

CANAPE



CANAPE COCKTAILS

Our team have formulated a canape cocktail menu that's designed to suit what a lot of people like to eat and through our study, research and design we listen to you.

FUNCTION PACKAGES COCKTAIL MENU

Cold

- Bruschetta, roma tomatoes, feta, spanish onion and evoo
- Prosciutto wrapped around our melon
- Smoked salmon tartare (gf option on request)
- Mozzarella filled zucchini flowers
- Antipasto skewers
- Crostinis with basil, cherry tomato, ricotta
- Black truffle, mushrooms, ricotta bruschetta
- Ceviche prawn and mango blini
- Smoked salmon blinis with citrus cream

Hot

- Calamari basket mini fried with Nduja Mayo
- Spicy bbq chicken with jelly mango dressing
- Wagyu mini beef sliders
- Arancini: Mushrooms and cheese
- Spicy chicken skewers with a mint dipping sauce.
- Gamberi spiedino: Lime and ginger prawns with a tartar dipping sauce
- Polpette: Meatball in a tomato sugo, parmesan
- Bufalina pizette, prosciutto, tomato, bufala mozzarella, rocket

DESERT

TIRAMISU mini

- Panna Cotta with berries and mango compote
- Cannoli mini with chocolate and ricotta filling
- Millefoglie alla Crema soft pastry with pistachio, soft custard, chocolate bites, almond



CANAPE PACKAGE

(Designed for min 30 guests) No reductions once final numbers have been advised.



ESSENTIAL COCKTAIL PACKAGE / 2 hours

6 Canapes

\$45 per person



PREMIUM COCKTAIL PACKAGE /3-4 hours

8 Canapes

1x mini bowl

1x mini slider/panini

1x desert

\$55 per person



VIP COCKTAIL COCKTAIL PACKAGE/ 4-5 hours

8 Canapes

1 x mini bowl

1 x mini slider/panini

2 x desert

\$78 per person

ADD ONS

Cold canapé such as oysters can be provided.

If you would like to speak to us about going outside this scope, especially with dietary requests, with enough notice, especially for religious groups and more.