



Hot & Cold Canapés and Finger Food

Minimum order 25 of any item

Section 1 – \$2.75 per selection

COLD CANAPÉS

Herb Crepe filled with Tasmanian Smoked Salmon & Citrus Crème Fraiche
Cherry Tomato & Woodside Goats Curd Crostini
Chicken & Red Wine Parfait Terrine served on Crostini
Mushroom Blini with Goats Cheese & Balsamic Capsicum
Smoked Ocean Trout served on Sweet Corn Blini with Sour Cream, Chives and Dill
Vegetarian Rice Paper Roll with Aromatic Tofu and Chilli Soy Dipping Sauce
BBQ Duck & Chilli Noodle Rice Paper Roll with Vietnamese Mint & Baby Coriander
Teriyaki Chicken Vietnamese Rice Paper Roll with Soy & Mirin Dipping Sauce
Potato Cakes Topped with Woodside Goats Cheese & caramelised Onion
Antipasto Skewers with Bocconcini, Olives & Prosciutto

HOT CANAPÉS

Cocktail Beef & Red Wine Pie
Cocktail Chicken & Mushroom Pie
Mini Peking Duck Pie
Spinach, Fetta & Olive Quiche
Smoked Turkey & Cranberry Quiche
Caramelised Onion & Mascarpone Frittata
Moroccan style Lamb, Almond & Date Pasties with Preserved Lemons
Spanish Chorizo Braised in Red Wine with Olives
Salt Cod Fritters with Lime Salt & Aioli

Mini Arancini / Risotto Balls:

Smoked Corn & Confit Tomato
Blue Cheese, Fennel & Pine Nut
Peking Duck
Mushroom & Basil



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Section 2 – \$3.75 per selection

COLD CANAPÉS

Pesto Palmiers topped with Ricotta & Prosciutto / Smoked Salmon & Crème Fraiche
Tartare of Ocean Trout with Sushi Rice, Wasabi & Baby Herbs
Salmon Pastrami served on toasted Sourdough

Cocktail rolls filled with slow cooked Roast Beef, Beetroot Rémoulade Rocket & Béarnaise
Cocktail rolls filled with Poached Chicken with Cucumber & Aioli
Beef Carpaccio on Tomato & Olive Biscotti
Sugar Cured Tuna on Bamboo Skewers with Sweet Rice Wine Dipping Sauce
Petuna Ocean Trout Carpaccio with Capers and Miniature Lavosh (2 pieces per serving)
Vietnamese Prawn & Salmon Rice Paper Cornet with Citrus Soy

Oysters:

Horseradish, Tomato & Citrus Vodka
Natural with Lemon
Rice Wine Vinaigrette
Tomato & Cucumber Salsa

HOT CANAPÉS

Herb & Parmesan Crumbed Pan-Fried Quail Breast with Banana Chutney
Seared Sesame Ocean Trout Skewers
Rosemary Sprigs with Seared Scallop & Slow Cooked Pork Belly
Tandoori Lamb & Capsicum Skewers

Prawns:

Sesame Coated King Prawn with Chilli Jam
Tempura Prawn with Coriander & Soy Dipping Sauce
Poached King Prawn with Saffron, White Wine & Chives
Crispy Ginger & Coriander coated King Prawns with Cucumber Dipping Sauce
Pan-Fried King Prawns with Coconut, Green Chilli and Coriander Relish



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Substantial Fork Food 'Short Courses'

\$8.50 per item

Tempura Snapper with Sweet Potato Chips
Corn fed Lemon Chicken served with Caramelised Onion & Olive Mash
Miniature Gourmet Bangers & Mash
Slow Roasted Pork with Braised Lentils & Hot Banana Chutney
Vietnamese Slow Poached Chicken & Tofu Salad with Chilli & Mint Dressing
Thai Beef Salad with Lemongrass & Mint Leaves

\$11.00 per item

Pesto Seared Blue Eye Cod with Parmentier Potatoes
Thai Style Prawns with Coconut Milk and Chilli Jam
Salmon & King Fish Goujons with Parisienne Potatoes
Smoked & Poached Tasmanian Salmon & Ocean Trout with Micro Cress salad, Wasabi & Lime Jelly
Individual French & Australian Cheese Plate with Lavosh & Date Relish

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Mini Cocktail sized Salads in Noodle Box – \$6.50 each

