Canapes

Whether it's a light offering for drinks or a substantial cocktail party/ these tasty bites and delicious creations will ensure your guests are generously catered for.

CANAPE PACKAGES

Whether it's a light offering for drinks or a substantial cocktail party/ these tasty bites and delicious creations will ensure your guests are generously catered for.

Choose from one our suggested packages or we can tailor a menu to suit your event. Service items and napkins included.

Select From

6 canapés (one of each per person)

8 canapés (one of each per person)

Pre event – 4 canapés

Add on

Slider / Burger / Bun

Deluxe Canapé

Substantial Bowl / Plate

Canapé Dessert

Drop off menu: *Delivered to your event - canapes in boxes / stand up meals in bowls and set up on your table (certain items not suitable)*

Full Service: *Staff (EXTRA COST) and equipment necessary for service of food to guests*

Minimum of 30 items per selection

info@dishcatering.com.au www.dishcatering.com.au 07 3398 8324

CANAPES

Petite canapes | 3.50 each

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*

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DELUXE CANAPES

Deluxe canapes | 4.95 each

Salmon sashimi / seaweed / wasabi mayo / edible flower petal (gf/df)
Lamb Kofta / spiced yoghurt (gf/df)
Seafood cocktails / Crab / shrimp / lobster / spicy avocado / tomato / lime / (gf/df)
Stuffed pumpkin flower prawn / king prawn / chilli /tempura batter (gf/df)
Peking duck / Asian greens / rice paper / hoisin (gf/df)
Tuna tartar / lemon seaweed / Sesame seeds / Japanese mayo (gf)
Fresh Oysters (natural or dressed with caviar)
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 soubise sauce / Edible flower / mint oil / citrus froth (gf/df)
Eye Fillet / Dijon mustard / truffle mash / tarragon béarnaise (gf)
Pan Fried Scallop in spoon / black caviar béarnaise (gf/df)

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SLIDERS / BURGERS / BUNS/

8.80 each

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

Plates & Bowls | 11.00 each

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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SWEET CANAPES

Petits Fours Tartlet One (serves of 18) - $120.00

Mini Boutique Eclairs ● Chocolate ● Raspberry ● Caramel

Petits Fours Tartlet Two (serves of 30) - $144.00

Jaffa Cube Cake ● Blackberry Cheesecake Quenelle ● Apple Mousse with Hazelnut Breton ● Mango Ginger Slice ● Chocolate Mousse ● Tart of Rose Cheesecake

Petits Fours Tartlet Three (serves of 40) - $120.00

Profiterole Variety ● Selection of profiteroles with a variety of fillings and toppings

Petits Fours Tartlet Four (serves of 36) - $160.00

GF – Green Tea Frangipane ● Boysenberry Friand ● Choc Almond Brownie ● Red Velvet Sponge ● Hazelnut Pebble ● Lemon Cheesecake

Individual - $150 per selection

Portuguese Custard Tart (serves of 24)

Chocolate Vegan Cake (serves of 24)

Apple Tart Tatin (serves of 24)

White Chocolate and Baileys Tart (serves of 24)

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