



DELIVERY - CANAPÉ PACKAGE

Our delivery canapé package features both cold and warm savoury options, for a minimum of 15 guests, delivered to the venue of your choice.

- Menu 1)** 4 canapé selections (ideal entrée replacement or corporate gathering) **\$24pp**
- Menu 2)** 7 canapé selections **\$38.5pp**
- Menu 3)** 4 canapé selections (main meal replacement when aided by 1 large charcuterie OR fruit platter) **\$38.5pp**
- Menu 4)** 4 canapé selections (main meal replacement when aided by 1 medium charcuterie AND 1 medium fruit platter) **\$38.5pp**
- Menu5)** 10 canapé selections served continuously **\$50pp**
- Menu 6)** 7 canapé selections served continuously (main meal replacement when aided by 1 large charcuterie OR fruit platter) **\$50pp**
- Menu 7)** 7 canapé selections served continuously (main meal replacement when aided by 1 medium charcuterie AND 1 medium fruit platter) **\$50pp**

Terms & Conditions

Minimum 3 business days' notice required for booking. Deposit – 30% at time of booking.

Deposit refundable as follows: – more than 72 hours' notice: 100% refund, 48-72 hours' notice: 50% refund, less than 48hours – no refund.

Final confirmation of guest numbers required 2 business days prior to booking. Final payment to be made on confirmation of final numbers.

Heating instructions included for warm items. Delivery charges: 0-10km from Brisbane CBD \$15, 10-40km from Brisbane CBD \$40.



CANAPE SELECTIONS

COLD CANAPES

Selection of ribbon sandwiches

Crudites (raw vegetables) with dipping sauces (v)

Fresh herb and caramelised onion cream cheese log on melba toast (v)

Blue cheese, pear and prosciutto bruschetta

Coconut chicken and Asian salad rice paper rolls (gf)

Smoked salmon, crème fraiche and caper on cucumber rounds (gf)

Herb crepe roulade filled with smoked salmon, cream cheese and dill (gf)

King prawn and avocado nori rolls with soy and ginger dressing (gf)

Rare roast beef with horseradish cream en croute

Cos lettuce cups a choice of fillings: prawn cocktail; chicken Waldorf salad; coconut chicken

WARM CANAPES

Mini ham and cheese croissant

Corn, mint and feta fritters with sour cream and chive dipping sauce (v)

Camembert, mushroom and caramelised onion tartlet (v)

Cheese and asparagus mornay profiterole (v)

Mushrooms stuffed with onion, bacon and cheese (gf)

Smoked salmon croquette with dill cream sauce

Pea, mint and feta frittata (gf, v)

Mini creamy tarragon chicken pies

Roast pumpkin arancini with a roasted tomato dipping sauce (v)

Cocktail lamb and rosemary sausage rolls with mint dipping sauce

Mini beef & burgundy pies with red onion jam

SWEET SELECTION

Fresh and dried fruit dipped in chocolate (gf)

Luscious carrot cake with cream cheese frosting

Banoffee tartlet

Tangy lemon meringue tartlet

Fresh fruit and custard tartlet

Mini eclairs with a variety of fillings

Chocolate cup with mango curd (gf)

Macarons – mixed flavours (gf)

Chocolate and walnut brownie (gf)

Our own handmade shortbread and sweet biscuits

(November & December Only)

Rum balls

Fruit Mince Tartlets