



ABOVE AND BEYOND CATERING

CANAPE MENU

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

All dietaries can be accommodated. All prices are exclusive of GST.

Minimum order 4 items each for 20 pax.

Deluxe Grazing Table

\$27 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 Cups

\$18 per person

CANAPES

Satisfyingly Simple

\$5 each

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

Suitable for drop off catering your choice of :

- 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)
- Mini beef bourguignon pie, smoky tomato relish
- Mini chicken, leek and verjuice pie
- Double smoked ham and cheddar croquette, smoky tomato relish
- Milanese arancini, confit garlic aioli (V)(GF)
- Vegan bolognaise arancini, sweet tomato jam (VEGAN)
- 3 Cheese mac n cheese bites, sweet jam dipping sauce (V)
- Mediterranean puff quiches (v)
- Mini pizzettes topped with rich sugo, lemon thyme, Persian fetta (v)
- Peking Duck Wontons, spiced plum sauce
- Spicy chorizo empanada with roasted garlic aioli (DF)
- Spinach and fetta filo triangles (V)



ABOVE AND BEYOND CATERING

Premium \$6 each

COLD

- Fresh shucked Pacific oysters, finger lime granita (DF)(GF)
- Smoked Huon salmon, lime crème fraiche beetroot blini topped with caviar (GF)
- K'gari Crab green gazpacho, pickled cucumber and lime (GF)(DF)
- Peruvian prawn ceviche, avocado, spring onion, lime, chilli tostada (GF)(DF)
- Rare roast beef and smoked horseradish cream en croute topped with caramelised onion
- Country style pork rilette tartlet with Davison plum jam
- Black Angus Beef tartare, cured egg yolk, kettle chip (GF)
- Peking duck, hoisin, cucumber, mint, shallot pancakes (DF)
- Pickled caramel fig, triple cream brie and basil tartlets (V)
- Mini gorgonzola cheese, walnut chive souffles topped with apple celery remoulade and lemon zest (V)
- Whipped native pepper berry goats curd tapioca crisp with mandarin sherbet (V)(GF)
- Toffee tomatoes and basil (VEGAN)
- Toasted corn and roast chilli fritter topped with a tequila avocado and mango salsa (GF)(VEGAN)

HOT

- Pacific Kilpatrick oysters, smoked sea salt (GF)
- Sticky Chinese style pork belly bites with sesame and grilled pineapple (DF)
- Onion and cauliflower pakora, lime pickle and marsala mint riata (GF)(V)
- Half shell Harvey bay scallops topped with bisque fondue, chorizo, pomegranate
- Prunes wrapped in bacon caramelised in maple with pecan crumb (GF)(DF)
- Spiced Pumpkin and orange crumbed ravioli, kasundi chutney (V)
- Mini Okonomiyaki, Japanese BBQ, kewpie and bonito (DF)
- Mixed sesame black garlic prawn toast with a spiced plum sauce (DF)
- Grilled haloumi and zucchini skewers with lemon olive oil, crushed pine nuts and mint (V)(GF)
- Tempura Morton Bay bug, prickly ash, jalapeno tartare
- Chicken shawarma skewer, harissa lemon yoghurt (GF)
- Steak and frites skewer, truffle hollandaise (GF)

SUBSTANTIAL CANAPES

Street Food \$12 each

COLD

Also available for delivered catering

- Mini King prawn, Marie Rose, celery leaf and avocado soft roll
- Morton Bay Bug, yuzu mayo, chive, butter lettuce soft roll
- Mini Bahn Mi (Caramelised pork, lemongrass chicken or caramelised tofu)
- Classic Reuben, pickles, mustard, swiss, kraut on a rye roll
- Golden falafel, tahini, hommus, pickled red onion, marinated cabbage on a Turkish roll (VEGAN)

SUBSTANTIAL CANAPES

Street Food

\$12 each

HOT

- Peking duck bao bun, mint, cucumber, orange hoisin, pea sprouts (DF)
- Kunjit Malaysian chicken bao bun, crunchy peanut satay, cucumber, toasted coconut (DF)
- Crispy buffalo cauliflower boa bun, pickled veg, siracha mayo, rocket (v)
- Chicken katsu slider, brioche bun, tonkatsu sauce, kewpie mayo, mustard, slaw
- Chicken parmi slider, fresh basil, sugo, mozzarella, smoked leg ham
- Smoky BBQ pulled pork slider, queso, hickory BBQ, slaw, mustard (DF)
- 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)
- Mini German style brat hotdog, mustard ketchup, grilled onions, red kraut
- Louisiana style fried shrimp po'boy, jalapeno aioli, pickle, iceberg, tomato
- Beer battered fish corn street tacos, pickled red onion, tartare, lime sherbet (GF)
- Pulled Texan bbq jackfruit corn street taco, black bean mole, tequila mango salsa, guac (GF)(VEGAN)

Bowl Food

\$13 per bowl

- Thai beef green papaya salad, roasted peanuts, mint (GF)(DF)
- Zucchini and halloumi fritter, tabbouleh, lemon, hummus, dukkah (V)
- Cauliflower and potato massaman, coconut rice (V) (GF) (DF)
- Thai Red chicken curry, lychee, snake beans, coconut rice (GF)(DF)
- Beetroot and gin cured salmon, orange sweet potato scordalia, remoulade (GF)
- Greek style lamb souvlaki, grilled yiros, roasted garlic tzatziki, crumbed baked feta, mint
- Pulled Barbacoa beef burrito bowl, rice, guacamole, lime, pineapple, verde (GF)
- Plant based Greek meatballs, lemon potatoes, grated Melichloro, citrus olive tapenade (v)

Late Night Add Ons

Priced on request to suit the number of guests

- Spiced plum Glazed Free-Range leg ham station
(Crusty rolls, butter, condiments)
- Cheese board (Brie, Vintage Cheddar, Blue, Goat's)
Accompaniments, crispbreads, dried fruit, nuts, seasonal fruit



Dessert Canapés \$5 each

All dietaries can be accommodated

- Cassia sugar dusted churros, spiced dark chocolate fondue
- Mini key lime pies
- Assorted Macaroons
- Salted dulce de leche chocolate brownie
- Raspberry and lemon shortcake
- Smores tartlets
- Lemon curd and torched meringue tartlets

Interactive Canapé Stations From \$20 per person

Please ask how we can take your next celebration to that WOW level.

Examples:

- Fresh Shucked Oyster Station with seasonal accompaniments
- Habachi Yakitori Station
- Taqueria
- Crustacean Bar
- Paella Station
- Chinese BBQ
- Gelato Cart