Cater 2 You

SPECIAL CANAPE

*Minimum 30 people.

Silver Package

- 6 Canapés from the Canapé Menu
- \$34.50 per person

Gold Package

- 4 Canapés from the Canapé Menu
- 1 Signature Canapé
- 1 Substantial Canapé
- \$46.00 per person

Platinum Package

- 4 Canapés from the Canapé Menu
- 1 Signature Canapé
- 1 Premium Canapé
- 1 Substantial Canapé
- 1 Dessert Canapé
- \$63.25 per person

Special Canapé Packages Menu

Hot Canapés

- Hand-rolled Arancini with Aioli (Veg)
- Singaporean curry puffs with sweet chili sauce (Veg)
- Chicken Satay Skewers with crushed peanuts (GF/DF)
- Karaage Chicken with Japanese Mayonnaise
- Sweet Potato Croquette (GF/Vegan)
- Chorizo Empanada with Tomato Chutney
- Spanish Veg Empanada with Tomato Chutney (Vegan)
- Beef Kofta Skewers with Fresh Tzatziki
- Mini Vegetarian Samosa with Mint Sauce (Veg)
- Veg Spring Rolls with Thai Sweet Chili Sauce (Veg)
- Brazilian Cheese Puffs
- Falafel with Freshly Made Hummus
- Peri Peri Chicken Skewers
- Italian Tomato Bruschetta with Balsamic Glaze and Parmesan

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SPECIAL CANAPE

Cold Canapés

- Signature Prawn Cocktail
- Cherry Tomato, Basil, and Italian Bocconcini Skewers
- Corn and Zucchini Fritters with Corn Salsa
- Prosciutto, Bocconcini, and Honeydew Melon
- Grilled Mushroom Bruschetta
- Chilled Watermelon and Goat Cheese Mousse
- Beef Carpaccio with Sun-Dried Tomato and Horseradish Mini Baguette

Signature Canapés

- Cream Cheese and Smoked Salmon Brioche
- Cranberry, Pecan, and Goat Cheese Truffles (GF)
- Japanese Salmon Tartare on Cucumber Croutons (GF)
- Lamb and Halloumi Kofta Kebabs with Fresh Tzatziki (GF)
- Peking Duck Pancakes
- Pulled Pork Bao Buns
- Chimichurri Prawn Skewers

Premium Canapés

- Lime and Rosemary Marinated Lamb Cutlets (GF/DF)
- Wagyu Beef Sliders
- Grilled Teriyaki Salmon Skewers
- Japanese Crumbed Prawns with Wasabi Aioli
- Truffle and Wild Mushroom Arancini with Truffle Aioli

Substantial Canapés

- Signature Butter Chicken with Steamed Basmati Rice
- Slow-Cooked Beef and Red Wine Stew with Mashed Potatoes
- Korean Fried Chicken Wings with Asian Slaw
- Pulled Pork Burrito Bowl
- Thai Massaman Curry with Steamed Jasmine Rice

Dessert Canapés

- Vanilla Bean Panna Cotta with Berry Coulis and Fresh Berries
- Assorted Seasonal French Petit Fours
- Lemon Meringue Tartlets
- Apple Pie Bites
- French Macaroons
- Chocolate Hazelnut Profiteroles
- Classic Italian Tiramisu