



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