Hot & Cold Canapés and Finger Food

Minimum order 10 of any item

$2.50 per item

Vietnamese Vegetarian Rice Paper Roll with Aromatic Soy & Lime Dipping Sauce

Baked Mozzarella marinated with Marjoram & Lemon, wrapped in Pancetta served on toasted sourdough crouton

Cajun Spiced Corn Fed Chicken Skewer

Smoked Ocean Trout served on Sweet Corn Blinis with Sour Cream, Chives and Dill

Cocktail Beef & Red Wine Pie

Cocktail Vegetable Spring Rolls (2 pieces per serving)

Tandoori Chicken Tart with Mango Chutney & Coriander Pesto

Smoked Chicken, Basil & Pumpkin Risotto served on Chinese Spoons

Fetta Cheese & Spinach Quiche

Crostini topped with Artichoke & Olive Tapenard or Smoked Salmon with Preserved Lemons

Curried Vegetable Pastry Puff

Goats Cheese and Herb Tartlets topped with ‘Funky Chef’ Chilli Jam, Chives and Olives

Beef & Bean Empanada

Cocktail Chicken and Pumpkin Pie

Aromatic Tandoori Chicken served with a Mint and Yoghurt Dip

Confit of Tuna, Quail Egg & Tomato Tartlet

Roasted Balsamic Mushrooms served with Spicy Guacamole

Preserved Lemon Bocconcini, Baby Basil & semi roasted Tomato Crostini

Chargrilled and Marinated Cocktail Vegetable Skewer

Spinach & Pumpkin Quiche

Spicy Chickpea & Red Onion Bhaji

Mexican style Spicy Sesame Chicken Goujons with Guacamole

Crispy Duck Wontons with Baby Coriander Salad

Hot & Cold Canapés and Finger Food

$3.50 per item

Lime & Lemongrass Crab Cakes

Lightly Parmesan Crumbed and Pan-Fried Quail Fillet with Preserved Lemon & Ginger Pickle

Aromatic Tandoori Lamb Cutlet served with a Mint and Yoghurt Dip

King Prawns with a Spicy Horseradish and Tomato Dip

Mini Herb Scones topped with Smoked Salmon, Sour Cream, Chives & Dill (2 pieces per serving)

Cocktail Lamb & Capsicum Skewers with Pumpkin Hummus

Crispy Duck & Bocconcini Pizzette with Beetroot Relish

Sushi & Sashimi Selection (2 pieces per serving)

Hoi-Sin Beef Fillet Skewers

Seared Marinated Tuna Infused with Lime, Soy, Ginger & Mirin

Oysters:
Bloody Mary Shooter Glass
Marinated in Vodka, Lime and Sweet Chilli

Tempura Prawn with Coriander & Soy Dipping Sauce

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Dessert Canapé Suggestions

$3 per item

Cocktail size Passionfruit Pavlova

Chocolate Dipped Strawberries (2 per serve)

Mini Lemon Tart

Ginger Shortbread Biscuits topped with Chocolate Mousse

Glazed Fruit Tartlets

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Please note that prices are exclusive of gst.
More menu suggestions are listed on our website under catering.
Additional menus can be put together based on your personal favourites,
diet requirements and budget preferences.
Delivery charges may apply.

Hot & Cold Canapés and Finger Food

First Class Chefs, Boardroom Service Staff, Equipment & Alcohol can be arranged on request.