

# Grazing Canapés Platters



PRICES TO  
30/6/2011

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## Short & Sweet – 1 hour service

\$25.00

8 Varieties of Hot & Cold Canapes  
Served for a 1hour duration  
Choose your selection of 8 Hot & Cold Canapes  
to be served to your guests

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## Something to Talk About – 2 hour service

\$40.00

12 Varieties of Hot & Cold Canapes  
Served for a 2 hour duration  
Choose your selection of 12 Hot & Cold Canapes  
to be served to your guests

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## The Main Event – 3 hour service

\$55.00

10 Varieties of Hot & Cold Canapes and 1 Small Plated Meal  
Served for a 3 hour duration  
Choose your selection of 10 Hot & Cold Canapes  
and 2 Small Plated Meal  
to be served to your guests

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## Dancing the Night Away – 4 hour service

\$60.00

12 Varieties of Hot & Cold Canapes  
and 3 Small Plated Meals and 5 Dessert Canapes  
Served for a 4hour duration  
Choose your selection of 12 Hot & Cold Canapes  
and 3 Small Plated Meals and 5 Dessert Canapes  
to be served to your guests

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Pricing Excl. GST

# Canapés List

## Cold

1. Squid Rings with lemon risotto
2. Rockmelon, mint & prosciutto sticks
3. Point Sandwiches with a variety of fillings
4. Seared tuna with lime leaf and peanuts
5. Crab with lemon, parsley & chilli atop little toasts
6. Seared Beef with roasted tomato salsa
7. Rare Roast Beef atop Melba toast with bush tomato chutney
8. Soy Beef with pickled ginger wrapped with a seaweed band
9. Artichoke tarlets
10. Watermelon squares top with fetta & sumac olive spiced
11. Walnut Crisps with creamed goat's cheese & pear
12. Gravlax with dill dressing on pumpernickel
13. Smoked Salmon atop creme fraiche in a pastry boat
14. Lime coconut pancakes with coriander chicken & mint
15. Individual BLT's on Melba toast
16. Greek Salad Shot served in shot glass
17. Bruschetta
18. Individual Antipasto Sticks
19. Crostini Wrapped with prosciutto
20. Individual Bread Crisps top with a selection of dips
21. Smoked Salmon cones filled with baby spinach & native river mint cream cheese on mini toast
22. Barilla Bay Oysters served with sweet chilli and lime dressing served in spoon
23. Barilla Bay Oysters served natural on ice
24. Oyster Shooter with chilled Bloody Mary cocktail ~ Dash of vodka additional \$1.00
25. Fresh Prawns served with a cocktail sauce
26. Seared Scallops lime and coconut served in spoon
27. Fresh Asparagus wrapped prosciutto served a béarnaise sauce ~ Seasonal
28. Peking Duck Pancake
29. Grilled Thai Beef salad garnished with coriander served in spoon
30. Grilled Thai Chicken salad garnished with coriander served in spoon
31. Caramelised Onion Tarts served Yarra Valley Goats gherm
32. Vietnamese Rice Paper Rolls ~ This section of elite Rice Paper Rolls is an additional \$1.00
  - a. Apple & Duck
  - b. Prawn & BBQ Pork
  - c. Vegetarian
  - d. Chicken & Avocado
33. Sushi ~ This selection of elite sushi is an additional \$2.00 per person
  - a. Nigiri Cucumber
  - b. Nigiri Egg
  - c. Nigiri Prawn
  - d. Sushi Ball
  - e. California Roll
  - f. Sushi Cone Roll
  - g. Sushi Green Tea Noodle Roll
  - h. Sushi inside out roll
  - i. Sushi Rainbow Roll
  - j. Sushi Yakari Roll

34. Sushi ~ Tokyo Rolls
  - a. Smoked Salmon
  - b. Teriyaki Chicken
  - c. Peking Duck
  - d. Fresh Raw Tuna
  - e. Cooked Tuna
  - f. Crab
  - g. Egg & Avocado

