



INSTYLE  
CATERING

# Canape & food station menu



## NOTES

Minimum of 60 guests required for any food station and canapé menu

Food station and canapé menus includes: onsite chef/s, trestle table for food station, black linen cloth for food station table, side plates and forks for food station, disposable napkins

3 hour food service time

Oven hire might be required if no oven facilities are available onsite at your function location

Sit visit may be required prior to the function date for our planning purposes

Prices do not include waiting staff. Hourly rates of \$39 + gst per hour apply (min of 3 hours charged)... Travel fee may apply for any function locations outside 25km of the CBD

All menus are subject to change due to availability of produce

Upgrades to a styled wooden top for the food station table (other than standard trestle table) is available at an additional hire charge. Enquire for further information

**This menu structure gives you the best of both worlds with any stand up catered event, by coupling a contemporary styled and presented food station for your guests to graze on, along with roaming canapés served to your guests.**

## STRUCTURED AND PRICING AVAILABLE

**2 food station options with 4 canape options - \$28 +gst**

**3 food station options with 5 canape options - \$33 +gst**

**4 food station options with 6 canape options - \$38 +gst**

**5 food station options with 7 canape options - \$42 +gst**

**6 food station options with 8 canape options - \$47 +gst**

## FOOD STATION OPTIONS

Harissa spiced lamb fillet bruschetta with rocket & lemon pesto and shaved parmesan

Adelaide Hills Goats cheese tartlet with balsamic glazed cherry tomato and basil leaves (v)

Peking duck pancakes with Hoi Sin and cucumber and mint

Dukkah seared kangaroo fillet with sweet potato and red onion marmalade (gf)

Vegetarian crisp bread with Tuscan roasted vegetables, basil pesto and pecorino cheese (v)

Spanish spiced chicken crostini with lightly smoked capsicum salad and baby herbs

Herb pikelet with brie, sliced apple, chives and basil infused olive oil (v)

Roasted vegetable frittata with parmesan and herbs (v) (gf)

Fragrant Thai chicken salad in a crisp savory pastry cup

Roasted beef crouton with creamy sundried tomato tapenade

Soy braised pork belly with cashew & coriander crumble (gf)

Sliced continental meats with mustard and tomato relish

Crispy continental breads with olives, Dukkah, candied balsamic & basil infused olive oil (v)

Tuscan spiced jumbo cous cous salad with yoghurt dressing and baby herbs (v)

Roasted vegetable salad with pesto, fetta, basil leaves and toasted pine nuts (gf) (veg)



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## CANAPÉ OPTIONS

Crisp Jumbo tempura prawns with lime aioli (*gf*)

Spinach, ricotta, feta and lemon filo's with cumin and lime yoghurt (*v*)

Salt & Pepper squid with chilli, lime and coriander dipping sauce (*gf*)

Soy and lime glazed chicken skewers with baby herbs (*gf*)

Lamb, speck and rosemary meatballs with saffron & lemon aioli

Roasted pumpkin, thyme and parmesan arancini (*v*)

Soft flour tortilla wrap filled with BBQ pork, shredded lettuce carrot and coriander

Bruschetta with balsamic roasted cherry tomatoes, red onion and thyme jam and basil leaves (*v*)

Afghan spiced chicken slider with lightly spiced yoghurt and cucumber

Mini double cheese burgers with tomato relish and American Jack cheese

House made pizza with: chorizo, feta, basil, tomato and red onion jam topping

Crispy vegetarian Thai spring rolls with dipping sauce (*v*)

Eggplant, zucchini and pine nut fritter with coriander and lime yoghurt (*v*)

Chorizo, lamb and mozzarella house made sausage rolls with tomato chutney

Herb & mustard seared lamb cutlets dressed with lightly smoked capsicum salad and herbs (*gf*) (*add \$2 per person for this option*)

Braised beef cheek tartlet with rosemary crumble

Smoked salmon bilini with dill cream and caviar (*add \$2 per person for this option*)