

## CANAPE PACKAGE

Canapés are an increasingly popular choice for a relaxed, less formal style of function. It allows your guests to easily move and mingle about with each other while enjoying a diverse range of catering goodness. Your guests will enjoy the convenience of being able to hold their canapé in one hand while sipping on their bubbles in the other.

### PRICING

	THREE CANAPES	FOUR CANAPES	FIVE CANAPES	SIX CANAPES	SEVEN CANAPES	EIGHT CANAPES	* SPECIAL TEN CANAPES	TEN CANAPES
25 - 50 guests	n/a	\$15.25	\$16.25	\$19	n/a	n/a	\$27	n/a
50 - 100 guests	\$13	\$14	\$15.25	\$17	\$19.25	\$21.50	\$23	\$27
> 100 guests	\$10	\$13	\$14.75	\$16.26	\$18.75	\$20.75	\$21	\$25.50

Prices are per guest, excluding GST. Minimum charge of \$500 on weekends. Additional charges apply on public holidays.

\*Special includes 10 canapés per guest, but with a choice of a maximum 5 different canapés

### RECOMMENDED QUANTITIES

We recommend:

- 3 - 5 canapés per guest for a reception lasting 1 - 1.5 hours;
- 4 - 6 canapés per guest for a reception lasting 1.5 - 2 hours;
- 5 - 8 canapés per guest for a reception lasting 2 - 3 hours and;
- 8 - 10 canapés per guest for a reception lasting more than 3 hours

### AVAILABLE SELECTION

#### COLD CANAPES

Kikorangi blue cheese with poached pear on homemade oat crisp-bread V

Roasted aubergine, preserved lemon, sour cream, flat leaf parsley on a open ficelle V

Beetroot, gorgonzola and candied walnut tart V

Asian spiced duck rice paper wraps with mandarin, peanut, mint, spring onion, cucumber, hoisin and lime dipping sauce DF (can be vegetarian)

Thai chicken tortilla cups with lemongrass, toasted cashew and sesame DF

Marinated salmon, wakame, chili, lime, served in an Asian spoon GF

Smoked salmon on a homemade buckwheat blini with dill pickle GF

Beetroot salmon gravlax with truffle cream cheese on toasted five grain bread

Spicy lemongrass prawns with nam jim sauce GF DF

Spicy chorizo, potato tortilla with chipotle mayo GF

Mini Yorkshire pudding with beef, and horseradish

Crumbed pork terrine, quince and smoked onion

## HOT CANAPES

Chicken katsu with Japanese curry sauce GF

Thai shrimp or chicken cakes with kaffir lime and coriander GF DF

Chicken, coriander and lime quesadillas with salsa and guacamole cream

Roast chicken with sage and onion stuffing, cranberry jam and crispy bacon DF

Mini venison and juniper ragu pies

Rare roast beef, puff pastry, pate and caramelised onion

Little red wine and beef pies with a mustard mash

Beef kebabs marinated in orange, honey, chilli and coriander GF DF

Pulled beef and grilled cheese in a baby potato GF

Homemade mini lamb Cornish pasties with spiced tomato jam

Baby gourmet lamb burgers, spicy tomato chutney, grilled haloumi

Char-grilled lamb rump, kumara rosti, quince jam GF DF

Pork belly, prune and pinot jus GF DF

Croquemonsieur - Miniature toasted sandwiches with Dijon mustard, glazed ham and gruyere cheese

Grilled green beans wrapped in prosciutto with hollandaise GF

Prawn and chorizo skewers with gremolata GF DF

New Zealand mussel fritters, sea salt and preserved lemon mayo GF

Gourmet fish and chips with lemon, dill and caper mayonnaise, served in a cone

Housemade tortellini filled with either ham hock and pea puree sauce *or* ricotta, pine nut and spinach with gazpacho sauce V

Sweetcorn arancini with capsicum jam Vegan GF

Wild mushroom and truffle filo pastry cigarillo with romesco sauce V

Persian feta, slow roasted tomato and caramelised onion tart with basil pesto V

Red pepper tarte tatin with beetroot pesto V

Pumpkin, spinach, feta and roasted cashew fritters with minted Greek yoghurt dip V GF

Roasted baby potato with portobello mushroom, kikorangi blue cheese and walnuts V GF

Crispy crumbed chili tofu with cashew dressing Vegan GF

## DESSERT CANAPES

Caramelised apple tart with honey and cinnamon custard

Lemon curd and berry meringue tartlet

Mini Gelatos in a waffle cone

Baked gingernut cheesecake

Vanilla panna cotta with black doris plum gel GF

Raspberry and white chocolate mousse in a chocolate cup with praline cream GF

Tiramisu in a chocolate basket

Rhubarb and custard galette with cinnamon mascarpone