



Dish Catering

Stand Up Selections

Fabulous for all events our beautiful canapé packages designed for your guests to graze on at your next event. Can be deliver to your house and set up on your table with heights and pretty lights or professionally served by our staff to your guests Very stylish!





Dish Stand Up

Served Cocktail Style or set up grazing table style



Package One \$38.00 pp 4 canapés / 2 slider (50/50) / 2 bowl (50/50)

Petite Range - Designed for a shorter event

Package Two \$44.00 pp 6 canapés / 2 slider (50/50) / 2 bowl (50/50)

Middle Range - Designed for a wedding, party or corporate event.

Package Three \$55.00 pp 6 canapés / 2 slider (50/50) / 2 bowl – 1 of each pp

Middle Range - Designed for a wedding, party or corporate event.

Package Four \$55.00 pp Antipasti grazing boards / 6 canapés / 2 slider (50/50) / 2 bowl (50/50)

Grand Range - Beautifully themed grazing table. Designed for a party, wedding or corporate event.

Package Five \$65.00 pp Antipasti grazing boards / 6 canapés / 2 slider (50/50) / 2 bowl – 1 of each pp

Dessert - selection of petite cakes / slices / tarts and biscuits

Deluxe Grand Range – Beautifully themed grazing table. Designed for a longer party, wedding or corporate event.

Package Six \$73.00 pp Beautifully Themed Antipasti table with Selection of shot glass mocktails / 6

canapés / 2 slider (50/50) / 2 bowl – 1 of each pp /

Dessert Boards - selection of petite cakes / tarts / biscuits

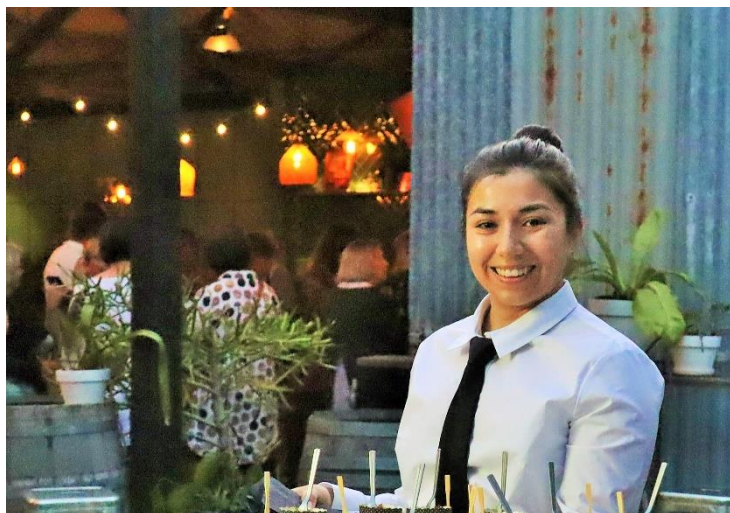
Minimum 30 guests. GST inclusive. Delivery POA. Delivery + server POA. Full service - Chef / Servers extra costs – POA.

(50 /50) - example – 80 guests = choice of two sliders (40 of each)





CANAPES



Haloumi / toasted flatbread / harissa yoghurt / lemon (v)
Vine tomatoes / basil / mozzarella / bruschetta (v)
Thyme Roasted Pumpkin / Goats cheese / roasted almonds / spinach pastry (v)
Couscous / mint / pomegranate salad / tahini yogurt (v)
Sushi / ginger / Japanese mayo
Falafel balls / Greek style mint yoghurt (v)
Rockmelon / parma ham / truffle oil (v/vg/gf/df)
Gyoza Japanese dumplings / vegetable / black vinegar (vg)
Pumpkin Arancini Balls with beetroot puree (vg/gf)
Corn & coriander fritters / ginger / chilli jam (v)
Smoked salmon / fresh lemon / jap mayo / pickled seaweed
BBQ Chinese Pork Skewer / hoisin sauce
Lamb loin / spiced rosemary / garlic chip (gf)
Mini Beef / Chicken / Vegetable Pies
Panko crusted large prawns / Japanese mayonnaise / pickled seaweed
Skewered Satay Chicken shot glass / satay sauce / cucumber (gf/df)
Kofta Spiced Lamb / coriander / ginger / beetroot jam (gf/df)
Beef Ravioli spoon / tomato basil puree
Beef Lasagne cubes / parmesan / basil pesto
Spaghetti Bolognese cup / parmesan / basil pesto
Cauliflower & Vegetable Pakora
Spiced Thai Fish Cakes with a wasabi mayonnaise
Salt & Pepper squid w garlic aioli with lemon wedge
Sui Mai Mushroom & Vegetable / steamed / sweet chilli

df -dairy free / gf - gluten free / v - vegetarian / vg – vegan





Canapes Deluxe

Deluxe Canapes – add \$2.00 extra per piece (minimum of 30 per selection)

Cold

Chicken Medallion / morel mushroom / sage tomato confit (gf/df)

Tasmanian Salmon / mashed peas / blini / caviar (gf/df)

Seafood cocktails / Crab / shrimp / lobster / spicy avocado / tomato / lime / (gf/df)

