

DIETARY REQUIREMENTS:
We accommodate all requests including
gluten free & vegan.
Please let us know upon your initial inquiry.



CANAPES MENU

Canapés are beautifully presented finger food well suited for formal cocktail situations.
Make your own combination of Deluxe and Gourmet Canapés to suit your personal
taste.

Cost per head includes a chef on-site for cooking, presentation & service of menu
(* Prices for deluxe & gourmet canapés are based on a minimum of 20 guests)

DELUXE CANAPE MENU

- Greek vegetable, halloumi & kadaifi pastry roulades
 - Indian vegetable korma samosas with tamarind sauce
 - Middle Eastern lamb filo parcels with coriander yoghurt
 - Mediterranean vegetable & ricotta tartlets with wild rocket pesto
 - Prosciutto, grilled vegetable & mozzarella roulades
 - Crunchy ginger, lime leaf & coriander fish cakes
 - Tartlet of herb goat's cheese & smoked salmon
 - Chinese style, char Siu barbecue pork & vegetable bundles
 - Mini grilled chicken & vegetable burritos with avocado salsa
 - Crispy parmesan risotto cakes with sundried tomatoes & basil pesto
 - Handmade vegetable & shitake spring rolls with hot & sour dip
 - Nori wrapped sesame snapper pieces with wasabi mayonnaise
 - Crispy salt & pepper calamari pieces with chili jam
 - Cumin scented lamb kofta brochettes with yoghurt chutney
 - Handmade chicken, leek & cheddar pies
 - Char-grilled Malay chicken satays with peanut sambal
 - Thai lime leaf chicken in wonton cups
 - Sticky glazed ginger & hoisin chicken pieces
 - Potato pancakes with smoked salmon & chive crème (gf)
 - California style sushi rolls with avocado & pickled ginger (gf)
 - Prawn & avocado crostini with a chili jam (gf)
 - Sweet potato fritters with avocado & corn salsa (gf)
 - Grilled polenta croute with goat's cheese & onion jam (gf)
 - Vietnamese rice paper rolls with a hot & sour dressing (gf)
 - Mini vegetable frittata stacks with tomato & olive tapenade (gf)
- 2 selections - \$15.00 per person * 4 selections - \$25.00 per person***
8 selections - \$45.00 per person *

GOURMET CANAPE MENU

The following items are served on noodle spoons:

Grilled teriyaki salmon with pink ginger & soy
Rare peppered tuna with green papaya, coriander & lime
Pacific Oysters with finger lime pearls, soy & wasabi
Mud crab gowgee with leek & saffron
Grilled Hervey Bay scallops with tomato confit & basil pesto

The following items are served in Chinese green tea cups:

Lobster bisque with shellfish ravioli
King prawn cocktail with gazpacho dressing
Pumpkin soup flavoured with lemongrass & coconut milk

The following items are served as tartlets & pastry:

Thai beef salad in coriander tartlets
Wild mushroom, brie & hollandaise in filo
Lamb korma curry in poppadum cases
Goats cheese tarts with caramelized onion & thyme

The following items are served on sticks & skewers

Crispy noodle wrapped prawns
Organic chicken medallion wrapped in prosciutto & sage
Grilled Atlantic salmon skewers with ginger & lime
Lemongrass & lime leaf prawn on sugarcane sticks
Lamb fillet medallion on rosemary skewers

The following items are wraps & roulades

Chinese style Peking duck wraps
Cucumber & yellowfin tuna rolls with avocado & black sesame
Vietnamese style prawn & rice paper parcels

The following items are croute, crostini & bruschetta

Grilled garlic & chili prawns with lime aioli
Beef fillet en croute with sauce béarnaise
Grilled polenta with Moreton Bay bugs & avocado
Tostada's topped with mud crab & avocado salsa

The following items are crispy & crunchy

Crisp coconut prawns with mango & lime mayonnaise
Herb crusted lamb cutlets with salsa verde
Tempura barramundi pieces
Sesame crab cake with wasabi mayo

(gf) = gluten free



2 selections - \$18.00 per person *

4 selections - \$32.00 per person *

8 selections - \$55.00 per person *

LATE NIGHT SUPPER OPTIONS FOR YOUR COCKTAIL RECEPTION

See our grazing table and food station menu

TO FINISH

Endless brewed coffee & tea selection - \$99 (up to 75 guests) or \$139 (over 75 guests)
Barista style espresso coffee (machine included) & tea selection - \$149 up to 50 guests
/ \$250 over 50 guests (*max. 100 guests*)

SERVICE STAFF

Supervisor (Mon-Sat) \$47.00 per hour (Sun) \$55.00 per hour
Food & Beverage Staff (Mon-Sat) \$42.00 per hour (Sun) \$50.00 per hour
Additional cost applicable for Public Holidays

** Please note a minimum of a 4-hour call out is applicable for all service staff*

