

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.

- 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 & Gruyere 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
- Beef & wild mushroom
- Chicken, cauliflower & cheese
- Curried leek & corn

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
- Mini chicken parmigiana
- 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

Crostini cups (GF available)

- Smoked salmon & avocado lime crush
- Smoked chicken with chilli achar mayo
- Whipped herb fetta & chorizo
- Labne with pistachio dukkah

More cold things...

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

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 V
- Spaghetti & meatballs with our pasta sauce
- Venison, smoked chilli & black bean ragout with mash GF
- Thai pumpkin soup GF V

Salad boxes – light, flavoursome and served cold

- Moroccan chickpea, roast pumpkin, rocket, marinated feta GF V
- Our Niçoise salad – green beans, hardboiled egg, cherry tomato, potato, olives, (opt, tuna or anchovies) GF V
- Caesar salad with croutons, bacon & classic dressing

Rice boxes – steaming fluffy rice with...

- Chicken curry with coriander, cumin & ginger GF
- Bold beef stroganoff – rich & dark with gherkins & sour cream GF
- Vegetarian – fresh seasonal veges with tofu, coconut cream & toasted pumpkin seeds, 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 \$85pp. Prices vary with some items such as lamb cutlets adding significantly to the cost, Your quote includes chefs and waitstaff for up to four hours (beyond this \$60/hr and \$45/hr each respectively) and GST. Please make your selections and send them to us for a quote

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 \$45/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.