



**ABOVE AND BEYOND CATERING**

## **CANAPE MENU**

**All prices are exclusive of GST**

**Minimum order 20 pax**

### **Deluxe Grazing Table**

**\$25 per head**

Assorted charcuterie meats, Local and Imported cheeses, house made dips, antipasti vegetables, mixed marinated olives, seasonal fruit, crudites, crusty bread, crisp breads

*Why not add some of the satisfyingly simple bites to your table or some more substantial items??.....*

Individual Charcuterie/antipasti

\$18.00 each

### **Satisfyingly Simple**

**\$5.00 each**

**For a party or gathering a selection of 6 is recommended**

**Suitable for drop off catering**

Assorted finger sandwiches

Vietnamese rice paper rolls your choice of lemongrass chicken, marinated beef, marinated tofu  
(DF)(GF)

Antipasti skewer (GF)

Pork, fennel and marmalade sausage rolls, fruit chutney

Plant-based sausage rolls with herb and roast garlic, fruit chutney (vegan)

Milanese arancini, confit garlic aioli (V)(GF)

Mediterranean puff quiches (v)  
Mini pizzettes topped with rich sugo, lemon thyme, Persian fetta (v)  
Spicey chorizo empanada with roasted garlic aioli (DF)  
Spinach and fetta filo triangles (V)

**Premium**

**\$6.00 each**

**For a cocktail reception 3 cold | 3 hot | 1-2 substantial per person is recommended**

**All dietaries can be accommodated**

**Minimum order 20 pax**

**COLD**

Fresh shucked Coffin bay oysters, wakame, yuzu ginger ponzu vinaigrette (DF)  
Rare roast beef and horseradish cream, mini Yorkshire pudding, caramelised onion  
Smoked Huon salmon, lime crème fraiche blini topped with caviar  
Frazer Island Crab brioche finger sando, bloody Mary cream fraiche, celery salt  
Peruvian fish ceviche, avocado, spring onion, lime, chilli tostada (GF)(DF)  
Peking duck, hoisin, cucumber, shallot pancakes (DF)  
Dried pear, gorgonzola, Parma ham (GF)  
Mini goats cheese and chive souffles topped with dill chevre and lemon zest (V)  
Toffee tomatoes and basil (VEGAN)  
Ash chevre, slow dried kumato and olive tart (V)  
Coconut and lemongrass pulled poached chicken, Japanese mayo, pickled ginger tartlets (DF)  
Mini prawn and avocado cocktails on a charcoal wafer (GF)  
Swiss browns stuffed with goats fetta, roasted hazelnuts and marjoram (V)  
Rockmelon and San Danielle jamon skewer with caramelised balsamic and basil (DF)(GF)

**HOT**

Coffin Bay Kilpatrick oysters, smoked sea salt  
Chicken, water chestnut, plum crispy wontons, pineapple sweet chilli (DF)  
Pork and chive potsticker gyozas, roasted sesame ponzu (DF)  
Marjoram and panko crumbed triple cream French brie and red currant compote (V)  
Mini Morton bay bug and lime spring roll, nam jim dip (DF)  
Half shell Harvey bay scallops topped with bisque fondue and hibiscus syrup (GF)

Prunes wrapped in bacon caramelised in maple with pecan crumb (GF)(DF)

Spiced Pumpkin and orange crumbed ravioli, kasundi chutney (V)

Mini beef bourguignon pie, smoky tomato relish

Mini Okonomiyaki, Japanese BBQ, kewpie and bonito (DF)

Mixed sesame prawn toast with a spiced plum sauce (DF)

Morton Bay bug thermidor topped with lemon and chive

Chicken shwarma skewer, harissa lemon yoghurt

Steak and frites skewer, truffle aioli

### **Substantial Canapés**

**\$11.00 each**

Peking duck bao bun, mint, cucumber, orange hoisin, pea sprouts

Pulled pork bao bun, carrot pickle, smoky bbq, sauerkraut, mustard

Crispy buffalo cauliflower boa bun, pickled veg, siracha mayo, rocket (v)

Chicken katsu slider, brioche bun, tonkatsu sauce, kewpie mayo, mustard, slaw

Caramelised cheesy beef slider, Monterey jack, mustard, tomato relish, grilled onion, gherkin

Spiced lamb slider, dill tzatziki, cucumber ribbons, crumbed feta

Plant-based cheesy slider, vegan cheese, beetroot relish, pickled carrot, tomato, vegan aioli  
(VEGAN)

Beer battered fish corn street tacos, pickled red onion, jalapeno tartare, lime sherbet

Pulled Texan bbq jackfruit corn street taco, black bean mole, tequila mango salsa, guac (GF)

**\$13.00 per bowl**

Thai beef green papaya salad, roasted peanuts, mint

Zucchini and halloumi fritter, tabbouleh, lemon, hummus, dukkah (V)

Cauliflower and potato massaman, coconut rice (V)

Thai Red chicken curry, lychee, snake beans, coconut rice

Beetroot and gin cured salmon, orange sweet potato scordalia, remoulade

Greek style lamb souvlaki, grilled yiros, roasted garlic tzatziki, crumbed baked feta, mint

Pulled Barbacoa beef burrito bowl, rice, guacamole, lime, pineapple, verde

Plant based Greek meatballs, lemon potatoes, grated Melichloro, citrus olive tapenade (vegan)

**Dessert Canapes**

**\$5.00 each**

**All dietaries can be accommodated**

Cassia sugar dusted churros, spiced dark chocolate fondue

Kahlua diplomat cream filled profiteroles espresso fondant

Millionaire shortbread alfajores

Salted dulce de leche chocolate brownie

Raspberry and lemon shortcake

Smores tartlets

Lemon and torched meringue tartlets