

Canapes Package

Please choose 8 kinds from cold canapes,
3 Meats, 2 fish, 3 Vegetarian \$170 per head-one of each kind
or choose any 5 kinds 2 of each kind

Prices do not include a chef.

A chef can be arranged at 550 for a minimum of 4 hours.

Delivery charges apply.

Cold Canapes -Seafood

Seared tuna with mango & papaya salsa on Chinese spoons \$22

Crab cakes with French cream & Caviar with fresh dill \$22

Poached salmon & hollandaise, chopped fresh chives Vol-au-vent \$22

Smoked salmon with beets puree& Caviar on blinis with Fresh dill \$22

Tuna Ceviche with lime & coriander on crispy filo cups- assemble at the site \$22

Prawns with rocket in saffron sauce, chopped red peppers on Chinese spoon \$22

Crab salad with avocado and shallots on savory tarts \$22

Caviar & quail egg with fresh dill on blinis \$22

Prawn cocktail with mixed salad on shooter glasses & mini forks \$25

Prawns with wasabi mayo on crispy filo tarts & chives \$22

Lobster with herb mayo on crepes \$25

Seared tuna with quail egg and black olives on Chinese spoon \$22

Cold Canapes –Meat

Thai spicy pork with coriander & shallots wrapped in crepes \$22

Wagyu roasted beef with salsa Verde on mini Yorkshire pudding \$22

Sliced beef rolled with rocket & caramelized onion on sticks \$22

Duck pate with figs on crispy filo tarts \$22

Mini Peking duck with cucumber & hoisin rolled in tortilla wrapped \$22

Mini Tandoori & mango chutney empanada \$22

Parma ham wrapped in honey dew melon squares & fresh mint on sticks\$22

Gammon ham & brie with Dijon honey mayo rolled in crepes with sticks \$22

Italian salami with mustard mayo on vol-au-vent and fresh chives \$22

Pork terrine with homemade apricot jam on crispy filo tarts \$22

Chicken Thai salad with sautéed red cabbage on crispy wonton cups \$22

Spanish Chorizo & prawn skewers with lemon zest \$22

Cold Canapes –Vegetarian

Wild mushroom ragout sautéed in garlic & butter on vol-au-vent \$19 each
Beet root puree with edible flower on brown square croutons \$19
Sun-dried tomatoes and fresh basil Frittata on sticks \$19
Brie and strawberry with fresh dill on croutons \$19
Cherry tomato with mozzarella cheese & pesto on crispy filo tarts \$19
Mozzarella, artichokes, Fresh basil and cherry tomato on skewers \$19
Asparagus and capsicum mini quiches \$19
Chargrilled zucchini and eggplant & feta cheese \$19
Polenta balls with herb mayo and on Chinese spoons
Vietnamese vegetable rolls with fresh herbs and smoked tofu \$19
Parmesan & onions crusted croutons \$19
Thai roasted eggplant with shallots and coriander on crispy tartlet \$19

Canapes best served Hot- Min 24 pcs each

With A chef

Roasted beef soaked in warm gravy on mini bap rolls \$25 each
Chicken tandoori & yogurt marinated skewers \$24
Mini beef tenderloin kebabs with salsa verde dip \$25
Delicious beef burgers with cheese on multicolor sesame buns \$22
Homemade prawn lollipop with sweet chili sauce dip \$22
Greek Lamb Kofta with mint yogurt dip \$22
Seared scallops, pea puree & crispy bacon & chives on Chinese spoon \$25 each
Italian meatballs with tomato and garlic sauce chopped fresh basil \$22
Monk fish skewers with green capsicums and mango chutney \$24
Deep fried chicken and green peas samosa coriander chutney \$22
Steamed Homemade vegetable dumpling with sweet & chili sauce dip \$22
Spinach & ricotta warm empanada with avocado relish \$22

Sweet mini Bites

Minimum order of 50 pcs each 5 kinds

Chef charges is \$550 for 4 hours minimum

Oven equipment is \$250 rental fee

Please noted that all the hot canapes/ snacks is not suitable in microwave