



GRAZING TABLE & CANAPE

***Minimum 6 people.**

This package includes a beautiful **Grazing Table** to feed all guests, PLUS **THREE Canapés** of your choice from our menu.

- Our Chef will arrive at your location to construct the Grazing Table before guests arrive.
- While guests enjoy the Grazing Table, our Chef will prepare and serve the Canapés fresh at your location.

Pricing:

- **\$45pp** (21 – 100 people)
 - **\$76pp** (11 – 20 people)
- For events with more than 100 people, please contact us for a quote.

Grazing Table & Canapés Package 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
- 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)



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- 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

- 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)