Stuffed pumpkin flower prawn / king prawn / chilli / tempura batter (gf/df)

Truffled wild mushrooms / crisp leeks in a brioche croute (v)

Chickpea smashed / roasted cauliflower / caramelised onion / pine nut / salsa verde (v/gf/df)

Martini Seafood / king prawn / olive skewer / lemon / lime / caviar

Hoisin Duck / orange relish / noodles

Freshly shucked oysters with pink lime caviar

Warm

Seafood Bisque / scallops / lobster / prawn / caviar dill foam

Lobster Brioche Burger / tomato mayonnaise

Beef Wellington / mushroom duxelle / horseradish cream / chive coulis (gf/df)

Barramundi spring roll / Vietnamese vegetables / vermicelli noodle / spices (df)

Wild Sea bass with lemon purée / Edible flower / mint oil / citrus froth (gf/df)

Chicken tulip Moroccan / French trimmed drumets baked in Moroccan spices (gf/df)

Eye Fillet / Dijon mustard / truffle mash / tarragon béarnaise (gf)

Prawn & Beef Skewer / Shallot / cooked on coal bbq / mild chilli & lime dressing

Spanish prawns / lime / paella rice / saffron

Marinated Scallops Served on a spoon with salsa Verde & crisp pancetta

Steak & Chip – sealed fillet steak wrapped around hot chip / tomato hollandaise sauce

Salt & Pepper squid w garlic aioli with lemon wedge



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SUBSTANTIAL BOWLS & PLATES

Barramundi Fillet / sea salt / aioli / lemon / spinach / vine tomatoes (gf)

S&P Squid / cracked black pepper / lemon / coriander (gf/df)

Classic Battered Fish & Chips / tartar / lemon / tomato ketchup

Paella / saffron rice / chicken / prawns / peas / lemon / chorizo / herbs (can be v/gf)

Teriyaki Salmon / bean sprouts / Japanese mayo / brown rice / kewpie mayo (gf)

Italian Meatballs / tomato / basil / chives / oregano / shaved parmesan

Tender marinated beef / truffle mash / baby spinach / French mustard / béarnaise (gf)

Aged Steak / slaw / parmesan / rosemary / aioli (gf)

BBQ Chinese Pork / steamed rice / hoisin / bok choy (gf/df)

Moroccan Spiced Lamb / cous cous / garlic yoghurt / seared eggplant / salsa (gf)

Thai Chicken Curry / pumpkin / pea / lemongrass / mushroom / Jasmin rice / pappadum (gf)

Chicken with Wild Mushrooms / cream chive sauce / sauteed spinach (gf)

Beef Korma / eggplant / Jasmin rice / minted yoghurt (gf)

Sweet Potato Dahl / pickled cucumber yoghurt / pappadum (v/gf)

Spinach Ricotta ravioli / basil / chive / parmesan (v)

Vegetable ragout / crispy shallots / pomegranate (vg/gf)

Vegetable Korma / saffron rice / minted yoghurt (v/gf)



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SLIDERS / DESSERTS

SLIDERS

Pulled pork slider / red cab slaw / crisp onions / hoisin sauce

Wagyu Beef Burger / lettuce / jack cheese / vine tomato / gherkins / beetroot chutney

Quinoa Haloumi burger / mushrooms / spinach (v)

Panko Crusted Chicken / slaw mix / chilli jam

Falafel/ beetroot / pickles / avocado / slaw / mayo

Mini sirloin steak sandwich / mustard seed béarnaise / rocket / caramelised onion jam

Teriyaki Chicken / jap mayo / brioche bun

German Hot Dog with mustard & sauerkraut

Panko Cod burger, tartar sauce, brioche bun

Spiced bean burger, smashed avocado, sweet chilli, brioche bap

Can be gluten free if requested

Dessert - selection of petite cakes / slices / tarts and biscuits

Displayed on our cake stands



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TERMS & CONDITIONS



DEPOSIT

A deposit of \$150.00 is required to secure your booking. If event is cancelled up to 14 days prior an administration fee of \$150 will be held. Final numbers due 7 days prior and final payment due 5 days prior to event and will no longer be refundable. Extra numbers can be accommodated up to 3 days prior to event whereby payment can be made by credit card.

DIETARY REQUIREMENTS

Individual dietary requirements to be sent through via email 7 days prior to event.

STAFF COSTS

Chef / Servers and bar staff are charged at an extra cost. POA.

INCLUSIONS / SERVICE WARE

Napkins and timber or PLA cutlery included along with all service-ware.
We bring our portable kitchen set up including tables / ovens / catering equipment / lights and set up in your garage (if private home) or venue kitchen (if full service is required)

DELIVERY FEES

If delivery only – does not apply to full service
\$88.00 Fee to deliver the food in presentation boxes (for canapes) / thermal boxes for substantial.
Food fully prepared and ready to serve. For areas outside of Brisbane an extra travel fee will be charged.

GRAZING TABLE

We deliver and set up the food grazing style on your table with heights and lights for you to keep. Substantial Bowls will be delivered in lined thermal boxes ready for you to serve yourself or you can have the food displayed with heights and lights for an extra \$50.00.

