

Canape Packages

Fabulous for all events our beautiful canapé packages designed for your guests to graze on at your next event. Can be dropped to your house in our beautiful boxes or placed on our black clothed or timber tables or professionally served by our staff Very stylish!





Canapé Packages

Package One \$35 Select 4 canapés / 2 slider (50/50) / 2 bowl (50/50)

Petite Range - Designed for a shorter event

Package Two \$40 Select 6 canapés / 2 slider (50/50) / 2 bowl (50/50)

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

Package Three \$45 Select 4 canapés / 2 slider (50/50) / 2 bowl

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

Package Four \$55 Select 6 canapés / 2 slider (50/50) / 2 bowl (50/50) / select a grazing board

Deluxe Grand Range – Designed for a longer party, wedding or corporate event.

Package Five \$65 Select 4 canapés / 2 slider / 2 bowl / select a grazing board

Deluxe Grand Range – Designed for a longer party, wedding or corporate event.

Package Six \$75 Select 6 canapés / 2 slider / 2 bowl / select 2 grazing boards

Deluxe Grand Range – Designed for a longer party, wedding or corporate event.

(1 of each item per person).

Can be delivered and set up on your tables or we can supply wait staff for an extra fee.

Delivery (extra charge) Minimum 30 guests.





CANAPES

Haloumi / toasted flatbread / harissa yoghurt / lemon (v/gf)

Vine tomatoes / basil / mozzarella / bruschetta (v/vg)

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

Falafel balls / Greek style mint yoghurt (v)

Sumac chicken / bruchetta / beetroot sesame / garlic mayo (gf)

Rockmelon / parma ham / truffle oil (v/vg/gf/df)

Couscous / mint / pomegranate salad / tahini yogurt (v)

Lamb loin / spiced rosemary / garlic chip (gf)

Gyoza Japanese dumplings / vegetable / black vinegar (v)

Cherry Tomato / Zucchini / Bocconini / pesto skewer

Mini Beef / Chicken / Vegetable Pies

Thai fish cake / lemon grass / dip

Arancini Balls with beetroot puree and mayo

Panko crusted large prawns / Japanese mayonnaise / pickled seaweed

BBQ Chinese pork skewer (df/gf)

Corn & coriander fritters / ginger / chilli jam (v)

Skewered Satay Chicken / Singapore marinade (gf/df)

Kofta Spiced Lamb / coriander / ginger / beetroot jam (gf/df)

Thyme Roasted Pumpkin / Goats cheese / roasted almonds / spinach pastry (v)

df - dairy free / gf - gluten free / v - vegetarian / vg – vegan *Minimum of 30 items per selection*





SLIDERS / BURGERS / BUNS /

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/gf)

Panko Crusted Chicken / slaw mix / chilli jam (gf)

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



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SUBSTANTIAL BOWLS & PLATES

Barramundi Fillet / sea salt / aioli / lemon / spinach / vine tomatoes (gf)
Italian Meatballs / tomato / basil / chives / oregano / shaved parmesan
Aged Sirloin Steak / truffle mash / micro salad / French mustard / béarnaise
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)
Seared Sirloin Steak / slaw / parmesan / rosemary / aioli
BBQ Chinese Pork / steamed rice / hoisin / bok choy (gf/df)
Moroccan Spiced Lamb / cous cous / garlic yoghurt / seared eggplant / salsa
Sweet Potato Dahl / pickled cucumber yoghurt / pappadum (v/gf)
Thai Chicken Curry / pumpkin / pea / lemongrass / mushroom / Jasmin rice / pappadum (gf)
Teriyaki Salmon / bean sprouts / Japanese mayo / brown rice / kewpie mayo
Angus Beef Sausage / truffle garlic mash / steamed spinach / red wine jus (gf)



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BOARDS

Charcuterie & Cheese board - Selection of cured meats & deluxe cheeses / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish / deluxe local cheeses / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / lavosh / assorted crackers

Seafood board - Sashimi salmon / crab meat / marinated octopus / prawn skewer / sourdough bread / cocktail sauce

Vegetarian board - Bocconcini & zucchini skewers / hommos / grilled eggplant / sun-dried tomato / raw vegetables / marinated feta / flatbread

Asian board Selection sushi rolls (tuna, soy chicken, salmon, cucumber) / ginger / wasabi / soy sauce

Dessert Board – selection of petite cakes / slices / tarts and biscuits

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