

# Canape Station

*Fabulous for all events our beautiful canapé stations designed for your guests to graze on arrival or add a few together for a brilliant display of food items. Can be dropped to your house in our beautiful boxes or placed on our black clothed or timber tables .... Very stylish!*





# Canapé Stations

## Station One

Cold Canape selection – 25 of each

Charcuterie cheese vegetarian selection (for 25 guests)

Drop off in our beautiful boxes

Set up on our black cloth tables or timber top table

\$880.00

\$980.00

## Station Two

Deluxe cold selection – 25 of each

Charcuterie cheese vegetarian selection (for 25 guests)

Drop off in our beautiful boxes

Set up on our black cloth tables or timber top table

\$980.00

\$1080.00

## Station Three

Deluxe cold selection – 25 of each

Charcuterie cheese vegetarian selection (for 25 guests)

Drop off in our beautiful boxes

Set up on our black cloth tables or timber top table

\$1200.00

\$1300.00

Delivery fees and GST will apply

If you have more guests please multiply by the amount required





# Canapé Station One

Pumpkin Caramalised onion & goats cheese tart

Falafel balls Greek style mint yoghurt (v)

Peking duck Asian greens rice paper hoisin (gfd)

Assortment Mini Gourmet Quiche Flourless (gf)

Couscous mint pomegranate salad tahini yogurt (v)

Lamb loin spiced rosemary garlic chip (gf)

Selection of 4 cured meats / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish / deluxe local cheeses / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / lavosh / assorted crackers Bocconcini & zucchini skewers / hommos / grilled eggplant / pickled red cabbage / sun-dried tomato / stuffed vine leaves / raw vegetables / marinated feta / flatbread







# Canapé Station Two

Haloumi toasted flatbread harissa yoghurt lemon (v/gf)

Beef fillet prosciutto horseradish dill (df)

Sumac chicken lavosh beetroot sesame (gf)

Couscous mint pomegranate salad tahini yogurt (v)

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

King prawns Japanese mayonnaise pickled seaweed

BBQ Chinese pork skewer (df/gf)

Vegetable pakora dip (v)

Selection of 4 cured meats / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish / deluxe local cheeses / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / lavosh / assorted crackers Bocconcini & zucchini skewers / hommos / grilled eggplant / pickled red cabbage / sun-dried tomato / stuffed vine leaves / raw vegetables / marinated feta / flatbread





# Canapé Station Three

Tasmanian salmon mashed peas blini caviar (gfdf)

Seafood cocktails crab shrimp lobster spicy avocado tomato lime coriander (gfdf)

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

Chickpea smashed roasted cauliflower caramelised onion pine nut salsa verde (vgfdf)

Pulled pork mini sliders with bbq sauce and slaw

Peking duck / Asian greens / rice paper / hoisin (gf/df)

Arancini – beetroot feta

Selection of 4 cured meats / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish / deluxe local cheeses / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / lavosh / assorted crackers Bocconcini & zucchini skewers / hommos / grilled eggplant / pickled red cabbage / sun-dried tomato / stuffed vine leaves / raw vegetables / marinated feta / flatbread

