





# 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 | \$3.30 per item

Individual - stand up menu | Deluxe Canapes page 4-5 | \$5.00 per item

Individual - stand up menu | Larger Bites page 6 | \$10.00 per item

Individual - stand up menu | Desserts page 7 | \$132.00 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

Pumpkin / caramelised onion / goats cheese tartlet  
Bruschetta / freshly chopped tomatoes / basil and parmesan (v)  
Mushroom / fontina tartlet / mushrooms / onion / garlic / thyme / sage (v)  
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)  
Spinach & Feta Turkish Pide / onion / feta / egg / eastern spices

## Hot Canapés

Thai Red Curry Duck Dumpling / hoisin  
Chicken satay marinated in peanut sauce dipped in sesame seeds  
Salt & Pepper squid w garlic aioli in a mini cone with lemon wedge  
Chilli chicken tenderloin with fresh coriander & lemon  
Classic mini fish & beer batter chip cone with vinegar and salt pepper  
Cauliflower & Vegetable Pakora  
Sui Mai Mushroom & Vegetable / steamed / sweet chilli  
Mini Assorted Quiche / Spinach & Mushroom / Ham onion & chive / Salmon & Dill



# 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

Cod on a pea puree / potato rosti

Bao Bun filled with peking duck / pickled carrots / spring onions / spices

### 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

