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ROYAL SOUTH YARRA
LAWN TENNIS CLUB

CANAPE MENU

eventsmanager@rsyltc.org.au
9829 1530

CANAPES

(Minimum order of 25)

6 PIECES (PER PERSON) - 1 hour package \$38

8 PIECES (PER PERSON) - 2 hour package \$48

10 PIECES (PER PERSON) - 3 hour package \$58

12 PIECES (PER PERSON) - 4 hour package \$68

Cold Canapes

Natural oysters, chardonnay & salmon cavaire dressing (gf, df)

Chicken, chive & mayonnaise fingers (gfo)

Oak smoked salmon, horseradish cream & buckwheat blini

California roll, wasabi & soy (gf)

Assorted "super green" rice paper rolls (gf, v, vg)

Chicken liver pate, caramelised onion on brioche

Classic beef tartare, sourdough crostini

Prawn nigiri, pickled ginger & soy

Hot Canapes

Chicken & leek pot pie

Prawn in filo with sweet chilli sauce

Skewer of slow roasted beef teriyaki

Mini cornish pastie, tomato relish (gfo)

Spice vegetable samosa, mint chutney (v)

Five spiced duck spring roll, hoisin sauce

Ham & cheese jaffle

Steamed dumplings-prawn & spinach, shitake & veg, gingered chicken & soy

SUBSTANTIAL CANAPES

(Minimum order of 25)

\$12.00pp

Hot

Chicken biryani served with a creamy yoghurt (gf)

Salt & pepper squid served with a lemon mayo

Wild mushroom rice, shaved parmesan (gf)

Fish & chips (Max order of 30)

Cold

White bean, fennel salad & smoked salmon (gfo)

Thai rare beef salad, beanshoots, crispy shallots & coriander (gf)

Prawn cocktail bagels

Traditional caesar salad (gf)

(gf) gluten free, (gfo) gluten free option, (v) vegetarian, (vg) vegan, (df) dairy free
Please let the event manager know if there are any specific dietaries.



Dessert

(Minimum order of 25 per canape)

\$5.00 each

Assorted macarons (gf)

Mini lemon meringue tartlets (gfo)

Chocolate fudge brownie

Orange cake topped with a cream cheese frosting (gf)

Rose scented panna cotta, raspberry compote



Chef's Suggested Menu 1

Suitable for lunch & dinner cocktail parties

\$75.00 per head

4 hours of food service

Cold

- Chicken, chive & mayonnaise fingers (gfo)
- California roll, wasabi & soy (gf, v, vg)
- Oak smoked salmon, horseradish cream & buckwheat blini
- Assorted "super green" rice paper rolls (gf, v, vg)

Hot

- Chicken & leek pot pie
- Spice vegetable samosa, mint chutney (v)
- Steamed dumplings - prawn & spinach, shitake & veg, and gingered chicken & soy
- Skewer of slow roasted beef teriyaki

Substantial

- Salt & pepper squid, lemon mayo
- Thai rare beef salad, beanshoots, crispy shallots & coriander (gf)

Dessert

- Mini lemon meringue tartlets

Chef's Suggested Menu 2

Suitable for cocktail parties and wakes

\$48.00 per head

2 hours of food service

Cold

- Chicken, chive & mayonnaise fingers (gfo)
- California roll, wasabi & soy (gf, v, vg)
- Oak smoked salmon, horseradish cream & buckwheat blini
- Assorted "super green" rice paper rolls (gf, v, vg)

Hot

- Chicken & leek pot pie
- Steamed dumplings - prawn & spinach, shitake & veg, and gingered chicken & soy
- Skewer of slow roasted beef teriyaki

Dessert

- Mini lemon meringue tartlets



