



Canapé Menu

Guide to approximate volumes

for Cocktail Events / Corporate Events / Private Events

Lunch – select 10 items

Mid Afternoon – select 8 items

Dinner – select 12 items

Canapés are individually priced for you to choose 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, w unlimited paper cocktail napkins and square crockery cocktail plates

30 - 40 guests (2 service staff)	\$570
45 - 60 guests (3 service staff)	\$770
70 - 90 guests (4 service staff)	\$960
100 - 140 guests (5 service staff)	\$1160

For larger numbers – price on application



Canapé Menu

Cold Selection

Cost per unit

Premium sushi selection – inside out, spicy tuna, mixed vegetable, prawn avocado, or chicken avocado <u>w</u> soy and wasabi GF	\$3.20
Fresh chunky avocado lime coriander salsa <u>w</u> pita triangles	\$3.20
Gourmet-filled ribbon sandwiches (3 tiered, crustless, combined salad and meat layers).....	\$4.00
Grape tomato, bambini bocconcini, basil leaf skewers <u>w</u> sticky wattleseed balsamic GF	\$4.00
Pesto cheesecake <u>w</u> semidried tomatoes, toasted pinenuts and Turkish bread slices	\$4.00
Saltbush dukkah <u>w</u> olive oil, sticky wattleseed balsamic, sourdough bread chunks and baked orange, garlic and thyme olives	\$4.00
Piquant three cheese herb and seeded mustard toasted sesame balls GF	\$4.00
Cocktail fresh fruit skewers <u>w</u> lime zest syrup or mint sugar dust GF.....	\$4.10
Sweet chilli coriander prawns <u>w</u> red pesto sourcream GF	\$4.10
Thai-spiced butterfly prawns <u>w</u> green goddess dressing GF.....	\$4.10
Olive tapenade canapes <u>w</u> Danish feta, roasted capsicum, thyme and toasted pinenuts.....	\$4.20
SA natural fresh open oysters <u>w</u> julienne cucumber and Japanese dressing or verjus, pink peppercorn and lemon myrtle dressing on rock salt	\$4.20
Spicy guacamole tomato salsa spoons <u>w</u> coriander, lime. Jalapeno marinade, sourcream and tortilla crumbs.....	\$4.20
Watermelon, cucumber, avocado, mint, feta Chinese spoons.....	\$4.20
Fresh salmon, wasabi mayonnaise, spring onion sushi rice squares	\$4.30
Pinwheel sandwiches	
- salmon, avocado and dill cream; or	
- chicken pesto spinach; or	
- curried egg and chives; or	
- semidried tomato, avocado and baby spinach	
.....	\$4.30



Canapé Menu

Cold Selection - continued

Beetroot dill vodka cured salmon <u>w</u> fresh cucumber pickle and creme fraiche on crostini.....	\$4.40
Cucumber cups <u>w</u> smoked salmon, dill cream, pink shallots and peashoots	\$4.40
Fresh corn coconut and coriander pikelets <u>w</u> smoked salmon, sourcream and chives.....	\$4.40
Fresh blanched asparagus spears wrapped in prosciutto.....	\$4.40
Miso cured beef on sesame sushi rice squares <u>w</u> pickled ginger, spring onion and sesame sauce	\$4.40
Spicy Spanish frittata squares <u>w</u> basil pesto and roasted cherry tomatoes vegetarian or chorizo).....	\$4.40
Traditional panzanella salad in bamboo boats <u>w</u> bamboo fork (Tuscan tomato, basil and bread salad <u>w</u> balsamic vinaigrette).....	\$4.40
Vietnamese ricepaper rolls <u>w</u> sesame sauce teriyaki chicken salad, bean curd salad or prawn salad	\$4.40
Baby slider rolls <u>w</u> crunchy Thai-style salad, poached chicken and toasted sesame sauce.....	\$4.50
Cocktail pancakes rolled with smoked salmon, horseradish cream and chive ties	\$4.50
Crepe roulades	
- smoked salmon dill cream cheese <u>w</u> lemon zest cream; or	
- chicken and spinach <u>w</u> red pesto; or	
- semidried tomato and spinach <u>w</u> basil pesto	
.....	\$4.50
Garlic bruschetta	
- whipped goats curd, fresh blanched asparagus, lemon zest & shaved parmesan; or	
- white bean puree <u>w</u> grape tomato, chilli olive salsa and shaved Manchego; or	
- chargrilled zucchini and eggplant relish <u>w</u> buffalo mozzarella	
.....	\$4.50



