

Canapé Package

Simon Ekas Catering - Exclusive hire

PRICING

\$66 per person - 12 Items
Please select 10 x canapés + 2 substantial's

\$71.50 per person - 13 Items
Please select 10 x canapés + 3 substantial's

Food waiters are \$341 per waiter
(1 x per 40 guests)

Additional items \$6.05 per person
Additional substantial items \$8.80 per person)

MEAT SELECTION

- Poached beef fillet bruschetta, horseradish cream & olive tapenade (GF)
- Smoked wagyu, seeded cracker, goats curd, piccalilli & celery (GF)
- Beef cheek pie with pea puree & tomato relish
- Chicken, celery & pine nut sandwiches
- Satay chicken sausage rolls with coriander yoghurt
- Korean style short rib pancake with cucumber and daikon
- Grilled lamb cutlets with salsa verde (additional \$3 per guest GF)

SEAFOOD SELECTION

- Market best oysters with champagne & shallot vinegar (GF)
- Sea scallops with lime, avruga & dill (GF)
- Potato rosti with horseradish crème, gravlax & arvuga (GF)
- Betel leaf with hot smoked kingfish, pomelo and coconut salad (GF)
- Tuna Tataki, yuzu mayo and wakame on sesame toast
- Fresh prawns with citrus cocktail sauce (GF)
- Blue swimmer crab and dill creme fraiche on fried wonton
- Wasabi cracker with herb crusted ocean trout and citrus mayo (GF)

VEGETARIAN SELECTION

- Beetroot chip with horseradish cream and fresh fig (GF)
- Three Cheese Brioche toastie
- Spanakopita tart with zaatar yoghurt

VEGAN SELECTION

- Spring green and tofu rice paper rolls with pickled ginger, vermicelli noodles and sweet soy dipping sauce (GF)
- Silken Tofu, szechuan and ginger (GF)

SPOONS (served on ceramic spoons)

- Szechuan pork dumplings with black vinegar dressing
- Roast carrot, sage and ricotta tortellini with burnt butter

FRIED SELECTION (maximum of 4)

- Korean fried chicken with kimchi mayo
- Salt & pepper squid with lemongrass, ginger & plum dipping sauce (GF)
- Crumbed calamari with tartare sauce
- Tempura king prawns with chilli salt & green shallot dipping sauce
- Pumpkin, burnt butter and sage arancini with aioli
- Tempura vegetables with soy, ginger and mirin dipping (V)
- Chickpea and herb falafel with green sauce (V)

SUBSTANTIAL ITEMS

- Mini reuben sandwich of pastrami, swiss cheese, sauerkraut & russian dressing
- Kingfish ceviche taco with avocado and coriander salsa
- Massaman beef curry with jasmine rice and mango chutney (GF)
- Seared salmon, capers, lemon, garden herbs with crispy salmon skin (GF)
- Prawn vodka and dill risotto (GF)
- Middle Eastern lamb kofta, quinoa tabbouleh with tzatziki (GF)
- Mini cheese burgers with gherkin & caramelised onions
- Coconut marinated kingfish with peanut & tamarind dressing (GF)
- Char Sui pork with asian greens and steamed rice (GF)
- Selection of pizzas served on a large wooden board

SWEET SELECTION

- Salted caramel & chocolate tart
- Belgium white chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites (GF)
- Fresh berry tarts
- Nutella filled doughnuts with cinnamon sugar
- Lemon, orange & almond cakes (GF)
- Creme caramel with poach fruits (GF)
- Creme brûlée (GF)

A POINT OF DIFFERENCE

- (available for events over 50 guests only)
- Oyster bar \$16 per person
- Oyster & prawn bar \$25 per person
- Glazed ham, cheese, bread & condiments (buffet style) \$12 per person
- Cheese station
- (selection of imported & Australian cheese) \$15 per person
- Whole suckling pig with selection of condiments & bread \$20 per person
- Curry station \$20 per person
- selection of three curries of your choice / served with mint raita, pappadums, roti, mango chutney, lime pickle & fresh herbs & jasmine rice
- Petit bahn mi station \$14 per person
- Beef brisket, bread rolls, salad & condiments (buffet style) \$14 per person