



# Canapés

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**30 Mins - \$30 Per Person (2 Cold and 2 Hot)**

**One Hour - \$45 Per Person (3 Cold and 3 Hot)**

**Two Hours - \$65 Per Person (3 Cold and 3 Hot + 2 Substantial Canapé)**

**Three Hours - \$75 Per Person (4 Cold and 4 Hot + 2 Substantial Canapé)**

**Four Hours - Three Hour Package plus Grazing Station or 2 additional Substantial Canapé**

## COLD SELECTIONS

Kingfish Sashimi, Jalapeño Salsa, Ponzu Gel, Micro Coriander (DS)

Korean spiced Beef Tartare, Nashi Pear, Shallots, Crostini

Crab, Green Apple, Salmon Roe, Pickled Daikon Wrap, Miso Mayonnaise, Flowers (DS)

Oysters, Citrus Salsa & Yuzu Vinaigrette (GS, DS)

Tuna Tartar Tacos, Avocado, Micro Celery

Miang Kham - Betel Leaf, Prawn, Peanuts, Chilli (DS)

Poached Chicken Salad, Compressed Cucumber, Flowers (GS, DS)

Salmon Tartar, Jalapeño, Coriander Emulsion, Tostada

Compressed Watermelon, Feta, Olive Seeds, Micro Parsley (V, GS)

## HOT SELECTIONS

Okonomiyaki Bites, Bulldog Sauce, Kewpie Mayo, Bonito Flakes

Beef Short Rib Bites, Aioli, Sorel (DS)

Pulled Lamb Neck & Pomegranate wrapped in Filo with Coriander Yoghurt

Pumpkin, Puff Pastry, crushed Chickpeas, Fig Jam

Smoked Duck Breast, Orange Reduction, Juniper Crepe

Cauliflower & Potato Pakora, Chilli Jam (VE, GS)

Soy Chicken Thigh Stuffed with Ginger, Yuzu Kosho, Shallot & Sesame (DS)



**Menus and prices are valid until 30 June 2025. All prices inclusive of GST. V = vegetarian, VE = vegan, GS = gluten sensitive, DS = dairy sensitive**

Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated.

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## SUBSTANTIAL SELECTIONS

Nashville Hot Chicken Bites, Pickles, Soft Milk Roll  
Poached Salmon, Fennel Sauce, Fresh Herb Salad (GS, DS)  
Soft Polenta, Charred Corn, Truffle Butter, Chives, Shaved Parmesan (V, GS)  
Crispy Pork Belly, Fried Rice, Shallot (DS)  
Potato Gnocchi, Pumpkin Purée, Fried Sage, Burnt Butter (V)  
Saudi Arabian Chicken Shawarma, Pickled Cucumber, Garlic Sauce (DS)  
Butter Chicken, Rice with Green Peas, Mint Yoghurt, Coriander & Shaved Red Onion (GS)  
Beef Sliders, Gruyère, Pickled Cucumber, Ketchup

## DESSERT SELECTIONS

Assorted Macarons (GS, Contains Nuts)  
Tartlets Raspberry Dulce de Leche (V)  
Passion Fruit Banana Cube (GS, VE)  
Tropical Crèmeux & Passionfruit Boba (GS, DS)  
Banana Coconut Pavlova (GS)  
White Chocolate Coconut Financier  
Spiced Pineapple Coconut Panna Cotta (GS, Contains Nuts)  
Chocolate Caramel Royals (Contains Nuts)



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