



FOOD





CANAPÉS PACKAGES

OPTION ONE

4 x Canapés per person – \$16 per head

Suggested for shorter, 1 hour events

- 2 x cold canapés
 - 2 x hot canapés
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OPTION TWO

6 x Canapés per person – \$24 per head

Suggested for 2 hour events

- 3 x cold canapés
 - 3 x hot canapés
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OPTION THREE

8 x Canapés per person – \$32 per head

Suggested for longer events over 2 hours

- 4 x cold canapés
 - 4 x hot canapés
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See Sample Menus on following page





SAMPLE MENUS

OPTION ONE 4 x Canapés per person

Little bagels with salmon and horseradish cream

Crispy southern spiced chicken breast + aioli

Pork and pancetta sausage rolls + homemade tomato sauce

Pumpkin arancini + aioli (GF, V)

OPTION TWO 6 x Canapés per person

Cucumber tarts with tuna tartare, lime and furikake (GF, DF)

Tartlets with goat's curd, chilli jam and roasted capsicum (V)

Prosciutto, tomato, bocconcini skewers with basil dressing (GF, DF)

Southern fried crumbed cauliflower with chipotle aioli (V, GF)

Tiny beef sliders, cornichons, American cheese homemade sauce

Prawn and chorizo skewers with Cajun spices

OPTION THREE 8 x Canapés per person

Vietnamese BBQ chicken or vegetarian cold rolls with hoisin dip (GF, DF)

Cucumber tarts with tuna tartare, lime and furikake (GF, DF)

Tartlets with goat's curd, chilli jam and roasted capsicum (V)

Prosciutto, tomato, bocconcini skewers with basil dressing (GF, DF)

Little chicken burgers with pesto, tomato and melty cheese

Pumpkin arancini + aioli (GF, V)

Little lamb kofta + harissa yoghurt dip (GF)

Pork and pancetta sausage rolls + homemade tomato sauce

Items may be substituted, please see our full canape list on the next page

V Vegetarian | **VG** Vegan | **GF** Gluten Free | **DF** Dairy Free

CANAPÉS MENU



COLD CANAPÉS

Cucumber tarts with tuna tartare, lime and furikake (GF, DF)

Prosciutto, tomato, bocconcini skewers with basil dressing (GF, DF)

Vietnamese BBQ chicken or vegetarian cold rolls with hoisin dip (GF, DF)

Little bagels with salmon and horseradish cream

Tartlets with goat's curd, chilli jam and roasted capsicum (V)

Crispy southern spiced chicken breast and aioli

HOT CANAPÉS

Pork and pancetta sausage rolls + homemade tomato sauce

Pumpkin arancini + aioli (GF, V)

Little lamb kofta + harissa yoghurt dip (GF)

Southern fried crumbed cauliflower with chipotle aioli (V, GF)

Little chicken burgers with pesto, tomato and melty cheese

Tiny beef sliders, cornichons, American cheese homemade sauce

Prawn and chorizo skewers with Cajun spices

VEGAN CANAPÉS

Cold

Vietnamese cold rolls with hoisin peanut dip, (VG, GF)

Crumbed southern spiced fried cauliflower, sriracha mayo and spring onion (VG, GF)

Hot

Baby falafel with hummus, roasted capsicum sauce (VG, GF)

Handmade vegetable spring rolls with herbed coconut chilli dip (VG)

Spinach spanakopita (VG)

Sweet potato and kaffir lime empanada (VG)

Vegetable pakora with coriander sauce (VG, GF)

Falafel burgers, hummus, roasted capsicum, tomato, vegan cheese, onion (VG)



SHARED GRAZING PLATTERS

All platters below are priced for 25 guests

OPTION ONE – \$130 PER PLATTER

Dips, olive oil, dukkha, fresh seasonal crudités, olives, cornichons, breads, gluten free wafers

OPTION TWO – \$165 PER PLATTER

Charcuterie, olive oil, dukkha, cornichon, cheddar cheese, olives, breads, gluten free wafers

OPTION THREE – \$200 PER PLATTER

Cheeses (Brie, Cheddar & Blue), Charcoal Wafers (GF), Lavosh, seasonal fresh fruit, dried fruit, nuts

SWEET PLATTERS

\$100 PER PLATTER – 45 PIECES TOTAL

Mixed platter of petit fours Includes:

- Chocolate raspberry brownie (GF)
- Caramel slice
- Baby chocolate eclairs
- Macarons (GF)
- Lemon meringue tarts (GF)

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