

SIMPLE AND BEAUTIFUL


C A T E R I N G

Canapés, Fork Bowl & Sweet Endings Menu

graze \$52 / pp

7 items per guest

3 cold canapés

3 hot canapés

1 fork bowl

delight \$68 / pp

11 items per guest

3 cold canapés

4 hot canapés

2 fork bowls

2 desserts

feast \$82 / pp

15 items per guest

4 cold canapés

5 hot canapés

3 fork bowls

3 desserts

canapés

cold

Thai chicken salad spoons with crispy shallots & nam jim

Twice cooked crouton with smoked salmon & dill

Local caught snapper ceviche with lemongrass broth & coconut (gf)

Bruschetta with market day ingredients

Caramelised onion and gorgonzola tartlets (v)

White truffle mousse and chicken liver pate croquettes

Ricotta and sweetcorn fritters with guacamole and chopped herbs (v)

Spiced peanut tofu rice paper rolls (gf) (vegan)

Dill and fresh horseradish prawn crostini

Caramelised onion & sweet potato frittata with bacon & sour cream (gf)

Parmesan crisp, goats cheese mousse, beetroot & herbs (gf) (v)

hot

Saffron, porcini mushroom & parmesan arancini (v)

Peking duck pancake with spring onion & hoisin

Moroccan lamb mini pies with greek yogurt & mint

Pressed Berkshire pork belly skewers & plum sauce (gf)

Tiger prawn skewers with wasabi mayonnaise

Indonesian style chicken peanut satay with a spiced peanut sauce (gf)

Sea salted wagyu beef with onion jam and balsamic (gf)

Petite pork pastries with caramelised tomato relish

Chicken, mushroom & leek tart with sour cream

Vegetable house-made spring rolls with chili plum & soy (vegan)

Prawn dumpling with ponzu and fried shallots

fork bowls

Spinach & ricotta ravioli, shaved parmesan & market herbs (v)

Southern fried chicken pieces with maple syrup & waffle

Sweet & sour pork with steamed rice & crispy shallots

Satay beef with mild peanut sauce, crushed nuts, chilli & lime (gf)

Pulled pork bao with five spice praline

Panko crumbed chicken bao with harissa mayo

Coconut, galangal and lemon grass chicken (gf)

Slow cooked Italian meatballs in a rich tomato sauce

Crispy salt & Szechuan pepper squid with papaya salad

Char grilled sirloin, potato & béarnaise sauce (gf)

Korean bbq beef skewers & chilli plum glaze & crispy noodles

Parmesan gnocchi, forest mushrooms & salsa verde (gf) (v)

Crispy tempura chicken bites with sweet & sour and rice

sweet endings

White chocolate & raspberry panna cotta (gf)

Chocolate ganache tartlets

Splendid rocky road

Caramel cheesecake bars

Chocolate raspberry brownie (gf)

Portuguese custard tarts

Chocolate mousse pots

Passionfruit, strawberry and mascarpone trifle

Lemon curd tartlets

Caramel kisses

Strawberry and crème brulee tartlets

packages include

Environmentally friendly service consumables

All additional food service equipment

Service & culinary team (minimum 70 guests)