

Canapés



Pricing Options

Our Canapé menus are designed for guest interaction along with beautiful food. Choose from beautiful canapés to substantial bites & bowls or add some street food for an international flavour.

Complete with platters, canapé dishes, serving plates, bowls and utensils.

Individual - stand up menu | Canapes page 3 | \$3 per item

Individual - stand up menu | Deluxe Canapes page 4-5 | \$4.5 per item

Individual - stand up menu | Larger Bites page 6 | \$10 per item

Individual - stand up menu | Desserts page 7 | \$120 per selection

Minimum spend \$24 pp

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups. Waiting staff, surcharges & additional equipment fees apply. GST not included.

Please advise of dietary requirements prior to event.

Canapé Selection

Stand Up Dining

Cold Canapés

Antipasto skewers – olives, chargrilled capsicum, feta & tomato (v/gf)
Bruschetta topped with freshly chopped tomatoes with basil and parmesan (v)
Chicken Cups – chicken tossed with mayo on lettuce base topped with croutons & bacon
Crepes filled with leeks, mushroom and a Philadelphia cream cheese
Char grilled capsicum and eggplant on a micro rocket salad (v/gf)
Rare Sirloin of beef fillet with seeded mustard on a mini brioche
Veggie sushi - assorted vegetable sushi with ginger and wasabi (v)
Falafel with Greek style mint yoghurt (v)

Hot Canapés

Vegetarian Chinese springs rolls with sweet chilli dip (v)
Chicken satay marinated in peanut sauce dipped in sesame seeds
Crumbed calamari w garlic aioli in a mini cone with lemon wedge
Mini Beef nachos with tomato, cheese, avocado, lettuce and sour cream (can be v/gf)
Spinach & ricotta in a light filo pastry (v)
Vegetarian skewers – zucchini, capsicum, mushroom, cherry tomato (v/gf)
Chilli chicken tenderloin with fresh coriander & lemon
Classic mini fish & beer batter chip cone with vinegar and salt pepper
Selection of gourmet mini pies chicken / beef / vegetarian (v)

Deluxe Canapé Selection

Stand Up Dining

Cold

Fish Canapés

Fresh Large Oysters served with fresh lemon
King Prawn cups with tomato mayonnaise sauce
Smoked Salmon cornets w caviar hollandaise
Sealed Tuna w pickled seaweed
Seafood Cocktail served in a cup w prawns, crab meat, avocado, mayo

Meat Canapés

Fillet of Beef, French bread, Dijon mustard, Mascarpone & parmesan shavings
Chicken Fillet w mango chutney & fresh chives
Rosemary skewered Lamb with a mint and hummus dip
Roasted Peking Duck Pancakes with cucumber, coriander spring onions & Hoi sin sauce
Baby Asparagus Wrapped with Parma Ham drizzled with Oil truffle
Smoked Chicken with a Beetroot Relish, served with fresh thyme
Pork Loin topped with apple sage chutney

Cold Vegetarian Canapés

Vegetables Marinated in Garlic and Thyme Oil served on a Toasted Bruschetta Red Pepper Pesto
Wild Mushrooms Wrapped in Cucumber Pickled ginger and Wasabi Powder
Char Grilled Capsicum and Eggplant tartlet
Feta, Basil and Black Olive Wrapped in Grilled Courgettes w toasted baguette
Parmesan and Cayenne Shortbread Topped with Mozzarella, Cherry Tomato & Pesto
Grilled Baby Artichoke with Aubergine & Roasted Red Pepper Baba Ganoush on Toasted Baguette

Deluxe Canapé Selection

Stand Up Dining

Warm

Fish Canapés

Marinated Scallops Served on a spoon with salsa Verde & crisp pancetta

Barramundi spring roll with soya and ginger dipping sauce

Traditional Fish and Chips Cod fillet, hand cut chips, tartare sauce

Spiced Thai Fish Cakes with a wasabi mayonnaise

Sesame Seared Tuna with apple & Fennel

Hot Meat Canapés

Steak & Fries – sealed fillet steak wrapped around string fries topped with hollandaise sauce

Turkish Spiced Chicken Skewer with tahini yoghurt

Caramelised Onion with sautéed bacon on a brie bruschetta

Chorizo with cod on a pea puree

Moroccan Lamb Cutlets topped with minted yoghurt

Hot Vegetarian Canapés

Date and Walnut cheese Tart

Authentic Indian Vegetable Samosa with Plain Minted Greek Yoghurt Dipping Sage

Coconut Onion Rings w a sweet and spicy sauce

Roasted pumpkin arancini, turmeric crumb, mango chutney

Mini brioche filled with spinach and Wild Mushroom Topped w hollandaise sauce

Larger Bites

Meats

Pulled pork slider with red cab slaw & pickles with French fries

Italian meatballs, tomato & basil rich sauce

Mini sirloin steak sandwich salad, shallot mustard seed béarnaise

Mini chicken nachos with lettuce, smashed avo, cheddar cheese & sour cream (can be v/gf)

Stir fry chicken fillets with soy sauce, shallot & ginger

BBQ pork Chinese with hoisin sauce & steamed rice

Fish Dishes

Sautéed octopus with cracked black pepper fresh lemon & fresh coriander (g)

Classic fish & chips tartar & lemon

Panko Cod burger, tartar sauce, brioche bun

Fillets of fish fillets in sea salt with aioli with lemon

Sautéed prawns, garlic, chilli, coriander

Vegetarian Dishes

Quinoa & haloumi burger grilled mushrooms, sautéed spinach with sweet potato fries (v/gf)

Portabella mushroom, white truffle, sea salt and fresh grated parmesan.

Spiced bean burger, smashed avocado, sweet chilli, brioche bap

Thai curry with pumpkin, pea, aubergine and mushroom with jasmine rice

Desserts

Dessert platters – please choose one from the following

Set up on dessert table or placed on guest tables

Selection One

Pecan Tart / Choc Hazelnut Tart / Apple Crumble Tart / Coconut Pineapple Tart / Redcurrant Tart / Calamansi Tart

Selection Two

Green Tea & Apricot Friand / Sago Mango Pyramid / Raspberry Macaron w Marshmallow / Peanut Butter Slice / Passionfruit Slice / Chocolate Brownie

Selection Three

Fruit & Nut Friand / Vanilla Cake Slice / Baked Lemon Cheesecake / Banoffee Tart / Earl Grey Tea Madeline / Opera Slice

Selection Four

Almond Praline Brownie / Lemon Berry Cheesecake / Pistachio Vanilla Raspberry Slice / Salty Macadamia Caramel on Chocolate Cookie / Boysenberry Temptation / Almond Panna Cotta w Plum & Spice Base