

## CANAPÉS

Canapés are a great catering choice for weddings and group events. There are countless varieties, with a delicious and popular selection below.

We supply chefs and waitstaff in accordance with guest numbers. Our professional and smartly dressed staff circulate amongst your guests with a constant supply of freshly prepared canapés. We recommend three hours of food service. All food is served on high quality glass, wood and china platters supplied by us, or in disposable cones and boxes where indicated.

This style of catering encourages people to mingle, and creates a fun, relaxed atmosphere with no queuing or crowding. We ensure there is **an abundance** of food for all your guests to enjoy at their leisure.

## THE MENU

GF= gluten free V= vegetarian  
Vegetarian options contain no red meat, chicken or seafood

### HOT CHOICES

#### BBQ skewers

- Tender beef w/ Grieg's satay sce. GF
- Tandoori chicken w/ yoghurt & kasundi GF
- Pinchos marunos – Spanish pork with garlic, paprika & cumin GF

#### Risotto bites with dipping sce.

- Goats cheese & sundried tomato GF V
- Pumpkin & parmesan GF V
- Beetroot, fetta & chilli GF V
- Jalapeno & mozzarella GF V

#### Seafood

- Citrus scallops – BBQ seared GF
- Salt & pepper squid w/ Aioli
- Spicy BBQ'd prawns GF
- Coconut crumbed prawn cutlets w/ Grieg's chilli mustard mayo

#### Vol au vents

- Chicken & mushroom
- Chicken & asparagus
- Artichoke & Gruyère V

#### Sliders (mini burgers)

- Cheeseburgers – our pattie, cheddar, tomato, spinach, and Grieg's original mayo
  - Beef
  - Chicken
  - Vegetarian V
  - Lamb Kofta

#### Petit Rolls – fresh crusty rolls served hot

- Roast beef with Dijon mustard & gravy
- Turkey with cranberry & gravy
- Pulled pork with apple & gravy

#### Mini potato topped pies

- Lamb & cranberry
- Cauliflower, leek & corn
- Beef & wild mushroom

#### Wontons – served with dipping sce

- Duck, coriander and soy
- Pork and ginger
- Curried vegetable V

#### Polenta Cakes – crispy slices of golden polenta topped with...

- Caponata (eggplant and tomato) GF V
- Smoked salmon and labne GF
- Chorizo and fetta GF

#### More hot things

- Gourmet sausage rolls with chilli plum sce
- Thai chicken cakes with red curry and coconut sce GF
- Fresh tomato, basil, red onion & EVOO bruschetta V
- Pissaladiere – French pizza with caramelised onion, anchovies, roast capsicum & olives
- Roast potato, bacon & rosemary tart
- Lamb cutlets with rosemary and garlic, served with béarnaise – fully Frenched GF
- Jalapenos poppers filled with bacon and cream cheese – crumbed & fried

## COLD CHOICES

### Seafood

- Oyster bar – natural with accompaniments GF
- Avocado and lime crostini with smoked salmon GF
- Fresh white fish ceviche GF

### Corn cups

- Smoked salmon and labne GF
- Whipped fetta and chorizo GF
- Beetroot cream and fried shallots GF V

### More cold things...

- Sushi – Teriyaki chicken, smoked salmon, vegetarian with pickled ginger, wasabi, and soy sauce GF
- Smoked chicken roulade and avocado mayo crostini
- Gourmet sandwich quarters – various delicious fillings
- Breadless sandwich skewers – turkey or ham, Jarlsberg, cucumber, tomato, and olive GF
- Pumpkin & parmesan tart with smoked paprika V

BOXED DELIGHTS & SUBSTANTIALS – these items are served in cones, boxes, jars or bowls, with forks where appropriate. We recommend one or two of these for your event.

### Jars & bowls – hearty and piping hot

- Mac and cheese
- Thai pumpkin soup GF V
- Venison, smoked chilli and black bean ragout with mash GF

### Salad boxes – light, flavoursome and served cold

- Moroccan chickpea, roast pumpkin, rocket, marinated fetta GF V
- Potato with Dijon and seed mustard, spring onions and egg GF V
- Caesar salad with smoked chicken, bacon, croutons and salad greens

### Rice boxes – steaming fluffy rice with...

- Chicken curry with coriander, cumin & ginger GF
- Bold beef stroganoff – rich & dark with gherkins and sour cream GF
- Vegetarian – fresh seasonal veges with tofu, toasted pumpkin seeds, & coconut cream GF V

### Cones

- Hot chips with aioli or gravy GF V
- Goujons and fries
  - Fish & chips with lemon wedges GF
  - Chicken & chips with perinaise GF

A well balanced menu of ten different types of canapés and three hours food service starts at around \$80pp. Your quote includes chefs and waitstaff for up to four hours (beyond this \$60/hr and \$40/hr each respectively) and GST. Please make your selections and send them to us for a quote.

Cont...

Minimum order of 30 per item for some items, eg. boxed options  
Substitutions may be necessary due to seasonal variation and availability  
This style of catering is recommended for groups of 30 or more

We have fabulous barstaff! This is optional for smaller groups but necessary for larger events. Cost is \$40/hr each

We also offer a lavish selection of sweets to finish your evening. Ask to see our dessert options ☺

We greatly value your inquiry and look forward to helping you create an event that is delicious, beautiful, easy to organise and wonderfully memorable.