



## **Canape Weddings**

It's your big day and we're here to make it as smooth and stress free as possible.

We specialize in canape style weddings

### **Attractive and well presented canapes**

**All Prices Exclude G.S.T**

#### **Option 1 \$42.00 pp, minimum of 20 people**

**4 items of standard, 1 substantial canapes and a ploughman's platter**

#### **Option 2 \$51.00 pp, minimum of 20 people**

**5 items of standard, 2 x substantial canapes and ploughman's platter**

#### **Option 3 \$65.00 pp, minimum of 20 people**

**6 items of standard canapes, 2 items of substantial canapes, cheese board and**

**3 items of sweet petit fours**

### **Staff hire**

We can provide staff to ensure your wedding goes smoothly and stress free,

- Chefs to come on site to cook, plate and present food \$40.00 per hour, per person required, minimum of 2 hours

- Wait staff to set up, serve and clean up afterwards \$35.00 per hour, per person required. Minimum of 2 hours

Delivery fee – please enquire





### **Standard Canapes**

Vine tomato tarts with kalamata olives, feta, basil pesto (V)

Arancini risotto balls mixed flavours including, Field mushroom and thyme, Roast pumpkin and pesto, Beetroot and chives (V)

Seeded toast topped with poached pear, kikorangi blue cheese, bush honey and toasted walnut (V)

Roasted tomato bruschetta with basil pesto, feta and balsamic pearls(V)

Vietnamese rice paper rolls with crunchy vegetables, Asian herbs, toasted peanuts with chilli and lime dipping sauce, options including, Prawn, Vegetarian, Ginger beef G/F

Handmade meatballs wrapped in bacon with vine tomato sauce G/F

Marinated beef or chicken skewers with chimichurri sauce G/F

Middle Eastern lamb kofta with a cucumber mint dipping sauce G/F

Hot smoked salmon on top of mini potato rosti & crème fraiche

Ginger chicken spring onion meatballs with zesty lime, chilli and peanut dipping sauce

Mini corn cakes with char siu chicken, pickled ginger and cucumber salsa

Baby new potatoes stuffed with Bacon, spring onion, mustard and cheddar topped with sour cream G/F

Savoury crepe with jerk chicken, avocado-mango salsa, chipotle aioli (GF)

Chilli and lime glazed pork belly with Asian herb salad and toasted peanut

Tandoori chicken with raita and tamarind chutney on flatbread

Mini smoked chicken frittata, whipped feta, relish and herbs

Mexican wonton cups with avocado, spiced beans and chilli sour cream (V)

Sesame crumbed fried chicken strips with aioli dipping sauce

Sticky orange pork wonton cups with a hoisin gaze





## **Substantial Canapes**

Jerk chicken slider with mango, avocado and corn salsa

Mini Yorkshire pudding topped with garlic and parsley creamy mushrooms

Mini beef burgers with homemade pickle, mustard, mayo and cheddar

Pulled pork and chilli bean sliders with chipotle aioli and smoked cheese

## **Finger food Dessert**

### **Petit fours**

Served on platters (cake stands at an extra cost)

Examples including,

- Chocolate truffles
- Mini lemon meringue pies
- Mini roasted pecan pies with white chocolate and brandy
- American chocolate fudge brownies
- Profiteroles, chocolate coated and filled with French custard cream

