

KITTYHAWK
25 AUGUST 1944

KITTYHAWK

RESTRICTED

FOR OFFICIAL USE ONLY

AN 01-25CN-1

ALL CANAPES AND DIETARY REQUIREMENTS ARE TO BE IN WRITING TO YOUR
EVENT MANAGER WITH AT LEAST 14 DAYS NOTICE

WE CANNOT ACCOMODATE INCREASES/REDUCTIONS ONCE FINAL ORDERS
HAVE BEEN MADE

WHILE WE DO OUR BEST TO ENSURE THE SAFE PREPARATION OF FOOD, WE
CANNOT GUARANTEE THAT EACH CANAPE IS ALLERGEN FREE

CANAPÉ MENU

FOR

ARMY MODEL

P-40N SERIES
BRITISH MODEL

KITTYHAWK IV
AIRPLANES

This publication replaces T. O. No. 01-25CN-1 dated
10 April 1943.

This publication contains specific instructions for pilots and should be available
for Transition Flying Training as contemplated in AAF Reg. 50-16.

This publication shall not be carried in aircraft on combat missions or when there
is a reasonable chance of it falling into the hands of the enemy.

Published by authority of the Commanding General, Army Air Forces, and
accepted by the Air Council of the United Kingdom.

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of the United States within the meaning of the Espionage Act, 50 U. S. C.,
31 and 32, as amended. Its transmission or the revelation of its contents in
any manner to an unauthorized person is prohibited by law.

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August 25, 1944

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PARTS MANUAL

COLD CANAPÉS

<p><i>SYDNEY ROCK OYSTER (GF/DF/NF)</i></p> <p>Red wine mignonette, fresh lemon</p>	<p>€5.00</p>
<p><i>TUNA TARTARE (DF/NF/GF)</i></p> <p>Tuna tartare, radish, avocado, witlof</p>	<p>€5.00</p>
<p><i>STEAK TARTARE (NF/CAN BE MADE GF)</i></p> <p>Steak tartare, horseradish, toast</p>	<p>€5.00</p>
<p><i>PEA & PARMESAN TARTLET (V/NF)</i></p> <p>Pea tartlet, parmesan custard</p>	<p>€5.00</p>
<p><i>COUNTRY TERRINE EN CROUTE</i></p> <p>Country terrine en crouete, seasonal fruit relish</p>	<p>€5.00</p>
<p><i>SARDINE ON TOAST (DF/NF)</i></p> <p>Marinated sardine, fennel, parsley, aioli, toast</p>	<p>€5.00</p>
<p><i>AUBERGINE WITLOF CUP (V/GF/NF)</i></p> <p>Spiced eggplant, fetta, witlof</p>	<p>€5.00</p>
<p><i>SALMON EN CROUTE (NF)</i></p> <p>Beetroot cured salmon, horseradish, dill, toast</p>	<p>€5.00</p>
<p><i>WHIPPED TROUT ROE (NF)</i></p> <p>Whipped trout roe, avruga caviar, toast</p>	<p>€7.00</p>
<p><i>CHILLI CRAB CRACKER (NF/GF)</i></p> <p>Spanner crab, chilli, lime, sesame cracker</p>	<p>€9.00</p>
<p><i>RUSSIAN STURGEON CAVIAR (NF)</i></p> <p>Russian sturgeon caviar, smoked salmon, blini</p>	<p>€20.00</p>

WARM CANAPÉS

<i>CHICKPEA CHIPS (VE/GF/NF)</i>	\$4.00
Chickpea chips, spicy vegan aioli	
<i>EGGPLANT SPRING ROLL (VE/GF/NF)</i>	\$5.00
Eggplant, miso, dipping sauce	
<i>ZUCCHINI FLOWER (VE/NF)</i>	\$5.00
Zucchini flowers, mushroom hummus	
<i>PUMPKIN ARANCINI (VE)</i>	\$5.00
Pumpkin, Carnaroli rice, aioli	
<i>SHIITAKE SPRING ROLL (VE/DF/NF)</i>	\$5.00
Shiitake mushrooms, leek, dipping sauce	
<i>TEMPURA TOFU (VE/NF)</i>	\$5.00
Tempura tofu, tomato, soy, soft herbs	
<i>GRUYERE CHEESE DOUGHNUTS (V/NF)</i>	\$5.00
Gruyere cheese, fried choux pastry	
<i>CAULIFLOWER ARANCINI (V/NF)</i>	\$5.00
Cauliflower, Carnaroli rice, brie	
<i>SALMON & DILL RILLETTE (NF)</i>	\$5.00
Salmon, dill, crispy potato	
<i>PROSCIUTTO CROQUETTES (NF)</i>	\$6.00
Prosciutto, herbs, sauce gribiche	
<i>MINI BEEF WELLINGTON (NF)</i>	\$6.00
Beef, flaky pastry, pea puree	
<i>GRILLED SHISHITO PEPPERS</i>	\$7.00
Shishito peppers, French spiced salt, lime	

