

Cocktail Canape Menu

GUIDE TO APPROXIMATE VOLUMES

COCKTAIL EVENTS / CORPORATE EVENTS / PRIVATE EVENTS

Lunch volume - select 8-10 items

Dinner volume – 10-12 items

Canapes 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 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

Utilising our mobile heating provisions

30-36 Guests (2 service staff) **\$450**

37-60 Guests (3 service staff) **\$590**

61-90 Guests (4 service staff) **\$720**

91-130 Guests (5 service staff) **\$860**

For larger numbers price on application

Cold Canape Menu

Cost per unit

Premium Sushi Selection (inside-out tuna, vegetarian,
chicken, beef) w soy and wasabi **\$2.70**

Fresh Chunky Avocado Lime, Coriander Salsa w Pita Triangles **\$2.80**

Pesto Cheesecake w Semidried Tomatoes, Toasted
Pinenuts and sliced Turkish Bread **\$3.40**

Saltbush dukkah w olive oil, sticky balsamic, sourdough
chunks and marinated olives **\$3.40**

Pinwheel Sandwiches (Salmon and Chive / Chicken
Pesto Spinach / Curried Egg and Chive) **\$3.50**

Gourmet Ribbon Sandwiches (three-tiered,
crustless, combined salad and meat layers) **\$3.50**

Grape Tomato, Bambini Bocconcini, Basil Leaf Skewers
w Wattleseed Sticky Balsamic **\$3.50**

Sweet Chilli Coriander Prawns w Red Pesto Sourcream **\$3.50**

Crepe Roulades (Smoked Salmon Dill Cream Cheese, Chicken and
Spinach with Yuzu Pearls or Semi-dried Tomato and Spinach) **\$3.60**

Smoked Salmon w Dill Cream, Pink Shallots and Balsamic
Pearls and Pea Shoots in Cucumber Cups **\$3.60**

Vietnamese Ricepaper Rolls - Teriyaki Chicken, Prawn Salad,
or Bean curd salad with sesame sauce **\$3.60**

Olive Tapenade Canapes w Danish Feta, Roasted
Capsicum and Fresh Thyme **\$3.70**

Cold Canape Menu

(Continued)

Fresh Salmon, Wasabi Mayonnaise, Spring Onion Sushi Rice Squares **\$3.70**

SA Natural Open Fresh Oysters w Julienne Cucumber, Yuzu
Pearls and Japanese Dressing on Rock Salt **\$3.70**

Cocktail Fresh Fruit Skewers w Lime Syrup or Mint Sugar Dust **\$3.70**

Bacon, Spring Onion and Corn Fritters w Sourcream and Baby Herbs **\$3.80**

Cocktail Pancakes rolled w Smoked Salmon,
Horseradish Cream and Chive Ties **\$3.80**

Fresh Blanched Asparagus Spears wrapped in Prosciutto **\$3.80**

Baby Slider Rolls w Crunchy Thai-style Salad and Poached Chicken **\$3.80**

Fresh Corn Coconut and Coriander Pikelets w Smoked
Salmon, Sourcream and Chives **\$3.80**

Garlic Bruschetta – Whipped Goats Curd, Fresh Asparagus and Parmesan
or White Bean Puree w Grape Tomato Chilli Olive Salsa **\$3.80**

Gumnut Smoked Kangaroo on Baked Sweet Potato
Rounds w Bush Tomato Salsa **\$3.80**

Miso-cured Beef on Sesame Sushi Rice Squares w
Pickled Ginger and Spring Onions **\$3.80**

Vegan Fried Polenta Squares w Sticky Balsamic Onions,
Roasted Pepper and Thyme Jam **\$3.80**

Vegan Spiced Carrot, Coriander, Red Onion Pikelets w Creamy
Hummus, Pickled Radish, Pistachio Dust and Cress **\$3.90**

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Cold Canape Menu

(Continued)

