

THE
CATERER
A SYDNEY COMPANY



SAMPLE CANAPÉ MENU

thecaterersydney.com.au

02 9693 1444

CANAPES

SAMPLE 2 HOUR PACKAGE - \$37.50 per person + GST

8 canapés for 10 items per person

Cold Canapés

Fennel & cumin lavosh w house smoked salmon, crème fraiche, avruga caviar & dill

Squid ink cracker w tuna tartare, yuzu gel, sesame & coriander (GF, DF)

Wild rice & pepita cracker w crushed spring peas, goats curd & preserved lemon (V, GF)

Miniature tartlet of fresh fig, burnt butter yoghurt & thyme (V)

Hot Canapés

Sorrel & four cheese arancini w pesto aioli (V)

Korean fried sesame quail supreme w hot red bean paste & fresh lime (DF)

Szechuan spiced panko crumbed prawns w black garlic nouc cham & coriander (DF)

Cheeseburger spring rolls with American mustard ketchup

SAMPLE 3 HOUR PACKAGE - \$49.50 per person + GST

8 canapés for 10 items per person

Cold Canapés

Organic rice & beetroot cracker w chicken parfait & pickled beetroot (GF)

Rye caraway crisp w parmesan cream, Spanish Jamon & fried rosemary

Poached Yamba prawns w chimichurri aioli & fennel pollen (GF, DF)

Miniature tartlet of fresh fig, burnt butter yoghurt & thyme (V)

Hot Canapés

Miniature croque monsieur w shaved leg ham, gruyere & Dijon béchamel

Spring pea & tapioca croquettes w Manchego & jalapeno (V, GF)

Karaage style fried chicken with Sriracha mayo & fresh lime

Confit organic chicken w house made parfait, toasted hazelnut & maple syrup (GF, DF)

Supper Dish

Casarecce w slow braised lamb ragu, green olives, parsley & parmesan

Please note: Option to add substantial canapés, a supper dish or dessert canapé depending on the event. Please ask us about our food stations.

Please note: There is a \$1000 + GST minimum spend including a chef charge.