



Canapé Menu

We recommend a smaller variety of canapés, but each in greater quantities.

Canapé only party: \$40 per person. 14 Pieces per guest choose 8-9 different kinds.

Stand-up event: \$23.00 per person. Allow 8 pieces per guest, choose 5-6 different kinds. End with a light meal. (See Light Meal Menu)

Morning/Afternoon Tea: \$11.50 per person. Choose 4 different items per guest.

Minimum of 20 people; however, we are happy to discuss numbers for smaller functions.

Add extra canapés at \$2.95 per item

Hot Canapé options

- Mini Beef Wellingtons
- Cumin and Mint Lamb Kofta Skewers with Tzatziki GF
- Cocktail Home-made Pure Beef Sausage Rolls with Tomato Relish
- Moroccan Spiced chicken skewers GF
- Thai Style Chicken Drumsticks with Sesame Seeds and Green Onion
- Indian Inspired Vegetable Fritters with Mango Chutney
- Coconut Crusted Prawns with Lime Mayo
- Homemade Falafels with Yogurt-Dill Sauce

Cold Canapé options

- Roast Vegetable and Spinach Frittata Squares with Balsamic Glaze GF
- Cashew Dip and Moroccan Carrot Dip with Vegetable Crudités Vegan
- Mini Yorkshire Puddings with Rare Roast Beef and Horseradish Cream
- Assorted Sushi Rolls (chicken, vegetable and salmon) GF
- Parmesan, Fennel and Thyme Shortbread Biscuits with Pesto and Feta
- Lime, Chilli and Crème Fraiche Crab Sandwiches
- Bocconcini, Cherry Tomato and Basil Skewer with Homemade Dressing GF
- Roasted Pumpkin Roulade with Goats Cheese and Roasted Nuts

Petit Fours

- Blue Berry Cheesecake Squares
- Ginger and Nut Crunch
- Danish Apple Pie with Caramel Cream Sauce
- Decadent Chocolate Brownies
- Date Delight Triangles
- Mini Egg Custard Tarts