Canapé Menu

Cold Selection - continued

Gumnut smoked kangaroo on baked sweet potato rounds <u>w</u> bush tomato salsa and chives	\$4.50
Maple bacon, spring onion and corn fritters <u>w</u> sourcream and baby herbs.....	\$4.50
Mixed greens ricotta and dill pastry cups <u>w</u> beetroot hummus and dukkah	\$4.50
Peppered rare roast beef <u>w</u> fresh tomato currant chutney on baguette slices.....	\$4.50
Toasted ciabatta <u>w</u> whipped goats feta, prosciutto and fresh thyme	\$4.50
Vegan fried polenta squares <u>w</u> sticky balsamic onions, roasted peppers and thyme jam and saltbush dukkah	\$4.50
Vegan spiced carrot, coriander, red onion pikelets <u>w</u> creamy hummus, pickled radish, pistachio dust and cress.....	\$4.50
Whole prawn and spicy avocado salsa spoons <u>w</u> red pesto	\$4.50
Polenta and parmesan squares <u>w</u> whipped goats' cheese, caramelised golden beet leaves, honey, thyme and toasted pinenuts.....	\$4.60
Beetroot blini <u>w</u> herb crème fraiche and hot smoked trout.....	\$4.70
Fresh pea, mint and lemon zest crostini <u>w</u> poached prawns and basil lime cream	\$4.70
Peking duck pancakes rolled with hoi sin, spring onions, cucumber and chive ties	\$4.70
Cocktail falafel sliders <u>w</u> crunchy slaw and sticky sweet onion.....	\$4.80
Vegan caramelised pumpkin ribbon tartlets <u>w</u> tahini lemon sauce and toasted pepitas	\$5.00
Roasted beetroot, whipped dill ricotta and toasted walnuts tarts	\$5.10
Blue brie, butternut and quince paste tartlets	\$5.20
Roasted wild mushroom, whipped goats cheese, rocket and toasted pinenuts tarts	\$5.20
Premium sushi cones <u>w</u> soy sauce chicken salad; or salmon salad; or tuna salad	\$6.00



Canapé Menu

Hot Selection	Cost per unit
Coriander beef meatballs <u>w</u> smokehouse chilli and spring onions	\$3.90
Spanish meatballs in tomato manzanillo olive sauce <u>w</u> crumbled feta	\$4.00
Thai-style chicken balls <u>w</u> sesame sauce and coriander	\$4.00
Cocktail beef pies <u>w</u> saucy tomato relish and mustard.....	\$4.10
Spring rolls (medium size) vegetarian or chicken <u>w</u> sweet chilli lime sauce	\$4.20
Arancini	
- semidried tomato, parmesan and rosemary; or	
- Swiss brown mushroom and toasted pinenut; or	
- Chorizo, parmesan and rosemary <u>w</u> caper aioli	
.....	\$4.40
BBQ Piri Piri prawns (Portuguese style) <u>w</u> lime zest aioli	\$4.40
Chicken, spinach and feta cocktail sausage rolls <u>w</u> kasoundi.....	\$4.40
Cocktail croissants chicken and chilli chia marmalade w greens or sauteed leeks, ham and Swiss cheese	\$4.40
Haloumi chorizo mint and potato patties <u>w</u> minted yoghurt.....	\$4.40
Herbed stuffed baked Swiss brown mushrooms (V)	\$4.40
Lamb biryani rolls <u>w</u> coriander mint chutney	\$4.40
Mini pizza (prosciutto, bocconcini, tomato and oregano)	\$4.40
Mint coriander and parsley falafel cakes w caramelised onions and tahini lemon yoghurt	\$4.40
Mixed greens ricotta and dill pastry cups <u>w</u> beetroot hummus and dukkah	\$4.40
Moroccan, chicken and almond rolls <u>w</u> jamato relish.....	\$4.40
Oysters Kilpatrick on rock salt	\$4.40
Quinoa, sweet potato and green pea fritters <u>w</u> sumac yoghurt	\$4.40
Roasted pumpkin, pea, coriander and walnut patties <u>w</u> tzatziki	\$4.40
Vegan bean, mushroom, chia cocktail sausage rolls <u>w</u> tomato chilli jam	\$4.40



