



Cocktail Canapés

plentycateringco.com

greatfood@plentycateringco.com

08 8371 0505

Guide to approximate volumes

Lunch - select 8-10 items

Dinner - select 10-12 items

Canapés are individually priced for you to devise your own spend

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

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

Minimum of 30 pieces of each variety

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

Canapé Service

Kitchen and wait staff to prepare and serve your selected menu, with unlimited paper cocktail napkins and square china cocktail plates

30-40 Guests (2 service staff).....	\$470
45-60 Guests (3 service staff).....	\$630
70-90 Guests (4 service staff)	\$780
100-140 Guests (5 service staff).....	\$940
Over 140 Guests	POA

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Cold Canapés

Cost per unit

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Premium Sushi Selection inside out, spicy tuna, mixed vegetable, prawn avocado, or chicken avocado with soy and wasabi	\$2.90
Fresh chunky avocado lime coriander salsa with pita triangles	\$3.10
Gourmet-filled ribbon sandwiches (3 tiered, crustless, combined salad and meat layers)	\$3.70
Grape tomato, bambini bocconcini, basil leaf skewers with sticky wattleseed balsamic	\$3.70
Pesto cheesecake with semidried tomatoes, toasted pinenuts and Turkish bread slices	\$3.70
Pinwheel sandwiches (choose two): Salmon, avocado and dill cream Chicken pesto spinach Curried egg and chives	\$3.70
Saltbush dukkah with olive oil, sticky wattleseed balsamic, sourdough bread chunks and baked orange, garlic and thyme olives	\$3.70
Picante three cheese herb and seeded mustard toasted sesame balls	\$3.80
Cocktail fresh fruit skewers with lime zest syrup or mint sugar dust	\$3.90
Crepe roulades (choose two): Smoked salmon dill cream cheese with lemon cream Chicken and spinach with red pesto Semidried tomato and spinach with basil pesto	\$3.90
Sweet chilli coriander prawns with red pesto sourceam	\$3.90
Olive tapenade canapes with Danish feta, roasted capsicum, thyme and toasted pinenuts	\$3.90
Thai-spiced butterfly prawns with green goddess dressing	\$3.90

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Cold Canapés

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Vietnamese ricepaper rolls with sesame sauce (choose two):

Bean curd salad

Teriyaki chicken

Prawn salad

..... \$3.90

Cocktail pancakes rolled with smoked salmon, horseradish cream and chive ties \$4.00

Cucumber cups with smoked salmon, dill cream, pink shallots and peashoots \$4.00

Fresh blanched asparagus spears wrapped in prosciutto \$4.00

Fresh salmon, wasabi mayonnaise, spring onion sushi rice squares \$4.00

SA natural fresh open oysters (choose one):

Julienne cucumber and Japanese dressing

Verjus, pink peppercorn and lemon myrtle dressing on rock salt

..... \$4.00

Spicy guacamole salsa spoons with sourceam and tortilla crumbs \$4.00

Baby slider rolls with crunchy Thai-style salad,
poached chicken and toasted sesame \$4.10

Fresh corn coconut and coriander pikelets
with smoked salmon, sourcream and chives \$4.10

Garlic bruschetta (choose one):

Whipped goats curd, fresh asparagus and shaved parmesan

White bean puree with grape tomato, chilli olive salsa & shaved manchego

..... \$4.10

Gumnut smoked kangaroo on baked sweet potato rounds
with bush tomato salsa and chives \$4.10

Maple bacon, spring onion and corn fritters with sourceam and baby herbs \$4.10

Miso cured beef on sesame sushi rice squares
with pickled ginger, spring onion and sesame sauce \$4.10

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Polenta and parmesan squares with soft goats cheese, caramelised golden beet leaves, honey, thyme and toasted pinenuts	\$4.10
Spicy Spanish frittata squares with basil pesto and cherry tomatoes (vegetarian or chorizo)	\$4.10
Vegan fried polenta squares with sticky balsamic onions, roasted peppers and thyme jam	\$4.10
Vegan spiced carrot, coriander, red onion pikelets with creamy hummus, pickled radish, pistachio dust and cress	\$4.10
Watermelon, cucumber, avocado, mint, feta Chinese spoons	\$4.10
Beetroot dill vodka cured salmon with fresh cucumber pickle and creme fraiche on crostini	\$4.20
Peppered rare roast beef with fresh tomato currant chutney on baguette slices	\$4.20
Traditional panzanella salad in bamboo boats with bamboo fork (Tuscan tomato, basil and bread salad with balsamic vinaigrette)	\$4.20
Whole prawn and spicy avocado salsa spoons with red pesto	\$4.20
Peking duck pancakes rolled with hoi sin, spring onions, cucumber and chive ties	\$4.30
Toasted ciabatta with whipped goats feta, prosciutto slice and fresh thyme	\$4.30
Blue brie, butternut and quince paste tartlets	\$4.60
Cocktail falafel sliders with crunchy slaw and sticky sweet onions (Vegan)	\$4.60
Vegan caramelised pumpkin ribbon tartlets with tahini lemon sauce & toasted pepitas	\$4.60
Premium sushi cones (choose one): Chicken Salmon Tuna salad	\$4.80



