

CANAPÉS

**PACKAGE 1 - \$31 PER PERSON**

**2 cold, 2 hot & 2 dessert**

**PACKAGE 2 - \$51.50 PER PERSON**

**4 hot, 4 cold & 2 dessert**

**PACKAGE 3 - \$65.50 PER PERSON**

**4 hot, 4 cold, 2 substantial & 2 dessert**

**\*ADD ON SUBSTANTIAL ITEMS - \$7.50 EACH**

**Cold**

Blue swimmer crab, coconut & finger lime pearl blinis (DF)  
Honey roasted chicken with Vietnamese slaw & candied peanuts (DF)  
Rillete of smoked salmon & dill with pear relish  
Roquefort mousse & pickled walnuts on a cranberry endive (GF, V)  
Prosciutto & cream cheese crostini  
Chicken liver parfait & fig jam on a sesame lavosh  
Goats curd & beetroot tartlet (V)

**Hot**

Smoked ham hock, manchego & paprika cream tart (GF) Wild mushroom  
bruschetta with a parsley mayonnaise (V)  
Chorizo arancini with saffron aioli  
Teriyaki beef meatballs with spring onion & sesame (GF, DF)  
Buffalo ricotta & spinach filo (V)  
Crispy Thai prawn cake with sweet chilli, cucumber & lime (DF)  
Red bean & beef empanada with salsa verde

**Substantial**

Barbequed yakitori with a sesame & spring onion garnish (GF, DF)  
Confit duck tortellini with roasted cauliflower & shitake mushrooms  
Crispy fried tempura vegetables, pickled cucumber, edamame & spiced miso  
mayo (DF, V)  
Angus beef slider with aged cheddar, onion jam & pickles

**Dessert**

Marscarpone & strawberry tart (GF)  
Assorted macarons (GF, V)  
Mixed berry friend  
Vanilla choux (V)

**Add on's**

Antipasto \$8 per person / Cheese platters \$10.50 per person for 35gm

**\*Chef required - \$50 per hour**

**\*Service staff if required - \$45.50**