

Canapés

Packages

1 hour – choose 6 canapé item	\$20.00 per person
2 hour – choose 10 canapé items	\$32.00 per person
3 hour – choose 10 canapé items	\$42.00 per person
4 hour – choose 12 canapé items	\$54.00 per person

Cold Canapés

- Japanese delicacies including inari, sushi & nigiri
- Rice paper rolls including duck, tofu, prawn & chicken
- Rare roast beef, avocado, horseradish on croute
- Peking duck pancakes with hoi sin sauce & spring onion
- Smoked salmon blini with crème fraiche and salmon roe
- Scallop with Vietnamese dressing in Asian spoons
- Parmesan, pinenut bruschetta
- Creamed roaring 40's blue with quince paste & walnut on pumpernickel
- Prosciutto grissini

Hot Canapés

- Chinese delicacies including bbq pork buns, prawn & chicken wontons and har gow dumplings
- Tandoori chicken skewers with mango dipping sauce
- Mini assorted quiches
- Vegetable falafel with yoghurt sauce
- Pumpkin arancini balls with bell pepper chutney
- Veal polpettini
- Chermoula prawns
- Fish goujon with lime mayo
- Thai chicken sausage rolls

Platter Enhancers

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| - Australian cheese plate with quince paste, charred fruit, bread, wafers & crackers | \$60.00 per platter |
| - Trio of marinated kalamata olives, button mushrooms & semi sundried tomato | \$25.00 per platter |
| - Deli platter of sliced prosciutto, smoked chicken, shaved ham, medium rare beef & mild salami (served with selection of bread) | \$65.00 per platter |
| - Antipasto of two cured meats, frittata, olives, sun dried tomato & mushrooms (served with selection of bread) | \$70.00 per platter |
| - Selection of dips with Turkish batons | \$45.00 per platter |
| - Assorted mini meat & vegetable pies & sausage rolls | \$60.00 per platter |
| - Selection of house baked mini quiches | \$50.00 per platter |
| - Chicken & Beef satays – Malaysian style | \$55.00 per platter |