Hot Canapés

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Coriander beef meatballs with smokehouse chilli and spring onions	\$3.70
Thai-style chicken balls with sesame sauce and coriander	\$3.70
Spring rolls (medium size) vegetarian or chicken with sweet chilli lime sauce	\$3.70
Bbq'd piri piri prawns (Portuguese style) with lime zest aioli	\$3.90
Spanish meatballs in tomato manzanillo olive sauce with crumbled feta	\$3.90
Chicken, spinach and feta cocktail sausage rolls with kasoundi	\$4.00
Cocktail beef pies with saucy tomato relish and mustard	\$4.00
Cocktail chicken pancetta mignons with saffron aioli	\$4.00
Dukkah-crusted chicken tenders with lime zest aioli	\$4.00
Haloumi chorizo mint and potato patties with minted yoghurt	\$4.00
Herbed stuffed baked Swiss brown mushrooms (V)	\$4.00
Mint coriander and parsley falafel cakes with tahini lemon yoghurt	\$4.00
Oysters Kilpatrick on rock salt	\$4.00
Quinoa, sweet potato and green pea fritters with sumac yoghurt	\$4.00
Roasted pumpkin, pea, coriander and walnut patties with tzatziki	\$4.00
Spinach feta and pumpkin feta filo triangles with lemon myrtle sweet chilli sauce	\$4.00
Zucchini, carrot, haloumi, chickpea cakes with chipotle yoghurt	\$4.00
Arancini (choose one): semidried tomato, parmesan and rosemary Swiss brown mushroom and toasted pinenuts chorizo, parmesan and rosemary with caper aioli	\$4.10

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Asian-style fish cakes with baby herb salad and hot sour dressing	\$4.10
Cocktail croissants (choose one):	
Chicken and chilli chia marmalade	
Sauteed leeks and ham	
.....	\$4.10
Mini pizza (prosciutto, bocconcini, tomato and oregano)	\$4.10
Moroccan, chicken and almond rolls with jamato relish	\$4.10
Vegan bean, mushroom, chia cocktail sausage rolls with tomato chilli jam	\$4.10
Lamb biryani rolls with coriander mint chutney	\$4.20
Lamb, rocket and pistachio patties with sumac yoghurt sauce	\$4.20
Turkish lamb, currant and pinenut cocktail sausage rolls with tomato kasoundi	\$4.20
Vegan caramelised leek and carrot filo cigars with basil cream	\$4.20
Zucchini, mint and ricotta fritters with beetroot relish, sour cream and peashoots	\$4.20
Moroccan, lamb, date and almond filo cigars with mint yoghurt	\$4.30
Sticky hoi sin sesame chicken skewers with lime and coriander	\$4.30
Traditional lamb kofta sticks with mint sour cream	\$4.40
Vegan wild mushroom and spinach puff parcels with roast tomato currant chutney	\$4.50
Cocktail gourmet burgers with red onion jam, cheese, tomato, baby spinach and Moroccan jam (choose one):	
Beef	
Chicken	
.....	\$4.60

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Cocktail tarts (choose one):

Roast Mediterranean vegetable and feta

Caramelised leek, potato and feta

Cherry tomato pesto and parmesan

Roasted beetroot feta and thyme

..... \$4.60

Lamb and mint meatball tagine with yoghurt and spring onions

in bamboo boat with bamboo fork \$4.60

Spicy vegetable and lentil puff parcels with kasoundi (Vegan) \$4.60

Moroccan lamb pillows with Moroccan jam and labna \$4.70

Honey prawn tails wrapped in prosciutto (grilled) \$4.90

Baked mushroom, bacon, chive, capsicum and corn filled potato skins \$5.00

Chilli Mex bean potato skins with guacamole,
sour cream and spring onions (choose one)

Meat

Vegan

..... \$5.20

Chipotle tamarind prawns with coriander basmati rice and fresh lime

in bamboo boat with bamboo fork \$5.20

Cocktail beef burgundy pies with puff pastry lid and spicy tomato relish \$5.20

Cocktail fillet beef pancetta mignons with truffle aioli \$5.30

Butter chicken and pilaf rice boats with bamboo fork \$5.60

Indian coconut prawn curry with mango chutney,

yoghurt and spring onions in bamboo boats with bamboo fork \$5.70

Barbecued rosemary and garlic Frenched lamb cutlets

with Moroccan jam glaze \$6.10

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Sweet Canapés

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Dark and White Belgian chocolate-dipped strawberries	\$3.40
Cocktail fresh fruit skewers with lime zest syrup or mint sugar dust	\$3.90
Cocktail crepes rolled with Kangaroo Island honey, strawberry slices and sweet mascarpone	\$4.10
Coco-dusted handmade Grand Marnier truffles	\$4.10
Pistachio, orange, date, cacao truffle balls (Vegan/GF)	\$4.10
Cannoli – traditional or ricotta pistachio	\$4.60
Sweet Nutella arancini with raspberry dipping sauce and pistachio crumb	\$4.90
Sweet petite tartlets (choose one): Passionfruit curd with fresh raspberries or blueberries and vanilla bean mousse Chocolate salted caramel Glazed strawberries with honey mascarpone Belgian milk chocolate hazelnut	\$6.10
Native gelato cups (choose one): Rosella flower and raspberry Dark chocolate and wattleseed Coconut and lemon myrtle Mango and macadamia (DF/GF)	\$6.60
Cocktail dessert glasses with teaspoons (choose one): Dark chocolate mousse espresso cups with fresh raspberries and double cream White chocolate and fresh blueberries panna cotta Passionfruit panna cotta with double cream, mint and pistachios Strawberry, orange and mint salad gingernut crumble with honey mascarpone	\$7.60