



CHILTERNNS

CATERING & EVENTS

Canapé Menu



Individual Canapés

Cold Canapés

Meat

Chicken parfait with toasted fingers & a burnt peach butter \$4.50

Green eggs & ham on an English muffin \$4.50

Melon wrapped in prosciutto with a chicken fat dressing & dukkah (GF) \$4.50

Peking duck pancakes with cucumber & hoisin sauce \$4.50

Roast rare beef on a Yorkshire pudding with hollandaise sauce \$4.50

San Daniel prosciutto & confit tomato tart \$4.50

Seafood

Beetroot cured salmon with pickled cucumber, blini, smoked crème & caviar \$4.50

Crudo of trout, kohlrabi, marinated roe, bottarga on bruschetta \$4.50

Poached prawn crystal roll with Asian slaw & a dipping sauce \$4.50

Smoked rainbow trout betel leaves, fragrant salad & chilli jam (GF) \$4.50

Squid ink crackers with Queensland Spanner Crab & sorrel pannacotta (GF) \$4.50

Whipped cod roe with breakfast radish, brioche crumb & trout caviar \$5.00

Vegetarian

Crystal roll with Asian slaw, satay & a dipping sauce (GF) \$4.00

Devilled eggs with smokey paprika & kewpie mayo (GF) \$4.50

Pea & mint tart with parmesan custard \$4.50

Roasted pumpkin tart with labnah & caramelised onions \$4.50

Vegetarian maki rolls with a ponzu sauce (GF) \$4.00

Canapé



Hot Canapés

Meat

- Char sui chicken skewer with burnt lime (GF) \$5.00
- Chermoula rubbed lamb skewer with burnt lemon (GF) \$5.00
- Crispy pork belly, chilli, pineapple & lemongrass caramel (GF) \$4.50
- Lamb kofta, zucchini & golden raisin puff roll with a sesame sauce \$4.50
- Satay chicken skewers (GF) \$5.00
- Wagyu beef brioche slider, dead guy sauce, Gruyere cheese \$4.50

Seafood

- Barramundi goujons with a pistachio aioli \$4.50
- Crab & dill cakes with celeriac remoulade & jalapenos (GF) \$4.50
- Crumbed fish brioche slider with our kim chi & avocado \$5.00
- Grilled tiger prawn skewer with a konbu butter (GF) \$5.00
- Huon salmon with fennel & meyer lemon croquettes \$4.50
- Alt & bush pepper squid with roast cumin aioli & lemon \$5.00

Vegetarian

- Fried polenta with whipped blue cheese, truffled pecorino & basil \$4.50
- Pumpkin & Taleggio arancini \$4.00
- Red wine & brie arancini with crispy basil \$4.00
- Shitake mushroom, ginger & morning glory gyoza \$4.50
- Spinach & ricotta arancini with pecorino \$4.00
- Truffled mushroom & parmesan arancini \$4.00

All prices are exclusive of GST



Substantial Canapés

Meat

Lamb merguez sausage with piquillo peppers, rocket & a pistachio mayo on a milk bun \$8.00

Tijuana chicken slider with black eye pea hummus & achiote aioli \$8.00

Seafood

Beer battered flathead with smashed chat potatoes & a chipotle aioli (GF) \$8.00

Drunken ginger prawns with green beans & red miso wild rice \$8.00

Salt & bush pepper squid with French fries & a cumin aioli & lemon (GF) \$8.00

Vegetarian

Pumpkin gnocchi with Chevre goats cheese & parmesan \$8.00

Dessert Canapés

Dessert

Lemon curd tart with blueberries & a raspberry dust \$4.50

Passionfruit marshmallows (GF) \$4.50

Raspberry passionfruit smashed pavlova (GF) \$4.50



Canapé Packages

All canapé packages require staffing & chef onsite

Canapé Package 1 (all cold) - \$23 per person

One of each per person- 6 pieces.

A minimum of 1 chef is required per 60 people.

Beetroot cured salmon with pickled cucumber, blini, smoked crème & caviar

Crab & dill cakes with celeriac remoulade & jalapenos (GF)

Crystal roll with Asian slaw, satay & a dipping Sauce (GF,V)

Fried polenta with whipped blue cheese, truffled pecorino & basil (V)

Roast rare beef on potato rosti with hollandaise sauce

Chicken parfait with toasted fingers & a burnt peach butter

Canapé Package 2- \$32 per person

One of each per person- 7 pieces.

A minimum of 1 chef is required per 45 people.

Pea & mint tart with parmesan custard (V)

Red wine & brie arancini, crispy basil (V) (Hot)

Grilled tiger prawn skewer with a konbu butter (GF) (Hot)

Crispy pork belly, chilli, pineapple & lemongrass caramel (GF) (Hot)

San Daniel prosciutto & confit tomato tart

Pumpkin gnocchi with Chevre goats cheese & parmesan (V) (Hot)

Raspberry passionfruit smashed pavlova (GF)

Canapé Package 3- \$42 per person

One of each per person- 9 pieces.

A minimum of 1 chef is required per 30 people.

Smoked rainbow trout betel leaves, fragrant salad & chilli jam (GF)

Roast rare beef on potato rosti with hollandaise sauce

Pea & mint tart with parmesan custard (V)

Grilled tiger prawn skewer with a konbu butter (GF) (Hot)

Crispy pork belly, chilli, pineapple & lemongrass caramel (GF) (Hot)

Pumpkin & taleggio arancini (V) (Hot)

Salt & bush pepper squid with French fries & a cumin aioli & lemon (GF) (Hot)

Spinach & ricotta ravioli with wild mushrooms, roasted almonds & pecorino cheese (N) (Hot)

Decadent chocolate mouse with spiced poached quince & honeycomb

All prices are exclusive of GST
