

THE CATERER



SAMPLE CANAPE MENU

thecaterersydney.com.au

02 9693 1444

CANAPE PACKAGES

SAMPLE 2 HOUR PACKAGE

\$45 per person + GST – 8 canapés for 10 items per person

COLD CANAPES

Truffled mushroom tart w parmesan cream & chive (v)

Wild rice cracker w roasted beetroot, tamari pepitas & parsley cress (vegan, gf)

Squid ink cracker w tuna tartare, korean red pepper & pickled heirloom carrots (gf, df)

Sesame crusted grass-fed beef w kewpie mayo & crisp nori (gf, df)

HOT CANAPES

Cavolo Nero, feta & stinging nettle arancini w pepita crust & herb aioli (v,gf)

Crispy king prawn, basil, brik pastry & chilli caramel (df)

Salt & szechuan pepper quail w ponzu dressing, coriander & lime (df, gf)

Sweet potato, Manchego, chipotle & caramelized onion croquettes (v, gf)

SAMPLE 3 HOUR PACKAGE

\$59 per person + GST - 8 canapés for 10 items per person plus a roaming small plate

COLD CANAPES

Brioche croute w smoked salmon parfait, avruga caviar & bronze fennel

Crisp blue corn tostada w cured kingfish, persimmon & shizo (gf, df)

Rye caraway crisp w parmesan cream, prosciutto & fried rosemary

Wild rice cracker w roasted beetroot, tamari pepitas & parsley cress (vegan, gf)

HOT CANAPES

Wild mushroom, macadamia & truffle brik pastry cigar, black garlic (v)

Grilled Hervey bay scallop, hazelnut, espelette & gremolata (gf)

Miniature North African spiced lamb shank pies

Salt & szechuan pepper quail w ponzu dressing, coriander & lime (df, gf)

SUPPER DISH

Pan fried gnochetti w cauliflower puree, taleggio, candied walnut & celery (v)

Please note: Option to add substantial canapés, a supper dish, dessert canapés or a food station depending on the event. Please ask us about your options.

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