

# Le Colonial

**A selection of hors d'oeuvres to be passed**  
**Most items can be served on food station**  
**(20 pieces minimum per item)**

## **\$4.50/ PIECE**

**Fresh portobello rolls:** Roasted portobello mushrooms, brown rice paper, red leaf lettuce, rice vermicelli, mint, sesame leaf and peanut sauce

**Cha Gio Chay:** Crispy roll with plant-based beef taro, cat ear mushroom and carrots in a rice paper wrapper served with Pineapple dipping sauce

**Fresh lemongrass tofu rolls:** Grilled lemongrass tofu, red leaf lettuce, rice vermicelli, mint, sesame leaf and peanut sauce

**Fried sweet rice cakes with pork:** Sticky rice cakes filled with pork and fried crispy

**Grilled lemongrass chicken skewers:** Thigh meat marinated in lemongrass, honey and pepper

**Tempura green beans:** French green beans in a light tempura coating and almond aioli

**Fish cakes with dill:** Sustainable fish blended with fresh dill and fried golden brown with lemon relish dip

**Fruit skewers with chili salt:** Seasonal cut fruit sprinkled with fresh chili salt

**Vietnamese portobello risotto balls:** Jasmine rice balls filled with roasted portobello mushrooms, Swiss cheese and ginger dipping sauce

## **Banh Mi Bites**

All come with pickled carrots, chili, chicken liver pate and mint

Choice of five spiced chicken, Lemongrass beef, mini pork meatballs, turmeric tofu with mushroom pate

## **\$5.50/ PIECE**

**Pork Skewers:** Pork marinated in fish sauce & honey with green onion and toasted sesame seeds

**Cha Gio tom cua:** Crispy roll with crab, chicken, minced shrimp, taro, cat ear mushroom and carrots in a rice paper wrapper served with nuoc cham dipping sauce

**Cha Gio Ga Tay:** Crispy roll with turkey, cat ear mushroom and carrots in a rice paper wrapper served with nuoc cham- cranberry dipping sauce

**Fresh spring rolls:** Poached tiger prawns, red leaf lettuce, rice vermicelli, mint, sesame leaf and peanut sauce

**Fresh cured pork spring rolls:** Cured pork, red leaf lettuce, rice vermicelli, mint, sesame leaf and sesame sauce

**Lemongrass pork meatballs:** Ground pork seasoned with shallots, garlic and lemongrass braised in honey and chili

**Vietnamese seafood risotto balls:** Jasmine rice balls filled with sustainable seafood, swiss cheese and ginger dipping sauce

**Mixed mushroom and Swiss cheese baby quiche:** Mushroom duxelles, swiss cheese. cream and black pepper backed in a pastry shell

**Truffle French fires:** French fries in a personalized to go box with truffle oil

## **MISCELLANEOUS**

- Assorted spicy nuts \$3/p

- Assorted homemade chips \$3/p

- chili park rinds \$3/p

# *Le Colonial*

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**\$6.50/ PIECE**

## **Vegetarian Lemongrass Meatballs**

Plant-based meatballs seasoned with shallots, garlic and lemongrass braised in honey and chili

## **Shrimp Toast**

Chopped shrimp mousse on sliced French bread deep fried golden brown with chili sauce

## **Smoked Salmon Mousse on Shrimp Chip**

Smooth smoked salmon topped on crispy shrimp chips and fresh chives

## **Shaking Beef Cubes on Toast**

Our seasoned beef wok charred and served on sweet potato toast with a salt, pepper and lime mayo

## **Fried Shrimp Coated in Young Green Rice Flakes**

Tiger prawns coated with young green rice flakes served with a chili-honey dipping sauce

## **Grilled Tamarind Beef Skewers**

Cubed filet mignon marinated in tamarind, palm sugar and passion fruit and grilled over fire

## **Vietnamese Chili Crab Risotto Balls**

Jasmine rice balls filled with blue crab meat, pepper jack cheese and ginger dipping sauce

## **Salmon & Dill Baby Quiche**

Atlantic salmon, havarti cheese, cream and black pepper backed in a pastry shell