SUBSTANTIAL CANAPÉS

MINIMUM ORDER PER ITEM
30 PIECES

<i>CABBAGE & MINT SALAD (VE/GF/DF)</i> Roast cabbage, apple, mint	\$7.00
<i>STROZZAPRETI (VE/DF)</i> Strozzapreti pasta, seasonal veg, black garlic, cashew cheese	\$8.00
<i>GNOCCHI PARISIENNE (V/NF)</i> Gnocchi Parisienne, seasonal veg, black garlic, porcini cream	\$8.00
<i>FRIED MOZZARELLA SLIDER (V/NF)</i> Fried smoked mozzarella, slaw, chilli mayo, brioche bun	\$8.00
<i>FRIED CHICKEN SLIDER (NF)</i> Fried chicken, slaw, chilli mayo, brioche bun	\$8.00
<i>ANGUS BEEF SLIDER (NF)</i> Angus beef, cheese, pickle, burger sauce, brioche bun	\$8.00
<i>CRISPY PORK BELLY (GF/NF)</i> Crispy pork belly, apple and shaved lettuce salad	\$9.00
<i>LAMB CUTLET (GF/DF/NF)</i> Grilled lamb cutlet, mint sauce	\$9.00
<i>SCALLOP ON THE SHELL (GF/NF)</i> Baked half shell scallop, leek, seaweed beurre blanc	\$10.00
<i>GRILLED KING PRAWN (GF/NF)</i> Grilled king prawn, soft herbs, espelette pepper	\$10.00

SUBSTANTIAL CANAPÉS

<i>BRAISED BEEF CHEEK (GF/DF)</i>	\$12.00
Red wine braised beef cheek, Paris mash, parsley, horseradish	
<i>STEAK FRITES (NF)</i>	\$12.00
Steak, frites, hollandaise sauce	
<i>FISH GOUJON FRITES (NF/DF)</i>	\$12.00
Fried market fish goujons, fries, sauce gribiche	
<i>SPANNER CRAB SLIDER (NF)</i>	\$14.00
Spanner crab slider, slaw, aioli	

DESSERT CANAPES

<i>CREME BRULEE TARTLET (V/GF/NF)</i>	\$4.00
Baked vanilla bean custard, caramelised sugar	
<i>ASSORTED MACARONS (V/GF)</i>	\$4.00
Flavoured egg white wafers	
<i>RASPBERRY TARTLET (V)</i>	\$4.00
Raspberry custard, fresh raspberry	
<i>CHOCOLATE SLICE (V)</i>	\$4.00
Chocolate, miso caramel, coconut	
<i>APPLE PADDLE POP (VE/GF/DF)</i>	\$6.00
Apple, passionfruit	
<i>WATERMELON PADDLE POP (VE/GF/DF)</i>	\$6.00
Watermelon, lemon	

STATIONS

<i>CHEESE</i> Selection of domestic and international cheeses with breads and accompaniments	\$25PP
<i>CHARCUTERIE</i> Selection of cured meats, breads and accompaniments	\$25PP
<i>DESSERT</i> Chef's selection of desserts, international and domestic cheeses, breads and accompaniments	\$25PP
<i>FRENCH</i> Chef's selection of breads, cheeses, meats, French onion cob loaf and accompaniments	\$25PP

TO SHARE

<i>POMMES FRITES (NF/V)</i> Ketchup and aioli (serves 2-3)	\$10.00
<i>CRUDITÉS (NF/VE/DF)</i> Raw seasonal vegetables, vegan mayo (serves 4)	\$16.00
<i>FRENCH ONION COB LOAF</i> French onion miso cream, pickles, sourdough (serves 6-8)	\$40.00
<i>WHIPPED TROUT ROE COB LOAF</i> Trout roe, avruga caviar, pickles, sourdough (serves 6-8)	\$60.00

CANAPE PACKAGES

AIRMAN

\$33PP

PICK THIS PACKAGE WHEN YOU'RE LOOKING TO TIDE OVER A NOT-SO-HUNGRY SQUADRON

2 x \$5 cold canapes of your choice (lpp, 1.5pp*)

2 x \$5 warm canapes of your choice (lpp, 1.5pp*)

1 x \$8 substantial canape of your choice (lpp*)

