



Canapés Menu

Prices are inclusive of food waiting staff,
and onsite chef to service your menu

Minimum of 50 guests required for any canape menu

Cold Selections

- 1 Pan seared lamb bruschetta with a smoked capsicum salad
- 1 Thai chicken salad in a savoury pastry case
- 1 Lemon myrtle poached prawns with aioli
- 1 Tandoori Chicken pieces with a coriander & lime yoghurt (GF)
- 1 Feta, rocket & mushroom bruschetta (V)
- 1 Semi dried cherry tomato bruschetta, with basil pesto (V)
- 1 Chicken and prawn cold rolls with hoisin sauce
- 1 Slow roasted lamb shoulder with rocket and lemon pesto bruchetta
- 1 Slow roasted mushroom bruschetta with rocket and lemon pesto (V)

Hot Selections

- 1 Spinach and feta filo parcels with cumin and lime yoghurt
- 1 Roasted pumpkin arancini with thyme and parmesan (V)
- 1 Salt and pepper squid with a chilli, lime and coriander dipping sauce
- 1 Almond crusted chicken goujons with an avocado and lime aioli
- 1 Yakitori chicken skewers with a soy and lime glaze (GF)
- 1 Mini gourmet pies, beef, chicken and lamb with tomato chutney
- 1 Crisp Thai spring rolls with sweet chilli & lime dipping sauce (V)
- 1 Chicken and basil filo parcels with tomato relish
- 1 Braised beef cheek tartlet with a rosemary crunch

Sweet Selections

Mixed pastries, chocolate and caramel eclairs, canoli's, fruit tarts, rumballs and vanilla slice

2½ hours of food service

- 1 6 selections \$30 per person
- 1 8 selections \$35 per person
- 1 10 selections \$40 per person