



Canapes

GUIDE TO APPROXIMATE VOLUMES

Can be picked up, delivered or w service staff (costs apply)

COCKTAIL EVENTS / CORPORATE EVENTS / PRIVATE EVENTS

Lunch volume - select 7-9 items

Dinner volume – 8-12 items

Canapes are individually priced for you to devise your own spend

With a half-hour lead in, approximately 2 hours on continuous service and a half-hour pack-down. Extra service time can be arranged prior

Canapés can be ordered for pick-up or delivery already on platters, or ready for you to heat at your venue

If staffed and 30 guests or more we provide our own mobile heating equipment

CANAPE SERVICE

kitchen and wait staff to prepare and serve your selected menu, w unlimited cocktail napkins and square china cocktail plates

Less than 30 guests utilising your oven **\$280**

Utilising our mobile heating provisions

30-45 Guests (2 service staff) **\$430**

46-70 Guests (3 service staff) **\$550**

71-100 Guests (4 service staff) **\$680**

101-160 Guests (5 service staff) **\$830**

For larger numbers price on application

Cold Canapes

Cost per unit

Premium Sushi Selection (inside-out tuna, vegetarian,
chicken, beef) w soy and wasabi **\$2.50**

Fresh Chunky Avocado Lime, Coriander Salsa w Pita Triangles **\$2.60**

Pesto Cheesecake w Semidried Tomatoes, Toasted
Pinenuts and sliced Turkish Bread **\$3.00**

Saltbush dukkah w olive oil, sticky balsamic, sourdough
chunks and marinated olives **\$3.00**

Crepe Roulades (Smoked Salmon, Dill Cream Cheese, Chicken
and Spinach or Semi-dried Tomato and Spinach) **\$3.20**

Fresh Blanched Asparagus Spears wrapped in Prosciutto **\$3.20**

Grape Tomato, Bambini Bocconcini, Basil Leaf Skewers
w Wattleseed Sticky Balsamic **\$3.20**

Pinwheel Sandwiches (Salmon and Chive / Chicken
Pesto Spinach / Curried Egg and Chive) **\$3.20**

Vietnamese Ricepaper Rolls - Teriyaki Chicken, Prawn,
Bean curd salad with sesame sauce **\$3.20**

Gourmet Ribbon Sandwiches (three-tiered,
crustless, combined salad and meat layers) **\$3.30**

Gumnut Smoked Kangaroo on Sweet baked Potato
Rounds w Bush Tomato Salsa **\$3.30**

Olive Tapenade Canapes w Danish Feta, Roasted
Capsicum and Fresh Thyme **\$3.30**

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Cold Canapes

(Continued)

Smoked Salmon w Horseradish Cream, Dill and
Salmon Pearls on Cucumber Rounds **\$3.30**

Sweet Chilli Coriander Prawns w Red Pesto Sourcream **\$3.30**

Toasted Ciabatta Bread w Whipped Goats Feta,
Prosciutto and Fresh Thyme **\$3.30**

Baby Slider Rolls w Crunchy Thai-style Salad and Poached Chicken **\$3.40**

Bacon, Spring Onion and Corn Fritters w Sourcream and Baby Herbs **\$3.40**

Cocktail Pancakes rolled w Smoked Salmon,
Horseradish Cream and Chive Tie **\$3.40**

Fresh Corn Coconut and Coriander Pikelets w Smoked
Salmon, Sourcream and Salmon Pearls **\$3.40**

Fresh Salmon, Wasabi Mayonnaise, Spring Onion Sushi Rice Squares **\$3.40**

Garlic Bruschetta – Whipped Goats Curd, Fresh Asparagus and Parmesan
or White Bean Puree w Grape Tomato Chilli Olive Salsa **\$3.40**

Miso-cured Beef on Sesame Sushi Rice Squares w
Pickled Ginger and Spring Onions **\$3.40**

Peppered Rare Roast Beef w Tomato Currant Chutney
and Oakleaf on Baguette Rounds **\$3.40**

Polenta and Parmesan Squares w soft Goats Cheese,
Roasted Capsicum and Fresh Basil Leaf **\$3.40**

S A Natural Open Fresh Oysters w Julienne
Cucumber and Japanese Dressing **\$3.50**

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Cold Canapes

(Continued)

Whole Prawn and Spicy Avocado Salsa Spoons **\$3.50**

Cocktail Fresh Fruit Skewers w Lime Syrup or Mint Sugar Dust **\$3.60**

Traditional panzanella salad in bamboo cups with bamboo
fork (Tuscan tomato and bread salad) **\$3.60**

Beetroot Dill Vodka-cured Salmon w Fresh Cucumber
Pickle and Cremefraiche on Crostini **\$3.70**

Peking Duck Pancakes rolled with Hoi Sin, Spring
Onion, Cucumber and chive ties **\$3.70**

Premium Sushi Cones (salmon, tuna, chicken, prawn, salad) **\$3.90**

Smoked Trout Fennel Potato Cocktail Pies **\$4.20**

Cocktail Chilli Mex bean Tacos w Shredded Lettuce,
Guacamole and Sourcream (meat or vegan) **\$4.50**

Spanish Gazpacho Shot Glasses w Avocado and
Cucumber Salsa and Celery stick **\$4.50**