STAFF SERGEANT

\$41PP

THIS IS THE PACKAGE FOR WHEN YOU KNOW YOU'VE GOT A DECENT LAYOVER AND CAN'T HAVE YOUR PILOTS GOING HUNGRY

2 x \$5 cold canapes of your choice (lpp, 1.5pp*)

2 x \$5 warm canapes of your choice (lpp, 1.5pp*)

2 x \$8 substantial canape of your choice (lpp*)

CAPTAIN

\$53PP

GOT A LONG HAUL FLIGHT AND WANT TO AVOID A MUTINY? THE CAPTAINS PACKAGE WILL ENSURE NO ONE GETS HANGRY (OR COURT MARTIALLED)

2 x \$5 cold canapes of your choice (1 x lpp, 1 x 1.5pp*)

2 x \$5 warm canapes of your choice (1 x lpp, 1 x 1.5pp*)

2 x \$8 substantial canape of your choice (2 x lpp*)

1 x \$12 Substantial canape of your choice

NIGHT FLYER

\$79PP

FOR LATE NIGHT/LONG RUNNING EVENTS - THIS PACKAGE INCLUDES THE CAPTAIN'S PACKAGE PLUS SOME LATE NIGHT SNACKS TO KEEP YOUR CREW FIGHTING FIT

Cheese and charcuterie station

2 x \$5 cold canapes of your choice (1 x lpp, 1 x 1.5pp*)

2 x \$5 warm canapes of your choice (1 x lpp, 1 x 1.5pp*)

2 x \$8 substantial canape of your choice (lpp, 1.5pp*)

1 x \$12 substantial canape of your choice (lpp*)

1 x \$8 slider of your choice (lpp*)

Bowls of fries

* lpp / 1.5pp = individual canape servings per person roved throughout the duration of an event

CANAPE PACKAGES

GENERAL'S

YOU KNOW YOU WANT TO WOW YOUR CREW BUT NOT SURE HOW TO GO ABOUT IT? OUR GENERAL'S PACKAGE TAKES THE LEGWORK OUT OF IT FOR YOU BY ALREADY INCLUDING SOME OF OUR MOST DECADENT CANAPES

2 x \$5 cold canapes of your choice (2 x 1.5pp*)

1 x \$8 substantial canape of your choice

1 x \$12 substantial canape of your choice

Whipped trout roe toast (1pp*)

Chilli crab cracker (1pp*)

Russian sturgeon blini (1pp*)

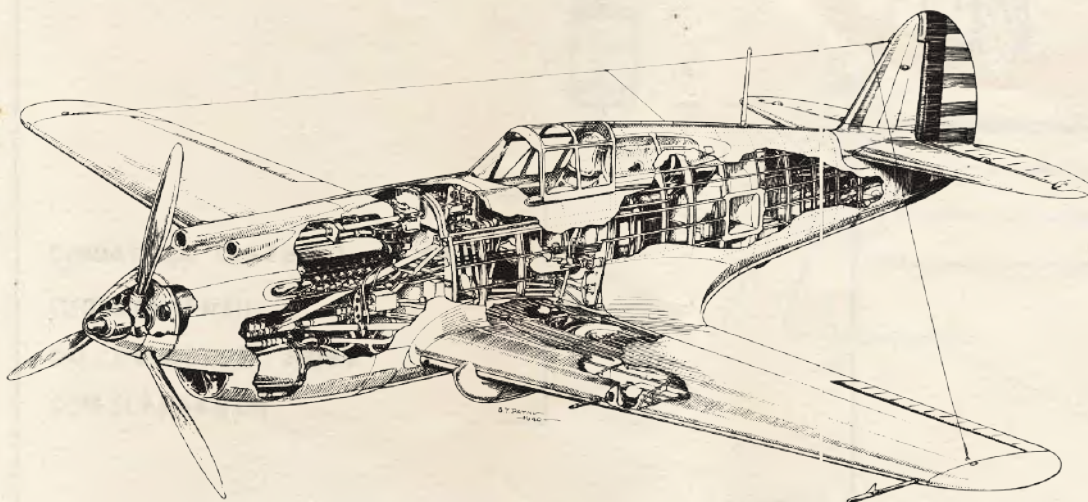
Grilled prawn (1.5pp*)

\$86PP

ADD ONS:

Have your heart set on one of the canapes not included above? All of our packages can be customised so you're welcome to swap in canapes of a higher or lower cost and we will simply adjust the package price accordingly.

Craving sweets? Add on your choice of sweet canapes for \$4 - \$6 per piece.



* 1pp / 1.5pp = individual canape servings per person served throughout the duration of an event