



# Canape Menu Selections



Choose from the selections below to create your own menu... If you would like any assistance with structuring a balanced menu for your up and coming event, or would like any other canapé selections forwarded to you, please feel free to contact us to discuss our flexible options.

No set amount of each canapé selection per person applies. Each of your menu selections will be served over a 3 hour (maximum) period. This ensures that each person attending your event is not limited to how much they can eat, and that you and/or your guests DO NOT leave your event hungry!

## APPROXIMATE GUIDE TO VOLUME

### REQUIREMENTS:

Luncheons  
Product Launches  
Corporate Events

### Select 6-9 items

Dinners  
Birthday Parties  
Weddings

### Select 8-12 items

### NOTE:

(V) = Vegetarian  
(GF) = Gluten Free

## COLD SELECTIONS

Rare roast beef bruschetta, sundried tomato tapenade, herb crostini

Dukkah seared Kangaroo fillet, roasted sweet potato, and red onion jam (GF)

Moroccan chicken bruschetta with smokey capsicum salad

Tandoori chicken pieces with coriander and lime yoghurt (GF)

Smoked salmon bilinis, chive cream, black caviar, fresh lime juice  
(Add \$3 +GST p/person for this option)

Semi dried cherry tomato bruschetta, red onion marmalade (V)

Feta, parsley and mushroom bruschetta (V)

Peking duck pancakes, cucumber fresh coriander, mint and hoi sin sauce  
(Add \$3 +GST p/person for this option)

Lamb bruschetta, rocket and lemon pesto  
Chicken, sage and asparagus roulade (GF)

Asian style king prawns, lemon aioli (GF)

Zucchini, parmesan and thyme frittata, rocket and lemon salsa (GF) (V)

Thai chicken salad with coriander pesto in savoury pastry case

## HOT SELECTIONS

Karrage chicken, lemon aioli (GF)

Lamb cutlets, with rosemary, thyme, lemon, olive oil, garlic, cracked black pepper (GF)  
(Add \$3 +GST p/person for this option)

Pumpkin arrancini, thyme and parmesan (V)

Jumbo Tempura prawns, chilli & lime dipping sauce

Salt and pepper squid, chilli, lime and coriander dipping sauce

Crisp Thai spring rolls, sweet chilli and lime dipping sauce

Braised beef cheek tart, rosemary crunch

Afghan spiced chicken slider with coriander cucumber and yoghurt

Chorizo and buffalo mozzarella sausage rolls, Smokey tomato salsa

Lamb and speck Spanish meatballs with saffron aioli

Wild Mushroom ragout tartlet with shaved parmesan (V)

Pizzetta with chorizo, feta, tomato, basil and red onion marmelade

Soy and lime glazed chicken skewers with baby herbs

Pulled pork slider with apple slaw

Eggplant, zucchini and pine nut fritter with cumin and lemon yoghurt (V)



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## PRICING:

6 selections **\$27.00 +GST**  
(minimum 2 cold selections)

7 selections **\$30.00 +GST**  
(minimum 3 cold selections)

8 selections **\$33.00 +GST**  
(minimum 4 cold selections)

9 selections **\$36.00 +GST**  
(minimum 4 cold selections)

10 selections **\$39.00 +GST**  
(minimum 4 cold selections)

11 selections **\$42.00 +GST**  
(minimum 5 cold selections)

12 selections **\$45.00 +GST**  
(minimum 6 cold selections)

## SWEET SELECTIONS

Mini coffee or chocolate éclairs

Petit lemon curd tarts, mascarpone, strawberries

Chocolate ganache tarts, berry compote

Strawberries and Frangelico cream

Traditional Cannoli's

Vanilla bean pannacotta with strawberry and mint compote

Cream puffs, dipped in baileys chocolate ganache.

Banoffi tartlets topped with fresh cream and shaved chocolate

Mini vanilla slice

## CANAPE MENU NOTES:

Prices include any chef(s)/kitchen staff required to service the menu for up to 4 hours onsite. Any further hours required beyond the 4 hours, will be charged \$40.00 +GST per hour.

**Prices do not include any waiting staff.** Any food or drinks waiting staff required are charged @ \$40.00 +GST per hour, per staff member required. A minimum of 4 hours is required for any waiting staff to be onsite.

As a guide, allow 1 food waiting staff person per 40 guests attending your function, in order to circulate your menu selections efficiently.

As a guide, allow 1 drinks/bar waiting staff for every 30 guests attending your function, in order to service your drinks requirements efficiently.

If you require a cocktail bar person, \$45.00 +GST per hour applies (conditions on the number of cocktails poured apply depending on guests attending and Cocktail bar staff requested).

**A minimum of 60 guests is required** for serviced cocktail parties. Small numbers can be catered for - minimum spend applies.

Any canapé menu is serviced for up to 3 hours (A 30 minute break is allowed between the food service, to allow for any speeches or other formalities)... To extend your canapé service time beyond 3 hours, allow an additional \$3 +GST p/person for every additional 30 minutes required.

Any extra canapé selections required beyond 12 selections, \$3 +GST p/person applies for each additional selection.

Any hire equipment required is not included in quoted prices. A quote can be issued for any required hire on request.

Any waiting staff required to travel beyond 25km from the CBD, a travel fee will be charged for each staff person servicing your event.

All prices are subject to change.