Polenta and Parmesan Squares w soft Goats Cheese,
Roasted Capsicum and Fresh Basil Leaf **\$3.90**

Whole Prawn and Spicy Avocado Salsa Spoons **\$4.00**

Traditional panzanella salad in bamboo cups with bamboo
fork (Tuscan tomato and bread salad) **\$4.00**

Beetroot Dill Vodka-cured Salmon w Fresh Cucumber
Pickle and Cremefraiche on Crostini **\$4.00**

Peking Duck Pancakes rolled with Hoi Sin, Spring
Onion, Cucumber and chive ties **\$4.00**

Peppered Rare Roast Beef w Fresh Tomato Currant
Chutney and Oakleaf on Baguette Rounds **\$4.00**

Toasted Ciabatta Bread w Whipped Goats Feta,
Prosciutto Slice and Fresh Thyme **\$4.00**

Premium Sushi Cones (salmon, tuna, chicken, prawn, salad) **\$4.10**

Smoked Trout Fennel Potato Cocktail Pies **\$4.90**

Spanish Gazpacho Shot Glasses w Avocado and
Cucumber Salsa and Celery stick **\$5.00**

Hot Canape Menu

Cost per unit

Coriander Beef Meatballs w Smokehouse Chilli **\$3.50**

Spanish Meatballs in Tomato Manzanilla Olive Sauce **\$3.50**

Thai-style Chicken Balls w Creamy Sesame Sauce **\$3.50**

Spring Rolls, Medium size (Vegetarian, Chicken)
w Sweet Chilli Lime Sauce **\$3.50**

BBQ'd Piri Piri Prawns – Portuguese-style **\$3.60**

Thai-spiced Butterfly Prawns w Fresh Herb Mayonnaise **\$3.60**

Lamb and Rosemary or Peppersteak and Mushroom
Cocktail Pies w Spicy Relish **\$3.70**

Chicken, Spinach and Feta Cocktail Sausage Rolls w Kasoundi **\$3.80**

Mint Coriander and Parsley Falafel Cakes w Tahini Lemon Yoghurt **\$3.80**

Roasted Pumpkin, Pea, Coriander and Walnut Patties w Tzatziki **\$3.80**

Arancini Balls (Parmesan and Semidried Tomato, or Swiss Brown Mushroom
and Pinenut, or Chorizo, Parmesan and Rosemary) w Caper Aioli **\$3.80**

Chicken Tenders (Dukkah-crusteD or Tandoori) w Lime Zest Aioli **\$3.80**

Haloumi Chorizo Mint and Potato Patties w Minted Yoghurt **\$3.80**

Miniature Pizzas (salami, tomato, bocconcini and basil) **\$3.80**

Lamb, Rocket and Pistachio Patties w Sumac Yoghurt Sauce **\$3.80**

Zucchini, Carrot, Haloumi, Chickpea Cakes w Chipotle Yoghurt **\$3.80**

Cocktail Croissants w Chicken and Red Onion
Marmalade or Sautéed Leek and Ham **\$3.80**

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Hot Canape Menu

(Continued)

Moroccan Chicken and Almond Rolls **\$3.80**

Zucchini, Mint and Feta Fritters w Beetroot Relish and Baby Herbs **\$3.80**

Quinoa, Sweet Potato and Green Pea Fritters w Sumac Yoghurt **\$3.80**

Spicy Spanish Frittata Squares (Chorizo or Vegetarian) **\$3.80**

Spinach Feta, and Pumpkin Feta Filo Triangles **\$3.80**

Cocktail Chicken Pancetta Mignons w Saffron Aioli **\$3.80**

Oysters Kilpatrick on rock salt **\$3.80**

Turkish Lamb, Currant, and Pinenut Sausage Rolls w Tomato Kasoundi **\$3.80**

Asian Fish Cakes w Baby Herb Salad and Hot Sour Dressing **\$3.90**

Herbed Stuffed Baked Swiss brown Mushrooms (vegetarian) **\$3.90**

Lamb Biryani Rolls w Coriander Mint Chutney **\$3.90**

Vegan Bean and Chia Cocktail Sausage Rolls w tomato chilli jam **\$3.90**

Vegan caramelised leek and carrot strudel filo cigars **\$4.00**

Sticky Hoi Sin Sesame Chicken Skewers w Lemon
Myrtle Sweet Chilli and Fresh Coriander **\$4.00**