## Hot

35. Baby Cheese Burger; Baby bun with beef pattie, tomato, cheese and chutney
36. J-Crumb Green Olives filled fetta & parsley lightly fried
37. Oyster Kilpatrick, baked with shredded bacon & our own Kilpatrick sauce served in shell
38. Crumbed Scallops
39. Scallop Mornay, baked with our own Mornay sauce served in shell
40. Soup Sip –Your choice of soup served in shot glass
41. Fresh Calamari rings rolled in a J-Crumb and lemon myrtle
42. Salt & Pepper Calamari
43. Savoury Scones –Roasted Pumpkin & Kalamati Olive
44. Spicy Beef Bites
45. Mediterranean Falafel Balls
46. Crumbed Camembert Cheese
47. Brocoli, Cauliflower & Cheese Triangle
48. Seafood
  - a. Crumbed Whiting Fish Bites
  - b. Tempura Battered Flathead tails
  - c. Tempura Battered Whiting Goujons
  - d. Battered Fillet Cocktail Bites
  - e. Crumbed Whiting Fish Bites
49. Seafood Cakes
  - a. Thai Crab Cakes
  - b. Spicy Prawn Cakes
  - c. Thai Fish Cakes
50. Empanada
  - a. Mexican Potato and Green Pea
  - b. Sweet Potato and Cashew
  - c. Beef and Red Bean
51. Meatballs
  - a. Beef Terriyaki
  - b. Chicken & Macadamia
  - c. Beef Chinese Chilli
  - d. Chicken, Coriander & Sesame
  - e. Mexican
  - f. Moroccan Lamb
  - g. Minted Lamb
52. Prawns
  - a. Tempura Battered Prawn
  - b. Prawn wrapped with potato strands
  - c. Beer Battered Prawn
  - d. Japanese Crumb Prawn
  - e. Crumb Somen Noodle Prawn Ball
  - f. Prawn Twister
  - g. Coconut Crumbed Prawn
  - h. Sesame Prawn Toast

- i. Panko Prawns
- j. Filo Prawn
- k. Prawn Parcel
- 53. Samosa
  - a. Meat
  - b. Vegetable
  - c. Curried Chicken
  - d. Water Chestnut & Shitake Mushroom
- 54. Mini Wood Fired Pizzettes
  - a. Wood Fire Bocconcini, Semi Sundried Tomato and Basil Pizzette
  - b. Wood Fire Caramelised Pear & Prosciutto Pizzette
  - c. Wood Fire Rustic Ham & Roasted Pepper Pizzette
  - d. Wood Fire Babaganoosh
- 55. Calzone
  - a. Caramelised Onion & Blue Cheese
  - b. Eggplant & Mozzarella
- 56. Skewers
  - a. Yakitori Chicken Skewers
  - b. Thai Satay Chicken Skewers
  - c. Moroccan Lamb skewers
  - d. Thai Satay Chicken
  - e. Cajun Chicken
  - f. Yakitori Chicken
  - g. Tandoori Chicken
  - h. Teriyaki Beef
  - i. Moroccan Lamb
  - j. Honey, Soy & Rosemary Lamb
- 57. Mini Quiches
  - a. Lorraine
  - b. Vegetarian
  - c. Tomato & Ham
- 58. Gourmet Quiches
  - a. Chicken & Leek
  - b. Mushroom & Tomato
  - c. Spinach & Ricotta
- 59. Filo Mini's
  - a. Chicken & Mushroom
  - b. Chicken & Avocado
  - c. Spinach & Ricotta
  - d. Pumpkin & Roast Capsicum
  - e. Spinach & Bolognaise
  - f. Moroccan Lamb & Pinenut
  - g. Spinach & Cheese
- 60. Gourmet Mini Pies
  - a. Wagyu Beef & Peppercorn
  - b. King Island Beef
  - c. Barramundi & Bechamel
  - d. Peking Duck
  - e. Wild Mushroom & Truffle Oil
  - f. Scallop & Chervil
  - g. Thai vegetable
  - h. Cheese & Onion
  - i. Moroccan Lamb
  - j. Chicken & Mushroom
  - k. Chicken Curry

- l. Beef Burgundy
- m. Chicken & Leek
- n. Lemon, Lime & Chilli Chicken
- o. Thai Chicken
- p. Lamb & Rosemary
- q. Shepherds Pie
- 61. Gourmet Savoury Rolls
  - a. Spinach & Ricotta
  - b. Char Sui Pork
  - c. Moroccan
  - d. Thai Chicken
- 62. Savoury Muffins
  - a. Corn, Cheese & Chive
  - b. Char-grilled Pumpkin & Green Olives
- 63. Arancini Cocktail Balls
  - a. Blue Cheese Filling with a tomato ragout
  - b. Basil Pesto Filling with a tomato ragout
  - c. Mozzarella Filling with a tomato ragout
  - d. Mushroom & Goats Gherv
- 64. Dim Sim/Wontons
  - a. Vegetarian Dim Sim
  - b. Mini Beef Dim Sim
  - c. Mini Chicken Dim Sim
  - d. Chicken, Ginger & Wasabi Chilli Wonton
  - e. Pesto & Chicken Wonton
  - f. Pork, soy bean curd Szechwan wild spinach Wonton
  - g. Prawn, coriander & water chestnut Wonton
- 65. Dumplings
  - a. Kangaroo & lemon Myrtle
  - b. Crocodile & Wattle Seed
  - c. Barramundi
  - d. Prawn & Bush Tomato
  - e. Curried Vegetable
  - f. Duck & Native Davidson Plum
  - g. Organic Chicken & Coriander
  - h. Scallop
- 66. Mini Wellingtons
  - a. Mini Beef Wellington -Bite size
  - b. Mini Butter Chicken Wellington -Bite size
- 67. Mini Mignons
  - a. Lamb & Bush Tomato wrapped in bacon
  - b. Peppered Angus Beef wrapped in bacon
  - c. Cajun Chicken
- 68. Gourmet Savoury Tarts
  - a. Goats Cheese, Olive & Red Capsicum
  - b. Spinach, Sundried Tomato and onion
  - c. Zucchini & Pumpkin
  - d. Spiced Roasted Pumpkin topped with Persian Fetta
  - e. Thai Chicken Green Curry
  - f. Olive & Boconcini
  - g. Ratatouille
  - h. Thai Chicken & Mushroom
- 69. Frittata in wonton pastry
  - a. Leek & Bacon
  - b. Antipasto

