

## Canapé 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.

Our canapés are beautifully presented and showcase our talented chefs prowess. Your guests will enjoy the convenience of being able to hold their canapé in one hand while sipping on their bubbles in the other.

Canapés offer great value for money while providing a great selection of options to cater for various food tastes.

### Prices

	3 canapés	4 canapés	5 canapés	6 canapés	7 canapés	8 canapés	* special 10 canapés	10 canapés
25 - 50 guests	n/a	\$14.25	\$15.25	\$18	n/a	n/a	\$26	n/a
50 - 100 guests	\$12	\$13	\$14.25	\$16	\$18.25	\$20.50	\$22	\$26
> 100 guests	\$9	\$12	\$13.75	\$15.25	\$17.75	\$19.75	\$20	\$24.50

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

### Canapé menu

Smoked salmon on homemade buckwheat blini with dill pickle <b>GF</b> Served cold	Spicy brown sugar prawns with mango chilli lime dip <b>GF DF</b> Served cold or hot	Salmon tartare with horseradish cream, avocado and crispy shallots served on an Asian spoon <b>GF</b> Served cold   Requires chef on-site
Blini with goats cheese and cranberry <b>GF V</b> Served cold	Asian spiced duck rice paper wraps with mandarin, peanut, mint, spring onion, cucumber, hoisin and lime dipping sauce <b>DF</b> Served cold	Home-made flaxseed and oat crisp-bread, aged organic cheddar and quince jelly <b>V</b> Served cold
Open ficelle with roasted aubergine, preserved lemon, sour cream and flat leaf parsley <b>V</b> Served cold	Cream cheese, sticky beetroot and truffle tarts <b>V</b> Served cold	Spanish chorizo and potato tortilla <b>GF</b> Served cold or hot
Open ficelle with peppered rare beef, horseradish cream & dill pickle Served cold	Vietnamese wrap with red pepper, spring onion, orange, peanut and sprout with carrot and ginger dipping sauce <b>V DF</b> Served cold	Mediterranean vegetable pinwheel Served cold
Pumpkin arancini with pesto dipping sauce <b>V GF</b> Served hot	Mini venison and juniper ragu pies Served hot	Thai chicken tortilla cups with lemongrass, toasted cashew and sesame <b>DF</b> Served cold   Requires chef on-site

<p>Wild mushroom and truffle filo pastry cigarillo with romesco sauce <b>V</b></p> <p>Served hot</p>	<p>Beef kebabs marinated in orange, honey, chilli and coriander <b>GF DF</b></p> <p>Served hot</p>	<p>Chicken, coriander and lime quesadillas with salsa and guacamole cream</p> <p>Served hot   Requires chef on-site</p>
<p>Persian feta, slow roasted tomato and caramelised onion tart with basil pesto <b>V</b></p> <p>Served hot</p>	<p>Pulled beef and grilled cheese filled baby potato <b>GF</b></p> <p>Served hot</p>	<p>Roast chicken on sage and onion stuffing with cranberry jam and crispy bacon <b>DF</b></p> <p>Served hot   Requires chef on-site</p>
<p>Pumpkin, spinach, feta and roasted cashew fritters with minted Greek yoghurt dip <b>V GF</b></p> <p>Served hot</p>	<p>Beef and horseradish filled mini Yorkshire pudding</p> <p>Served cold</p>	<p>Chicken skewers in a parmesan and rosemary crust with a creme fraiche and lemon dipping sauce <b>GF</b></p> <p>Served hot</p>
<p>Roasted baby potato filled with roasted vegetables, ricotta and basil <b>V GF</b></p> <p>Served hot</p>	<p>Little red wine and beef pies with a mustard mash</p> <p>Served hot</p>	<p>Chorizo potato croquettes with paprika mayo <b>GF</b></p> <p>Served hot</p>
<p>Roasted baby potato with portobello mushroom, kikorangi blue cheese and walnuts <b>V GF</b></p> <p>Served hot</p>	<p>Char-grilled lamb rump on potato rosti with quince jam <b>GF DF</b></p> <p>Served hot   Requires chef on-site</p>	<p>Little lamb tagine in a roast baby potato, with raita <b>GF</b></p> <p>Served hot</p>
<p>Red pepper tarte tatin with pesto <b>V</b></p> <p>Served hot</p>	<p>Mini lamb, cashew and Kashmiri chili koftas <b>GF DF</b></p> <p>Served hot</p>	<p>Crisp salt and pepper squid with lemon aioli <b>GF DF</b></p> <p>Served hot   Requires chef on-site</p>
<p>Crispy crumbed chili tofu <b>GF Vegan</b></p> <p>Served hot</p>	<p>Mini lamb Cornish pasties with homemade spiced tomato jam</p> <p>Served hot</p>	<p>Gourmet fish and chip with lemon, dill and caper mayonnaise, served in a cone</p> <p>Served hot   Requires chef on-site</p>
<p>Jalapeño, cheese and corn bomba with roast capsicum and coriander coulis <b>GF V</b></p> <p>Served hot</p>	<p>Baby gourmet lamb burgers with spicy tomato chutney and grilled haloumi</p> <p>Served hot   Requires chef on-site</p>	<p>New Zealand mussel fritters with sea salt and preserved lemon mayo <b>GF</b></p> <p>Served hot</p>
<p>Steamed Asian dumplings with pork, five spice &amp; orange scented hoisin <b>DF</b></p> <p>Served hot   Requires chef on-site</p>	<p>Prawn and chorizo skewers with gremolata <b>GF DF</b></p> <p>Served hot or cold</p>	<p>Ratatouille vegetable tart <b>V</b></p> <p>Served hot or cold</p>
<p>Pork belly with prune and armagnac jus <b>DF</b></p> <p>Served hot   Requires chef on-site</p>	<p>Thai shrimp cakes with kaffir lime and coriander <b>GF DF</b></p> <p>Served hot</p>	<p>Croquemonsieur - Miniature Dijon mustard, glazed ham and gruyere cheese toasted sandwiches</p> <p>Served hot</p>

## Dessert Canapés

Pecan and caramel tart with vanilla bourbon cream Served cold	Dark chocolate and kahlua cheesecake Served cold	Apple and nut cigarillos with vanilla custard Served hot
Little lemon and passion fruit meringue pie Served cold	New York style cheese cake with strawberry compote Served cold	Mini Gelatos in a waffle cone served in a painter's palette Requires chef on-site
Raspberry and white chocolate mousse in a chocolate cup with praline cream <b>GF</b> Served cold	Tiramisu in a chocolate basket Served cold	Yoghurt panna cotta with berry coulis <b>GF</b> Served cold
Rhubarb and custard galette with cinnamon mascarpone Served cold or hot		

## Recommended quantities

We recommend a minimum:

- 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

## Platters

Many of our clients choose to compliment their selection of canapés with food platters or cheese boards from our selected menu. Please let us know if you would like further details of our platter menu.

## Staffing costs (indicative only)

	Less than 50 guests	50 to 100 guests	100 to 150 guest
Supervisor	1 person @ \$30 per hour each	1 person @ \$30 per hour each	1 person @ \$30 per hour each
Chefs	1 person @ \$30 per hour each	1 person @ \$30 per hour each	2 persons @ \$30 per hour each
Wait staff	1 person @ \$25 per hour each	2 persons @ \$25 per hour each	4 persons @ \$25 per hour each
<b>Total</b>	<b>\$85 per hour</b>	<b>\$110 per hour</b>	<b>\$190 per hour</b>