



CANAPES MENU

Canapés are beautifully presented finger food well suited for formal cocktail situations.
Make your own combination of Deluxe and Gourmet Canapés to suit your personal taste.
(* Prices for deluxe & gourmet canapés are based on a minimum of 20 guests)

DELUXE CANAPE MENU

Greek vegetable, halloumi & kadaifi pastry roulades
Indian vegetable kormas samosas with tamarind sauce
Middle Eastern lamb filo parcels with coriander yoghurt
Mediterranean vegetable & ricotta tartlets with wild rocket pesto
Prosciutto, grilled vegetable & mozzarella roulades
Crunchy ginger, lime leaf & coriander fish cakes
Tartlet of herb goat's cheese & smoked salmon
Chinese-style char Siu barbecue pork & vegetable bundles
Mini grilled chicken & vegetable burritos with avocado salsa
Crispy parmesan risotto cakes with sundried tomatoes & basil pesto
Handmade vegetable & shitake spring rolls with hot & sour dip
Nori wrapped sesame snapper pieces with wasabi mayonnaise
Crispy salt & pepper calamari pieces with chilli jam
Cumin-scented lamb kofta brochettes with yoghurt chutney
Handmade chicken, leek & cheddar pies
Char-grilled Malay chicken satays with peanut sambal
Thai lime leaf chicken in wonton cups
Sticky glazed ginger & hoisin chicken pieces
Potato pancakes with smoked salmon & chive crème (G.F)
California-style sushi rolls with avocado & pickled ginger (G.F)
Prawn & avocado crostini with chilli jam (G.F)
Sweet potato fritters with avocado & corn salsa (G.F)
Grilled polenta route with goat's cheese & onion jam (G.F)
Vietnamese rice paper rolls with a hot & sour dressing (G.F)
Mini vegetable frittata stacks with tomato & olive tapenade (G.F)

2 selections - \$18.00 per person *

4 selections - \$30.00 per person *

8 selections - \$55.00 per person *

GOURMET CANAPE MENU

The following items are served on noodle spoons:

Grilled teriyaki salmon with pink ginger & soy
Rare, peppered tuna with green papaya, coriander & lime
Pacific Oysters with finger lime pearls, soy & wasabi
Mud crab gowgee with leek & saffron
Grilled Hervey Bay scallops with tomato confit & basil pesto

The following items are served in Chinese green teacups:

Lobster bisque with shellfish ravioli
King prawn cocktail with gazpacho dressing

Pumpkin soup flavoured with lemongrass & coconut milk

The following items are served as tartlets & pastry:

Thai beef salad in coriander tartlets

Wild mushroom, brie & hollandaise in filo

Lamb kormas curry in poppadum cases

Goats cheese tarts with caramelised onion & thyme

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GOURMET CANAPE MENU continued...

The following items are served on sticks & skewers

Crispy noodle-wrapped prawns

Organic chicken medallion wrapped in prosciutto & sage

Grilled Atlantic salmon skewers with ginger & lime

Lemongrass & lime leaf prawn on sugarcane sticks

Lamb fillet medallion on rosemary skewers

The following items are wraps & roulades

Chinese-style Peking duck wraps

Cucumber & yellowfin tuna rolls with avocado & black sesame

Vietnamese-style prawn & rice paper parcels

The following items are croute, crostini & bruschetta

Grilled garlic & chilli prawns with lime aioli

Beef fillet en croute with sauce béarnaise

Grilled polenta with Moreton Bay bugs & avocado

Tostadas topped with mud crab & avocado salsa

The following items are crispy & crunchy

Crisp coconut prawns with mango & lime mayonnaise

Herb-crusted lamb cutlets with salsa verde

Tempura barramundi pieces

Sesame crab cake with wasabi mayo

2 selections - \$22.00 per person *

4 selections - \$36.00 per person *

8 selections - \$65.00 per person *

LATE-NIGHT SUPPER OPTIONS FOR YOUR COCKTAIL RECEPTION

See our grazing table and food station menu.

TO FINISH

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Endless brewed coffee & tea selection - \$140 (up to 75 guests) or \$190.00 (over 75 guests)

Barista style espresso coffee (machine included) & tea selection - \$205.00 up to 50 guests / \$350

over 50 guests (max. 100 guests)

SERVICE STAFF

Supervisor (Mon-Sat) \$65.00 per hour (Sun) \$80.00 per hour

Food & Beverage Staff (Mon-Sat) \$60.00 per hour (Sun) \$75.00 per hour

Chef on Site @ \$300.00

Additional cost applicable for Public Holidays

** Please note a minimum of a 4-hour call out is applicable for all service staff*