- c. Spinach, Fetta & Olives
- d. Roasted Vegetable
- 70. Sui Mai served in Chinese spoon
  - a. Prawn, Garlic, Chive & Water Chestnut
  - b. Roast Duck Shanghai style
  - c. Organic Chicken & Chive
- 71. Spring Rolls
  - a. Vegetable
  - b. Prawn
  - c. Chicken, Pork and Shiitake Mushroom
  - d. Vegetable & Black Bean spring roll wrapped with a seaweed band
  - e. Apple & Duck
  - f. Prawn, Crab & Coriander
  - g. Beef
- 72. Vol au Vents
  - a. Chicken & Corn
  - b. Chicken & Mushroom
  - c. Bacon & Egg
  - d. Mexican Beef

## Small Plated Meals

- 73. Hokkien Mee~ Packaged in noodle boxes with chopsticks  
The perfect combination including thick egg noodles, prawns, chicken and beef with local seasonal vegetables tossed in the wok with our own sassy soy sauce with a hint of chilli
- 74. Mini Steak Sandwich ~ Served on a small plate  
Porterhouse Steak MSA Grade cooked to perfection served between lightly toasted sourdough bread with lettuce, slice tomato, local tasty cheese and bush tomato chutney
- 75. Pumpkin Gnocchi~ Served on a small plate  
Freshly made pumpkin gnocchi made with the finest ingredients tossed with baby spinach & toasted pinenuts, served with a basil infused napolli sauce finished with Yarra Valley Dairy goats gheru
- 76. Chicken Tikka~ Serve on a small plate  
Grilled Chicken tenderloins marinated in yoghurt, ginger, hint of chilli, turmeric, garam marsala served with naaetn bread, mango chutney and yoghurt
- 77. Sushi Plate~Served on a small plate  
Select three from the elite Sushi list compliment with pickled ginger, wasabi and sweet chili & lime soy
- 78. Mediterranean Risotto~ Served on a small plate  
Arborio rice cooked in a vegetable stock with sundried tomato pesto, seasonal char-grilled vegetables and freshly shaved parmesan cheese
- 79. Prawn & Avocado Salad~ Served in a small cup  
Black tiger prawn and Crab tossed through our own seafood cocktail sauce with avocado, witlof and baby cos lettuce
- 80. BBQ'd Tiger Prawns~ Served on a small plate  
BBQ'd Tiger Prawns cooked to perfection, gently tossed with a sweet chilli cream reduction served on a rice pilaf
- 81. Tandoori Chicken ~ Served on small plate  
Chicken tenderloins marinated in our own traditional tandoori recipe, cooked to perfection served atop roti bread complimented with a yoghurt & lime dipping sauce
- 82. Chinese Wonton Soup~ Served in small Chinese Bowl with Spoon  
Chinese Wonton soup with lemongrass and coriander

83. Peking Duck Pancake ~ Served on small plate  
Peking Duck Pancake served with a julienne veg salad and Davidson plum dipping sauce
84. Seafood Plate ~ Served on small plate  
Fresh Battered Flathead tails, J-Crumb Lemon Myrtle Calamari, Tempura Battered Prawn served with individual tartare sauce and lemon wedge
85. Oysters Trio ~ Natural, Sweet Chilli & Lime and Kilpatrick

## Dessert Canapes

86. Apple Cinnamon Almondine Tart
87. Berry Almondine Tart
88. Mixed Berry Cheesecake
89. Marz Mini
90. Lemon Meringue
91. Chocolate Meltdown
92. Brown Sugar Apple Crumble
93. Cookies 'n' Cream Cheesecake
94. Toblerone Cheesecake
95. Hummingbird Baby Cake
96. Orange Almond Baby Cake
97. Triple Chocolate Mousse
98. White Chocolate & Passionfruit Baked Cheesecake
99. Black Forest Cheesecake
100. New York Cheesecake
101. Tiramisu
102. Sticky Date
103. Raspberry Lammies
104. Lemon Tart
105. Fresh Fruit Tart
106. Citrus Poppy Tops
107. Chocolate Mousse
108. Lovely Lammies
109. Baby Decadence
110. Bailey's Cheesecake
111. Chocolate Profiterole
112. Drunken Black Sambucca Strawberries
113. Chocolate Dipped Strawberries