



CANAPÉS & CO
creative catering



COCKTAIL FOOD DELIVERY MENU



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CANAPES

Bite sized morsels

\$3.75

NB: Most our canapés need to be assembled onsite an hour prior to guest arrival

Please note those with a * need to be warmed in the oven

hot

Cape Malay fish cake, pineapple & chilli jam, chive
Mini cocktail burger, lime leaf prawn cake, pickled cucumber, cilantro salsa
Mini open beef cheek pie, paris mash, pinot jus
Petit Fillet Mignon, eye fillet & bacon, truffle hollandaise
Pressed pork, five spice glaze, crackling shards
Confit duck & porcini risotto cake, truffle mascarpone
Fire roasted peppers & pecorino arancini, smoked tomato relish

cold

Coconut milk poached prawns, nam jim, baby gem cup, fried shallot
Beetroot & gin salmon gravlax, smoked avocado whip, caviar, blini
Flame grilled salmon pave, teriyaki glaze, wasabi mayo, nori flake, rice cake
Seared tuna, Nicoise salad & preserved lemon, tapenade, quail egg
Seared lamb loin, tomato & herb concasse, bearnaise glaze, rosti
Smoked fillet of beef, corn fritter, bourbon glazed mushrooms
Five spice confit duck, pickled cucumber dressing, crispy shallots, pancake
Duck & peppercorn terrine, pistachio dust, red fruit jelly, melba toast
Little Caesar, herbed chicken, egg whip, yolk puree, bacon, cos, en croute
Chevre mousse, sticky onions, olive tapenade, honey glaze, tartlet
Omelet, caramelised onion, fresh herbs, glass noodles summer roll
Oven roasted cherry tomato, wild herb pesto, parmesan shortbread

dessert

Chocolate nemesis, vanilla mascarpone, raspberry dust
Banoffee pie shot, caramel, caramelised banana, chocolate coulis
Chocolate brownie pop, popping candy
Lemon curd tartlet, berry coulis
Champagne jelly cube, strawberry
Doughnut, vanilla bean mousse, strawberry coulis
Mini churros, dulce de leche mous

NB: Please let us know of any dietary requirements as most of our items can be altered to meet your requirements.



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COLD MINI NOODLE BOXES

Substantial mini meals delivered ready to eat
\$10.50

Akaroa salmon pave, wild herb salsa verde, crushed new potato salad
Grilled prawn trio, heirloom tomatoes, rocket, burrata, basil
Lamb loin roulade, sun-dried tomato, feta & olive stuffing, Israeli couscous
Larb chicken, thai herbs, chilli toasted rice, lettuce, nuoc man, cilantro
Crispy confit duck, lentil & feta salad, watercress, orange reduction

SLIDERS AND FILLERS

\$6.50

Crispy cajun fish, jalapeño & pineapple slaw, chipotle & garlic yoghurt, tortilla*
Beef, cheddar, bacon, pickles & mustard mayo, slider*
Angus beef, hickory BBQ, crispy onions, smoked cheddar, slider*
Lamb, tapenade, onion jam & basil mayo, slider*

COCKTAIL SANDWICHES

\$4.50

Coconut poached prawn, kaffir lime mayonnaise
House smoked salmon parfait, cucumber
Chicken Caesar, shredded chicken, prosciutto, egg whip, witloof
Charcoal chicken, cranberry mayo, triple cream brie
Egg, curried mango chutney, spinach

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