

SELF-SERVE CANAPÉS

Thanks for your inquiry. Below is our pick-up fingerfood selection which is suitable for self-catering, with cooking or heating required for some choices (as indicated). Selections are ready to go on white china platters, or ready to heat with instructions. Sauces are included where indicated.

V= vegetarian GF= gluten free

Vegetarian options contain no red meat, chicken or seafood

COLD ITEMS

Sandwich platters

- Sandwich quarters – various delicious fillings (32) some V \$50
- Breadless sandwich spikes (25) \$60
 - ham with Jarlsberg, cucumber & tomato GF

Platters

- Vegetable frittata (40 pieces) V \$80
- Mixed sushi – chicken, smoked salmon & vegetarian (50 pieces with accomps.) some V GF \$95
- Roast potato, bacon & rosemary tart (40 pieces) \$80
- Spinach & ricotta tart (40 pieces) V \$80
- Risotto cakes (40 pieces per flavour) \$80
 - Pumpkin & parmesan V GF
 - Beetroot, fetta & chilli V GF
 - Jalapeno & mozzarella V GF
- Mediterranean skewers – bocconcini, cucumber, tomato, olive (20 pieces) V GF \$75
- Crostini cups (24 pieces per flavour) \$80
 - Whipped fetta and sundried tomato V
 - Caesar chicken
 - Smoked salmon & labne

HOT ITEMS. These need reheating for 5–10 mins at 180°C unless stated.

- Homemade sausage rolls w/ chilli plum sce. (30 pieces) \$65
- Thai chicken cakes w/ red curry & coconut sce. (30 pieces) GF \$65
- Mini potato topped pies (24/single flavour) \$65
 - Lamb & cranberry
 - Chicken, cauliflower & cheese
 - Steak & mushroom

Mini quiche (24/single flavour) \$70

- Asparagus & cheddar V
- Chorizo, fetta & sundried tomatoes
- Roast pumpkin & goat cheese V

Chicken wings – \$20/kg (min. 2 kg/flavour)

- Fennel & chilli GF
- Tandoori GF
- Honey mustard

DIPS V GF

- Classic hummus \$12/500g
- Chipotle hummus \$15/500g
- Roast capsicum hummus \$15/500g
- Jalapeno hummus \$15/500g
- Pumpkin and parmesan hummus \$17/500g
- Roast pumpkin, coriander & yoghurt \$17/500g
- Creamy French onion \$15/500g
- Fresh tomato, basil, red onion and EVOO salsa \$14/500g
- Avocado and lime \$20/500g
- Labne – dill and pepper \$15/500g

DIPPERS V

Yallingup Wood-fired bread (loaf) \$10.50

Caraway pastry twists (20) \$16

Homemade Swedish crackers (300g) \$18

How many pieces will I need?

For estimating quantities, consider:

- Invitation wording – are guests invited for a snack or a meal
- Time of day – brunch, lunch, sun-downer, or dinner
- Time of year – include hot and hearty items in winter, include cold and light options in summer
- Guest list – friends and family tend to relax and eat more than a group who are unfamiliar with each other
- Space – guests will generally eat more in open spaces than in tight spaces where serving can be difficult.

Cont...

As a guide...

30 mins pre-dinner canapés, allow 4–5pp, 3 varieties

60 mins pre-dinner canapés, allow 6–8pp, 6 varieties

Lunch, allow 10–12pp, 6–8 varieties

Dinner, allow 14–18pp, 10 varieties

Other considerations

- Food allergies and intolerances
- Variety of cooking styles (cold, oven, BBQ'd etc). And available hands to finish and serve.
- Variety of colours, ingredients and textures
- Refrigeration for storage before your event

Sweets are also available. If you would like to include these, please contact us for our dessert menu.

Minimum order \$350

Orders can be collected from us at our conveniently located commercial kitchen in Dunsborough. No delivery available sorry

Thanks for contacting us, we look forward to helping to
make your event a great success 😊