Canapé Menu

Hot Selection - continued

Zucchini, carrot, haloumi, chickpea cakes <u>w</u> chipotle yoghurt.....	\$4.40
Asian-style fish cakes <u>w</u> baby herb salad and hot sour dressing	\$4.50
Chermola chicken, almond and carrot patties <u>w</u> spring onion yoghurt sauce GF.....	\$4.50
Cocktail chicken pancetta mignons <u>w</u> saffron aioli.....	\$4.50
Dukkah-crusted chicken tenders <u>w</u> lime zest aioli	\$4.50
Moroccan, lamb, date and almond filo cigars <u>w</u> mint yoghurt.....	\$4.50
Sticky hoi sin sesame chicken skewers <u>w</u> lime and coriander toasted sesame seeds.....	\$4.50
Turkish lamb, currant and pinenut cocktail sausage rolls <u>w</u> tomato kasoundi.....	\$4.50
Zucchini, mint and ricotta fritters <u>w</u> beetroot relish, sourcream and peashoots.....	\$4.50
Lamb, rocket and pistachio patties <u>w</u> sumac yoghurt sauce GF	\$4.60
Vegan caramelised leek and carrot filo cigars <u>w</u> basil cream	\$4.60
Moroccan, lamb, date and almond filo cigars <u>w</u> mint yoghurt.....	\$4.50
Traditional lamb kofta sticks <u>w</u> mint sour cream.....	\$4.60
Caramelised vegetable and lentil puff parcels <u>w</u> kasoundi (Vegan).....	\$5.00
Honey prawn tails wrapped in prosciutto (grilled).....	\$5.00
Moroccan lamb pillows <u>w</u> Moroccan jam and labna	\$5.00
Vegan wild mushroom and spinach puff parcels <u>w</u> roast tomato currant chutney	\$5.00
Cocktail gourmet burgers (beef or chicken) <u>w</u> red onion jam, cheese, tomato, baby spinach and Moroccan jam	\$5.00
Cocktail tarts	
- Roast Mediterranean vegetable and feta; or	
- Caramelised leek, potato and feta; or	
- Cherry tomato, pesto and parmesan; or	
- Roasted beetroot feta and thyme	
.....	\$5.00



Canapé Menu

Hot Selection - continued

Baked mushroom, bacon, chive, capsicum and corn filled potato skins <u>w</u> sourcream GF	\$5.10
Lamb and mint meatball tagine <u>w</u> yoghurt and spring onions in bamboo boat with bamboo fork.....	\$5.20
Chilli Mex bean potato skins <u>w</u> guacamole, sour cream and spring onions (beef or Vegan).....	\$5.30
Cocktail beef burgundy pies <u>w</u> puff pastry lid and spicy tomato relish.....	\$5.30
Chipotle tamarind prawns <u>w</u> coriander basmati rice and fresh lime in bamboo boat <u>w</u> bamboo fork	\$5.40
Cocktail fillet beef pancetta mignons <u>w</u> truffle aioli	\$5.50
Butter chicken and pilaf rice boats <u>w</u> bamboo fork.....	\$6.50
Traditional Indian coconut prawn curry <u>w</u> mango chutney, yoghurt and spring onions in bamboo boats <u>w</u> bamboo fork	\$6.60
Barbecued rosemary and garlic Frenched lamb cutlets <u>w</u> Moroccan jam glaze	\$7.00



Canapé Menu

Sweet Selection

Cost per unit

Minimum orders apply

Dark and white Belgian chocolate-dipped strawberries	\$4.00
Cocktail fresh fruit skewers <u>w</u> lime zest syrup or mint sugar dust.....	\$4.10
Cocktail crepes rolled with Kangaroo Island honey, strawberry slices and sweet mascarpone.....	\$4.20
Baby pink sprinkle donuts.....	\$4.50
Baby raspberry lamingtons <u>w</u> fresh cream	\$4.50
Pistachio, orange, date, cacao truffle balls (Vegan/GF).....	\$4.50
Portuguese custard tarts	\$4.50
Cannoli – traditional vanilla and chocolate custard or ricotta pistachio	\$5.50
Hand-made mini cinnamon donuts <u>w</u> choc dipping sauce	\$5.50
Sweet Bacci arancini <u>w</u> raspberry dipping sauce and pistachio crumb	\$5.50
Baby jelly cakes.....	\$6.40
Sweet petite tartlets	
- passionfruit curd <u>w</u> fresh raspberries; or	
- blueberries and vanilla bean mousse; or	
- chocolate salted caramel; or	
- glazed strawberries <u>w</u> honey mascarpone; or	
- Belgian milk chocolate hazelnut	
.....	\$6.50
Vegan chocolate hazelnut cannoli.....	\$6.60
Cocktail dessert glasses with teaspoons	
- dark chocolate mousse espresso cups <u>w</u> fresh raspberries and double cream; or	
- white chocolate and fresh blueberries panna cotta; or	
- passionfruit panna cotta <u>w</u> double cream, mint and pistachios; or	
- strawberry, orange and mint salad gingernut crumble <u>w</u> honey mascarpone	
.....	\$8.00