Lemon Chicken Caesar
Roasted & Chargrilled vegetables with Fetta & Olives
Creamy Potato, Chive & Celery Salad with Smoked Ocean Trout
Moroccan Style Vegetable Cous Cous with Dates, Olives & Preserved Lemons
Baby Royal Blue Potatoes with Lentils, Garlic, Bacon, Rosemary
Bocconcini, Roma Tomato & Olive Salad with Raspberry Vinaigrette
Baby Spinach, Cajun Pumpkin, Tomato, Olive & Feta Cheese Salad with Balsamic Dressing
Beetroot & Goats Cheese with Caramelised Onion and Balsamic Dressing

DESSERT CANAPÉ AND SWEET TREATS

\$3.50 per item

Mint & Chocolate Soup with Raspberry Coulis (served in a shot glass)
Mini Chocolate Tart
Mini Lemon Tart
Orange & Grand Marnier Polenta Pudding
Chocolate & Malibu Mousse



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Drop Off Functions

The following menu suggestions are suitable for delivery on platters ready to serve. Please advise at time of booking if the food is not to be eaten straight away. Waiter service and bar staff are available for this style of function

Menu 1: Serving 5 pieces per guest @ \$12.00 per person

Smoked Ocean Trout served on Sweet Corn Blini with Sour Cream, Chives and Dill
BBQ Duck & Chilli Noodle Rice Paper Roll with Vietnamese Mint & Baby Coriander
Cocktail Chicken & Mushroom Pie
Sweet Corn & Basil & Fetta Risotto Balls

Menu 2: Serving 8 pieces per guest @ \$20.00 per person

Sugar Cured Tuna & Salmon with Sweet Rice Wine Dipping Sauce
Potato Cakes Topped with Woodside Goats Cheese & caramelised Onion
Moroccan style Chicken, Date & Almond Tart
Cocktail Beef & Red Wine Pie
Herb & Parmesan Crumbed Pan-Fried Quail Breast with Banana Chutney
Tomato, Basil & Caramelised Onion Risotto Balls

Menu 3: Serving 10 pieces per guest @ \$25.00 per person

Mushroom Blini with Prosciutto, Goats Cheese & Balsamic Capsicum
Antipasto Skewers with Bocconcini, Olives & Prosciutto
Potato Cakes Topped with Smoked Salmon & Crème Fraiche
Aromatic Vegetable & Tofu Vietnamese Rice Paper Roll with Soy & Mirin Dipping Sauce
Moroccan style Chicken & Vegetable skewers with Tagine Dipping Sauce
Peking Duck Risotto Balls
Cocktail Beef & Red Wine Pie / Cocktail Chicken & Mushroom Pie
Sesame Prawn skewers with Chilli Jam

Media – Gallery – Product Launch Canapés (delivered ready to serve)

7 Pieces per guest @ \$20 per person

12 pieces per guest @ \$30 per person

BBQ Duck & Chilli Noodle Rice Paper Roll with Vietnamese Mint & Baby Coriander
Rosti Potato Cakes topped with Woodside Goats Cheese & Caramelised Onion
Sashimi King Fish, Salmon, Tuna, & Oysters with Sweet Rice Wine Dipping Sauce
Tartare of Ocean Trout with Sushi Rice, Wasabi & Baby Herbs
Antipasto Skewers with Prosciutto

Miniature French Style Canapé Tartlets with: Goats Cheese & Olive / Prawns with Baby Herbs / Beetroot with Caviar
Crème Fraiche (minimum order to include caviar is 60 guest)
Blueberry & Vanilla Panna Cotta



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Delivery charges may apply for orders outside of Pyrmont & CBD

Portion sizes depend on the item selected and market prices generally we suggest 8 to 12 selections for a substantial meal or 5 to 8 selections for a shorter presentation style event

Additional menus can be put together based on your personal favourites, diet requirements and budget preferences.

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

Service Staff (4-hour minimum shift):

\$40 per hour – Monday to Friday

\$45 per hour – Saturday

\$48 per hour – Sunday

Chef Services at Venue (4-hour minimum shift):

\$50 per hour – Monday to Friday

\$60 per hour – Saturday

\$65 per hour – Sunday

Please be aware that less than 48 hours cancellation will incur a 100% fee.

Please note that prices listed are exclusive of gst.