



Canapés & Grazing Stations

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 tables and for something extra special have Print Candy theme the table to suit your event Very stylish!





Canapé Stations

Station One

Warm and cold selection – 25 of each	
Drop off in our beautiful boxes	\$490.00
Set up on our black cloth tables	\$590.00
Add deluxe theming to suit your event (per station)	\$300.00

Station Two

Deluxe cold selection – 25 of each	
Drop off in our beautiful boxes	\$615.00
Set up on our black cloth tables	\$715.00
Add deluxe theming to suit your event (per station)	\$300.00

Station Three

Warm and cold selection – 25 of each	
Drop off in our beautiful boxes	\$740.00
Set up on our black cloth tables	\$840.00
Add deluxe theming to suit your event (per station)	\$300.00

Station Four

Warm and cold selection – 25 of each	
Drop off in our beautiful boxes	\$990.00
Set up on our black cloth tables	\$1090.00
Add deluxe theming to suit your event (per station)	\$300.00

Delivery fees and GST will apply





Add our grazing boards

Beautiful Disposable timber boards perfectly shaped for your grazing table. Food selected is deluxe items from specialty suppliers – try one of each for a wonderful display

Boards – \$120.00 each / serves 15-20 guests

Charcuterie board

Selection of 4 cured meats / house slaw / pickles / olives / artichokes / semi dried tomatoes / sourdough bread / beetroot relish

Seafood board

Smoked salmon / crab pâté / marinated octopus / prawn salad / sourdough bread / garlic mayonnaise

Cheese board

Deluxe local cheeses / quince paste / smoked garlic & tomato chutney / olives / walnuts / fresh fruits / lavosh / assorted crackers

Vegetarian board

Bocconcini & zucchini skewers / hommos / grilled eggplant / pickled red cabbage / sun-dried tomato / stuffed vine leaves / raw vegetables / marinated feta / flatbread

Asian board

Selection sushi rolls (tuna, soy chicken, salmon, cucumber) / ginger / wasabi / soy sauce (3 pp)

Bar Snacks – \$90.00 Great for scattering on guests tables or grazing station

Mixed nut selection / Roasted vegetable chips with dip / Black & green marinated olives / Raw Vegetables / Popcorn





Canapé Station One

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

Falafel balls / greek style mint yoghurt (v)

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

Sumac chicken / lavosh / beetroot sesame (gf)

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

Lamb loin / spiced rosemary / garlic chip (gf)

Charcuterie Board

Cheese Board

Warm and cold selection – 25 of each





Canapé Station Two

Vine tomatoes / basil / mozzarella / bruschetta (v)

Beef fillet / prosciutto / horseradish / dill (df)

Lamb loin / spiced rosemary / garlic chip (gf)

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

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

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

Deluxe cold selection – 25 of each





Canapé Station Three

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)

Gyoza Japanese dumplings / vegetable / black vinegar (v)

Panko crusted large prawns / Japanese mayonnaise / pickled seaweed

BBQ Chinese pork skewer (df/gf)

Thai vegetable spring roll / dip (v)

Warm and cold selection – 25 of each





Canapé Station Four

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

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

Barramundi spring roll / Vietnamese vegetables / vermicelli noodle / spices / crisp spring roll shell

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

Smashed avocado on mini toast / avocado / poached egg / tomato chilli salsa / watercress

Arancini – beetroot feta / basil pesto & bocconcini / pistachio lemon & saffron

Warm and cold deluxe selection – 25 of each

