



## Canapés and platters

It couldn't be easier to plan a successful cocktail party or celebratory event. Take the fuss out of organising your next function and replace it with peace of mind! Delicious food, ice cold drinks and our attentive staff are just a phone call away!

### Per person

#### Hot & Cold Canapés

- Five portions **\$ 17.00**
- Eight portions **\$ 26.00**
- Ten portions **\$ 30.00**

#### Cold Canapés

- Pumpkin and olive scone dressed with herb butter (veg/h)
- Prosciutto and parmesan or pomegranate grilled eggplant and feta
- Smoked turkey, brie and cranberry on crostini (h)
- Sweet and sour eggplant and tofu skewers (v/veg/h/df/gf)
- Nori wrapped prawns (h/gf)
- Japanese delicacies including inari, sushi, & nigiri (h/v/df/gf)
- Rice paper rolls including duck, prawn chicken, and tofu (v/veg/df/gf)
- Smoked salmon pickled vegetables with wasabi and mirin mayo (h/df/gf)
- Scallop, Vietnamese dressing in wonton cups (h/df)
- Roma tomato, olive and pesto bruschetta (veg/h)
- Prosciutto on rosemary and parmesan biscotti (veg/h)

#### Hot Canapés

- Zucchini, spring onion and capsicum pancakes with whipped hoummos (h/veg)
- Thai pork and prawn on lemongrass skewers (gf)
- Lamb kofta lollypops with tzatziki (h/gf)
- Tamarind and orange chicken ribs (h/df/gf)
- Selection of cocktail quiches (v)
- Selection of cocktail pizzas (v)
- Falafel balls with yoghurt sauce (h/v)
- Pumpkin aranchini with bell pepper chutney (V)
- Tandoori chicken sate (h)
- Grilled Mediterranean vegetable skewers (veg/h/df)
- Sesame crusted market fish goujon (h)
- Thai chicken sausage rolls (H)
- Pumpkin and sweet potato roesti with caper cream cheese (veg/h)
- Assorted vol au vents

#### DIETARY

- |                    |                 |
|--------------------|-----------------|
| ▶ Vegetarian (veg) | ▶ Nut free (nf) |
| ▶ Dairy free (df)  | ▶ Vegan (v)     |
| ▶ Gluten free (gf) | ▶ Halal (h)     |
|                    | ▶ Kosher (k)    |

- ▶ Minimum order 30 people
- ▶ Minimum 3 working days notice required
- ▶ Delivery charges may be applicable
- ▶ Dietary requirements catered for upon request
- ▶ Non returned equipment may incur replacement charges

### Easy guide to event ordering

- One hour event - 5 items
- Two hour event - 8 items
- Three hour event - 10 items

Consider your Responsible Service of Alcohol and whether your event is over a meal period. Our Function Platters are a simple and cost effective way to hit the spot!

## TO ORDER

Phone **8344 6978** | email [functions@union.unimelb.edu.au](mailto:functions@union.unimelb.edu.au)  
[functionsatmelbourne.com.au](http://functionsatmelbourne.com.au)

## Canapés and platters

If your event is going to be over a meal period, consider adding functions platters to ensure your guests are well fed! There's something for every palate and budget!

CANAPÉS &  
PLATTERS

### Nibbles

- Bowls of assorted chips and nuts **\$ 3.00 per person**
- Trio of caramelised spicy nuts, wasabi peas, soya bean crisps **\$ 3.50 per person**

### Cold Deli Platters - to serve up to 15 guests per platter

- Trio of kalamata olives, button mushrooms & sundried tomato (v) **\$ 25.00 per platter**
- Trio of house dips **\$ 45.00 per platter**
- Antipasto of char grilled vegetables, frittata, olives, semi dried tomato, & pickled mushrooms (v) **\$ 45.00 per platter**
- Deli platter of sliced prosciutto, smoked chicken, shaved ham, med rare beef & sopressa salami **\$ 65.00 per platter**
- Antipasto of two cured meats, frittata, lives, and semi dried tomato, & bocconcini **\$ 65.00 per platter**
- Australian cheeses platter with quince paste **\$ 60.00 per platter**

All Deli Platters are served with freshly baked breads, crackers or lavosh

### Cold Asian Platters - to serve up to 15 guests per platter

- Japanese delicacies including inari, sushi, and nigiri, served with pink ginger, soy sauce and wasabi (h/v/df/gf) **\$ 55.00 per platter**
- Selection of rice paper rolls inc duck, tofu, prawn & chicken **\$ 60.00 per platter**

### Hot Savoury Platters - to serve up to 15 guests per platter

- Selection of house baked mini quiches (1/3 veg) **\$ 50.00 per platter**
- Roasted root vegetable involtini **\$ 50.00 per platter**
- Malay beef satays **\$ 55.00 per platter**
- Tandoori chicken drummettes with cucumber raita **\$ 60.00 per platter**
- Assorted mini meat & vegetable pies, and sausage rolls **\$ 60.00 per platter**
- Assorted Yum Cha selections (v) (in house only) **\$ 65.00 per platter**

### Sweet Platters - to serve up to 15 guests per platter **\$ 45.00 per platter**

- Seasonal sliced fruit platter
- Petite raspberry cheesecake & passionfruit tarts
- Individual lemon curd tarts
- Baby pavlovas

### Noodle Boxes **\$ 8.50 per person**

- Poached chicken, leek and tarragon risotto (h)
- Penne pasta with eggplant, green olive and tomato sauce with shaved parmesan (v)
- Herb crusted fish goujons with home style chips and lemon wedges
- Vegetable tagine on spicy cous cous (h/v/veg)
- Salt and pepper calamari with lemon and wasabi aioli

### Event staff

Our experienced sales team can provide advise on how to best staff your event. From event set-up, hosting, bar service, cocktail service and more, our experienced team has got you covered.

- Front of house food and beverage staff (min 3 hours) **\$ 40 per hour**

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