

CANAPES

When choosing a menu please take into consideration that most hot canapés will be require to be cooked on-site to maintain high food quality & presentation.

Complimentary.....

Selection of gourmet dips, crudities & tortilla crisps included with your selection.

Hot Canapes

- ~ Mini savoury pancakes with seared scallops with dill mousse au gratin
- ~ Peanut chicken satays
- ~ Soy, chili & ginger beef skewers
- ~ Gourmet beef and mushroom pies
- ~ Gourmet minted lamb and tomato pies
- ~ Gourmet curried lentil and chicken pies
- ~ Indian chick pea & vegetable pockets
- ~ House baked barbeque sausage roll
- ~ Barbeque meatballs with red onion jam
- ~ Scallop bacon and rosemary skewers
- ~ Mushroom caps with basil, parmesan and prosciutto served in tartlet shells
- ~ San choy bau served in lettuce cups
- ~ Cocktail potatoes with bacon, cheddar and jalapenos
- ~ Cocktail potatoes with semi dried tomato and cream cheese
- ~ Salt and pepper squid with fresh lime
- ~ Yum cha (Asian dumpling) served with ponzu dipping sauce
- ~ Prawn twister-Tiger prawn wrapped in crispy pastry
- ~ Grilled chorizo sausage with fire roasted capsicum and pesto
- ~ Thai fish cakes with chili jam
- ~ Pizzetta o Mediterranean vegetables with olive paste
- ~ Pizzetta of tandoori chicken, mint and yoghurt
- ~ Blue cheese and onion mini flan
- ~ Falafels with minted yoghurt
- ~ Vietnamese flavored lamb patties speared on sugar cane with Tzatziki
- ~ Quiche with bacon, caramelized onion & Maleny Raclette cheese
- ~ Quiche Lorraine
- ~ Feta & spinach tartlets
- ~ Honey, soy & sesame chicken drummettes

Cold Canapes

- ~ Smoked salmon rose with caper & wasabi mayonnaise presented on sticky rice
- ~ Watermelon, fetta & olive skewers
- ~ Brie, rockmelon & prosciutto wraps
- ~ Smoked crocodile with wasabi mayonnaise
- ~ Joe's Oyster shooter with bourbon, tomato, basil and jalapenos
- ~ ½ Shell NZ mussels marinated with lime, basil, dill, chili & virgin olive oil
- ~ South Australian oysters natural with fresh lemon
- ~ Vietnamese rice paper rolls with chili crab or prawn served with dipping sauce
- ~ Vietnamese rice paper rolls (vegetarian) served with dipping sauce
- ~ Assorted vegetarian sushi rolls with wasabi mayonnaise and soy
- ~ Assorted seafood sushi rolls with wasabi mayonnaise and soy
- ~ Smoked salmon, dill and cream cheese crepe roulade
- ~ Tartlet of Mediterranean vegetables with feta and pesto
- ~ Tartlet of roast peppers with olive tapenade
- ~ Bruschetta with traditional tomato red onion and fresh basil
- ~ Bruschetta with roast beef, mustard aioli and asparagus
- ~ Bruschetta with petit chicken Caesar topping
- ~ Tasmanian smoked salmon mousse on cucumber
- ~ Turkey, cranberry & camembert sour dough toasts
- ~ Profiteroles filled with smoked salmon
- ~ Thai beef salad presented in black teardrop spoons
- ~ Vietnamese crab salad presented in silver spoons
- ~ Dolmades stuffed vine leaves
- ~ Gorgonzola & fennel tartlets
- ~ Roast duck on sour dough toast with spicy blueberry jam
- ~ Peking duck on waldorf salad with spicy blueberry jam served in spoons

Sweets Selection

- ~ Petit caramel tart
- ~ Profiteroles with choc tops
- ~ Chocolate mini cakes
- ~ Bite size sticky date cake
- ~ Fruit skewers drizzled with Grande Marnier
- ~ Petite rhubarb & apple crumbles



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Pricing

- 3 Cold - 3 Hot Items - \$26.90 p/p -Up to 1 hour event
- 4 Cold - 4 Hot Items- \$29.00 p/p - Up to 2 hour event
- 5 Cold – 5 Hot Items - \$36.00 p/p - Up to 2 hour event
- 6 Cold – 6 Hot Items- \$39.00 p/p - Up to 3 hour event

Both the 10 Item & 12 Item selections above include a wait person for the duration of the catering.
Prices include GST, local delivery, catering equipment & Chef.

Minimum number of 30 people

15% Surcharge for Sundays & Public holidays.
Menus or prices may change without notice.