



Advanced Catering Concepts

Deluxe Canapés Menu

All menu items are cooked fresh onsite and provide 16 pieces per person.

Traditional cocktail favorites with a twist! We've added international flair, flavour and serving styles to the classic canapé.

Home Made Mini Quiche – 3 Varieties

Roasted capsicum and fetta cheese (v)
Pumpkin ricotta and pine nut (v)
Classic chicken and asparagus

Cocktail Sausage Rolls

Home-made cocktail sausage rolls with tomato relish

Mini Gourmet Pizzas – 4 Varieties

Basil pesto, bacon and pine nut
Artichoke, salami and semi-dried tomato
Fresh tomato, spinach, red peppers and fetta (v)
Zucchini, sun-dried tomato and basil (v)

Home Made Gourmet Petite Pies – 3 Varieties

Beef & burgundy
Braised lamb shank & sweet potato
Chicken & leek

Smoked Salmon Mini Bagels

Mini bagels topped with smoked salmon, cream cheese and freshly chopped chives

Raspberry Caramelized Onion Tart

A mini tart case filled with raspberry caramelized onions topped with Bulgarian fetta cheese (v)

Mini Pumpkin Tart

A mini tart case filled with roasted butternut pumpkin, walnuts, rocket lettuce and goats cheese (v)

Smoked Duck Bruschetta

Sliced smoked duck breast, with a celeriac remoulade, fresh parsley and roasted hazelnuts

Mini Hot Dogs

Spicy debriciner chipolatas in a warm mini hot dog roll with a mild English mustard
Chicken, chive and camembert chipolatas in a warm mini hot dog roll with a home made tomato relish

Mini Burgers

Hand-made mini beef burgers with fresh baby spinach, shavings of Grana Padano and a home made tomato and onion relish



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Thai Fish Cakes

Home made Thai fish and noodle cakes served with a sweet chilli dipping sauce

Malaysian Chicken Satay

Succulent chicken Satay's marinated in a traditional home made peanut Satay sauce

Japanese Delicacies

The freshest hand-made Sushi, Sashimi, Futomaki, Nigiri, Hosomaki, Yukari, and Temaki served with pickled ginger, wasabi and tamari (½ v)

Rare Eye Fillet

Rare eye fillet, served on mini Turkish bread, baby spinach leaves, Dukkah spice and a drizzling of extra virgin olive oil

Freshly Shucked Oysters

Natural oysters - (served with lemon)

Oysters with ginger, coriander and chilli sauce

Mushroom Cups

Mini mushroom cup, filled with goats cheese, fresh herbs and cracked pepper mousse (v)

Bowl Food Selections

Beef rendang on coconut rice

Thai chicken curry on jasmine rice

Fish n chips in a cone

Mini Asian noodle boxes – Hokkien noodles with chicken or vegetarian

Moroccan lamb and cous cous

Caesar salad

Risotto with roast duck and shitake mushrooms

Pumpkin gnocchi with a 3 cheese sauce, baby spinach and pine nuts

Beef bourguignon with button mushrooms and traditional mash

Select the number of items to provide the variety; we will then provide 16 pieces per person of this selection.

Select 9 items: \$43.95 per person Select 11 items: \$45.95 per person Select 13 items: \$48.35 per person

Add 1 bowl food item: \$6.50 per person Add 2 bowl food items: \$9.75 per person

Minimum number of guests 30

Prices Include All Required Kitchen and Floor Staff, Equipment, Napkins and GST