



create it. plate it. enjoy it.

Canape Catering Options

Cold Options - \$3 each

Rice paper rolls with house made dipping sauce
Cherry tomato, basil and bocconcini skewers
Goat cheese tartelette with beetroot relish
House cured salmon on toast with lemon mousse
Tomato or mushroom bruschetta
Felafel with roast lamb and pesto
Prawn cocktail spoons
Crispy wonton shell with Asian style chicken
Prosciutto and melon ball skewers

Hot Options - \$3.50 each

Thai style fishcakes with housemade chilli sauce
Satay chicken skewers
Braised beef potato topped pies
Housemade gourmet sausage rolls
Lamb and eggplant meatballs with yoghurt sauce
Greek style beef meatballs with housemade tomato relish
Truffle salted French fry mini cones
Mini quiche
Marinated grilled prawns
Pork belly and 5 spice roast pumpkin
Salmon and herbed cheese roulade on pumpernickel toast
Vegetarian samosas with lemon herb yoghurt

Stand up plated meals/Noodle Boxes - \$5 each

Mix and Match Protein with side

Asian style marinated chicken
Herb Marinated Beef fillet
Grilled or Fresh Prawns
Pork belly
Garlic and Lemon Marinated Chicken
Green curry chicken



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Accompaniments

Salads

Greek
Caser
Garden
Vietnamese style vermicelli
Kale, broccoli and almond
Roast vegetable, spinach and fetta
Spicy coleslaw
Traditional coleslaw

Vegetables and Starch

Ratatouille and garlic roast mash
Pasta with pesto or tomato based sauce and baked ricotta
Stir fry vegetables with hokkien noodles
Coconut rice and garlic and ginger vegetables
Roast vegetables
Risotto