Lamb Kofta Sticks w Fresh Mint Sourcream Sauce **\$4.10**

Moroccan Lamb Date and Almond Filo Cigars w Mint Yoghurt **\$4.10**

Home-made Empanadas (vegetarian or beef) w Spicy Tomato Chutney **\$4.30**

Spicy Vegetable and Lentil Puff Parcels w Kasoundi **\$4.30**

Moroccan Lamb Pillows w Harissa and Thick Yoghurt **\$4.30**

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Hot Canape Menu

(Continued)

Cocktail Tarts (Roast Mediterranean Vegetable and Feta, Caramelised Leek Potato and Feta, Cherry Tomato Parmesan, or Roast Beetroot, Feta and Thyme) **\$4.30**

Vegan, Wild Mushroom and Spinach Puff Parcels
w Roast Tomato Currant Chutney **\$4.30**

Vegan Caramelised Pumpkin Ribbon Tartlets w Tahini
Lemon Yoghurt and Toasted Pepitas **\$4.30**

Blue Brie, Butternut and Quince Paste Tartlets **\$4.30**

Lamb and Mint Meatball (3) Tagine in bamboo cup w bamboo fork **\$4.50**

Cocktail Gourmet Burgers (beef or chicken) w Red Onion Jam,
Cheese, Tomato, Baby Spinach and Moroccan jam **\$4.50**

Honey Prawn Tails wrapped in Prosciutto, grilled **\$4.60**

Baked Mushroom, Bacon, Chive, Capsicum and Corn-filled Potato Skins **\$4.80**

Chilli Mex Bean Potato Skins w Guacamole, Sour Cream
and Spring Onions (meat or vegan) **\$4.80**

Chipotle Tamarind glazed Prawns w green coriander rice
and fresh lime in bamboo cup w bamboo fork **\$4.80**

Cocktail Fillet Beef Mignons w Grain Mustard Aioli **\$4.80**

Cocktail Beef Burgundy Pies Puff Pastry Lid w Spicy Tomato Relish **\$4.80**

Butter Chicken and Basmati Rice Boats with bamboo fork **\$4.90**

Indian Coconut Prawn Curry w Mango Chutney, Yoghurt
and Spring Onion in Bamboo Cups **\$5.60**

Barbecued Rosemary and Garlic Frenched Lamb
Cutlets glazed w Moroccan Jam **\$6.00**

Sweet Canape Menu

Cost per unit

Dark and White Belgian Chocolate-dipped Strawberries **\$3.10**

Cocktail Fresh Fruit Skewers w Lime Syrup or Mint Sugar Dust **\$3.70**

Cocktail Crepes rolled w Kangaroo Island Honey,
Strawberry Slices and Sweet Mascarpone **\$3.80**

Pistachio, Orange, Date, Cacao Truffle Balls (vegan and gluten-free) **\$3.90**

Coco-dusted Handmade Grand Marnier Truffles **\$4.00**

Traditional Cannoli, Chocolate Eclairs or Cream Puffs **\$4.20**

Sweet Petite Tartlets (Passionfruit Curd w Raspberries, Choc Chili
Salted Caramel, glazed Strawberry Honey Mascarpone, Mocha,
Belgian Milk Chocolate Hazelnut, Apple Pistachio) **\$6.00**

Native Gelato Cups - Rosella Flower and Raspberry, Coconut and Lemon
Myrtle, Mango Macadamia (gluten-free and dairy-free) **\$6.00**

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 **\$7.10**