Sliced Beef Rib rolled up like a lollipop on a skewer, served with chimichurri

### Chorizo and Prawn Bites

Charred Chorizo and prawn bite

## DETAILS

Minimum numbers of 60 for canape cocktail style events

Pricing is based on food being served to a communal table for guests to serve

If waiters are wanted, pricing is \$250 per waiter as the below schedule

60 - 80 guests - 2 waiters

80 - 110 guests - 3 waiters

110 - 150 - 4 waiters

150+ guests POA