Hot Canapes

Cost per unit

- Cocktail Spring Rolls (vegetarian, chicken) w Sweet Chilli Lime sauce **\$3**
- Coriander Beef Meatballs w Smokehouse Chilli **\$3**
- Spanish Meatballs in Tomato Manzanilla Olive Sauce **\$3**
- Thai-style Chicken Balls w Sesame Sauce **\$3**
- Chicken, Spinach and Feta Cocktail Sausage Rolls w Kasoundi **\$3.20**
- Lamb and Rosemary or Peppersteak and Mushroom
Cocktail Pies w Spicy Relish **\$3.20**
- Mint Coriander and Parsley Falafel Cakes w Tahini Lemon Yoghurt **\$3.20**
- Roasted Pumpkin, Pea, Coriander and Walnut Patties w Tzatziki **\$3.20**
- Arancini Balls (Parmesan and Semidried Tomato, or Swiss Brown Mushroom
and Pinenut, or Chorizo, Parmesan and Rosemary) w Caper Aioli **\$3.30**
- Asian Fish Cakes w Baby Herb Salad and Hot Sour Dressing **\$3.30**
- BBQ'd Piri Piri Prawns – Portuguese-style **\$3.30**
- Chicken Tenders (Dukkah-crusted or Tandoori) w Lime Zest Aioli **\$3.30**
- Haloumi Chorizo Mint and Potato Patties w Minted Yoghurt **\$3.30**
- Herbed Stuffed Baked Swiss brown Mushrooms (vegetarian) **\$3.30**
- Home-made Empanadas (vegetarian or lamb) w Spicy Tomato Chutney **\$3.30**
- Miniature Pizzas (salami, tomato, bocconcini and basil) **\$3.30**
- Spinach Feta, and Pumpkin Feta Filo Triangles **\$3.30**

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Hot Canapes

(Continued)

Thai-spiced Butterfly Prawns w Fresh Herb Mayonnaise **\$3.30**

Zucchini, Carrot, Haloumi, Chickpea Cakes w Chipotle Yoghurt **\$3.30**

Cocktail Chicken Pancetta Mignons w Saffron Aioli **\$3.40**

Cocktail Croissants w Chicken and Red Onion
Marmalade or Sautéed Leek and Ham **\$3.40**

Lamb Biryani Rolls w Coriander Mint Chutney **\$3.40**

Lamb Kofta Sticks w Fresh Mint Sourcream Sauce **\$3.40**

Moroccan Chicken and Almond Rolls **\$3.40**

Moroccan Lamb Pillows w Harissa and Thick Yoghurt **\$3.40**

Oysters Kilpatrick on rock salt **\$3.40**

Spicy Spanish Frittata Squares (Chorizo or Vegetarian) **\$3.40**

Spicy Vegetable and Lentil Puff Parcels w Kasoundi **\$3.40**

Turkish Lamb, Currant, and Pinenut Sausage Rolls w Tomato Kasoundi **\$3.40**

Vegan Bean and Chia Cocktail Sausage Rolls w tomato chilli jam **\$3.40**

Mushroom, Bacon, Chive, Capsicum and Corn-filled Potato Skins **\$3.50**

Quinoa, Sweet Potato and Green Pea Fritters **\$3.50**

Moroccan Lamb Date and Almond Filo Tarts **\$3.80**

Sticky Hoi Sin Sesame Chicken Skewers w Lemon
Myrtle Sweet Chilli and Fresh Coriander **\$3.80**

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Hot Canapes

(Continued)

Blue Brie, Butternut and Quince Paste Tartlets **\$4**

Cocktail Fillet Beef Mignons w Grain Mustard **\$4**

Cocktail Tarts (Roast Mediterranean Vegetable and Feta, Caramelised Leek Potato and Feta, Cherry Tomato Parmesan, or Roast Beetroot, Feta and Thyme) **\$4**

Cocktail Beef Burgundy Pies Puff Pastry Lid w Spicy Tomato Relish **\$4**

Honey Prawn Tails wrapped in Prosciutto, grilled **\$4**

Lamb and Mint Meatball (3) Tagine in bamboo cup w bamboo fork **\$4**

Vegan, Wild Mushroom and Spinach Puff Parcels
w Roast Tomato Currant Chutney **\$4**

Chipotle Tamarind glazed Prawns w green coriander rice
and fresh lime in bamboo cup w bamboo fork **\$4.20**

Cocktail Gourmet Burgers (beef or chicken) w Red Onion Jam,
Cheese, Tomato, Baby Spinach and Moroccan jam **\$4.30**

Butter Chicken and Basmati Rice Boats with bamboo fork **\$4.50**

Indian Coconut Prawn Curry w Mango Chutney
and Yoghurt in Bamboo Cups **\$4.50**

Rosemary and Garlic Frenched Lamb Cutlets glazed **\$4.80**

Sweet Canapes

Cost per unit

Dark and White Belgian Chocolate-dipped Strawberries **\$2.40**

Pistachio, Orange, Cacao Truffle Balls (vegan and gluten-free) **\$3.20**

Baby Gelato Cones (vanilla bean, fresh strawberry,
chocolate, and mango) **\$3.40**

Cocktail Crepes rolled w Kangaroo Island Honey,
Strawberry Slices and Sweet Mascarpone **\$3.40**

Coco-dusted Handmade Grand Marnier Truffles **\$3.40**

Cocktail Fresh Fruit Skewers w Lime Syrup or Mint Sugar Dust **\$3.60**

Sweet Petite Tartlets (Passionfruit Curd w Raspberries, Choc Chilli
Salted Caramel, glazed Strawberry Honey Mascarpone, Mocha,
Belgian Milk Chocolate Hazelnut, Apple Pistachio) **\$4.80**

Cocktail Dessert Glasses w teaspoons

Dark Chocolate Mousse Espresso Cups w Fresh Raspberries and double cream

Fresh Blueberries White Chocolate Panacotta

Passionfruit Panacotta w Double Cream, Mint and slivered Pistachios

Strawberry Orange and Mint Salad Crumble

w Honey Mascarpone **\$6**

Creamy Spanish Rice Pudding w Grilled Seasonal Fruits (vegan) **\$7**