

Wedding Canape Menu

COLD

SHUCKED OYSTER WITH FINGERLIME
MIGNONETTE
PEKING DUCK PANCAKE
CAPRESE SKEWER WITH BASIL PESTO
DUCK LIVER PARFAIT W TOASTED BRIOCHE
FRESH PEELED PRAWNS (+ \$1.50PP)

TARTS

CONFIT DUCK WITH ORANGE GEL
HEIRLOOM TOMATO AND FETA
HOT SMOKED SALMON, CREME FRIACHE, DILL
RARE ROAST BEEF WITH HORSERADISH CREAM
ROASTED MEDITERRANEAN VEGETABLES
SMASHED AVOCADO AND FETA

HOT

TWICE COOKED PORK BELLY W CHILLI
CARMEL
PORK AND GINGER SPRING ROLLS
ARANCINI DI ROSI
HOMEMADE MOROCCAN SAUSAGE ROLLS
LAMB KOFA W TAHINI YOGHURT
CHICKEN AND VEGIE MORNAY PIE
ZUCCHINI AND CORN FRITTERS W CHILLI JAM
SATAY CHICKEN SKEWERS
PULLED BEEF SOFT TACO
MISO SCALLOP IN THE SHELL
BLACK SESAME PRAWN TOAST
VEGETABLE GYOZA
BUTTERMILK CHICKEN NUGGIE BBQ MAYO



SUBSTANTIALS

SALT & PEPPER PRAWN BAO W HOI SIN
REUBEN SANDWICH ON SOURDOUGH
BEEF BRISKET SLIDER R CHIMMICHURRI
KOREAN FRIED CHICKEN BAO
W KIMCHI MAYO
SLOW BAKED LAMB SHOULDER WITH
CREAMY MASH (+ \$1.50PP)
ROAST PUMPKIN RAVIOLI WITH A SAGE
BUTTER SAUCE
CLASSIC FISH N CHIPS

PRICING

GRAZING TABLE TO FOLLOW THE CEREMONY
CHOICE OF 6 COLD, HOT OR TART CANAPES
3 SUBSTANTIALS
CUTTING AND SERVING OF WEDDING CAKE TO
GUESTS CANAPE STYLE
\$80PP
PRICES EXCL. GST

INCLUSIONS

CHEF AND WAITSTAFF FOR DURATION OF
FOOD SERVICE (APPROX 4-6 HOURS)
WHITE OR KRAFT COCKTAIL NAPKINS
GRAZING TABLE SERVING WARE'
INCL. BAMBOO PLATES AND FORKS
SERVICE AND PREPERATION EQUIPMENT
UNLESS HIRE IS REQUIRED DUE TO THE
LOCATION FACILITIES
SUNDAY AND PUBLIC HOLIDAY
SURCHARGES WILL APPLY
FULL T & C'S WILL BE SENT WITH QUOTATION

