



# CANAPE FOR ALL EVENT SIZES

**\*Minimum 6 people.**

## PACKAGE ONE:

- Choose **ANY Six (6) Canapés/Finger Foods** from our Menu
- **Serving size:** Approx. 1.5 – 2 canapés of each per person
- **Pricing:**
  - \$90pp (6 – 10 people)
  - \$77pp (11 – 20 people)
  - \$64pp (21 – 50 people)
  - \$60pp (51 – 100 people)

## PACKAGE TWO:

- Choose **ANY Four (4) Canapés/Finger Foods** from our Menu
- **Serving size:** Approx. 1.5 – 2 canapés of each per person
- **Pricing:**
  - \$69pp (6 – 10 people)
  - \$59pp (11 – 20 people)
  - \$48pp (21 – 50 people)
  - \$45pp (51 – 100 people)

## PACKAGE THREE:

- Customise the number of Canapés you would prefer
- **Pricing:**
  - 3 Choices = \$8.50 per canapé
  - 4 Choices = \$7.90 per canapé
  - 5 Choices = \$7.20 per canapé

*Additional Canapés available at an extra cost. Contact us for details.*

For events with more than 100 people, please contact us for a personalised quote.

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## Canapé Packages for All Event Sizes Menu

### Hot Canapé/Finger Foods

- Lamb Kofta and Halloumi Skewers with Fresh Tzatziki (GF)
- Arancini Balls with Roasted Tomato and Black Pepper Spicy Sauce
- Rare Roast Beef, Roasted Capsicum, and Horseradish Cream on Mini Bruschetta (GFO)
- BBQ Pulled-Pork and Slaw Sliders on Brioche Buns (GFO)
- Mini Vegetable or Pulled Beef Burrito, Guacamole, and Pico de Gallo Salsa



# CANAPE FOR ALL EVENT SIZES

- Grilled Salmon Skewers with Lemon (GF)
- Garlic and Butter Prawn Skewers (GF)
- Seared Scallop with Caramelised Spanish Chorizo and Green Pea Puree
- Smoked Cod Croquettes with Romesco Sauce (GF)
- Peri Peri Chicken Kebab Skewers (GFO)
- Truffle-Infused Mushroom Toasts (V)
- Grilled Prawn and Chorizo Skewers
- Chicken Souvlaki Skewers (GFO)
- Karaage Chicken in Asian Bao Bun
- Lime and Rosemary Marinated Lamb Cutlets (GF)
- Mini Wagyu Beef Burgers (GFO)(DFO)
- Panko Crumbed Prawns with Sweet Chili Sauce or Aioli
- Greek Keftedes with Creamy Tzatziki (GF)
- Lamb Meatballs with Walnut and Pomegranate Molasses Sauce
- Satay Peanut Chicken Skewers with Crushed Peanuts (GF)
- Aromatic Herb Fritters with Sun-Dried Tomatoes (V)
- Grilled Marinated Vegetable Skewers (V)
- Peking Duck Pancakes
- Crumbed White Fish with Turmeric Potato and Parsley Verde (DF)

## Cold Canapé/Finger Foods

- Blinis with Smoked Salmon and Dill Crème Fraiche (VEG)
- Beetroot, Goat's Cheese, and Mint Blinis (VEG)
- Vodka-Poached Ocean Trout with Green Peas Gel and Fish Caviar (GF)(DF)
- Smoked Cod Croquettes with Romesco Sauce (GF)
- Prawn Cocktail with Avocado (GF)
- Goat Cheese Mousse with Beetroot Relish and Fig Tartlet
- Thai Beef Skewers
- Truffle-Infused Mushroom Toasts (V)
- Rare Roast Beef with Roasted Capsicum and Horseradish Cream on Mini Bruschetta (GFO)
- Vietnamese Rice Paper Rolls with Condiments (VO)
- Aromatic Herb Fritters with Sun-Dried Tomatoes (V)
- Grilled Marinated Vegetable Skewers (V)
- Eggplant Rolled with Feta and Drizzled with Olive Oil, Greek Style (VEG)(GF)
- Grilled Halloumi with Peaches and Honey (VEG)(GF)
- Miso Butter and Smoked Salmon in Wafer Cone
- Asparagus Spears with Rare Beef and Beetroot Chutney (V)
- Pickled Beetroot on Goat Cheese Mousse Tartlets (VEG)
- Cheese Éclair with Smoked Salmon Mousse
- Steam Lentil Cake with Fresh Coconut, Mustard, and Coriander Tempering
- Duck and Thyme Terrine with White Nectarine and Candied Walnut (GF)

## Dessert Canapés



# CANAPE FOR ALL EVENT SIZES

- Vanilla and Jelly Panna Cotta
  - Assorted Macarons
  - Vanilla or Chocolate Cupcakes
  - Chocolate or Vanilla Mousse
  - Mascarpone Trifle
  - Chocolate Dipped Strawberries
  - Dark Cherry Pistachio Tartlet with Vanilla Whip (V)(GF)
  - Fresh Seasonal Fruit Cups with Whipped Cream (DFO)(V)(GF)
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