

Canapé Package

Simon Ekas Catering – Exclusive hire

PRICING

\$66 per person – 12 Items
Please select 10 x canapés + 2 substantial's

\$71.50 per person – 13 Items
Please select 10 x canapés + 3 substantial's

Food waiters are \$341 per waiter
(1 x per 40 guests)

Additional items \$6.05 per person
Additional substantial items \$8.80 per person)

MEAT SELECTION

Poached beef fillet bruschetta, horseradish cream & olive tapenade (GF)
Smoked wagyu, seeded cracker, goats curd, piccalilli & celery (GF)
Beef cheek pie with pea puree & tomato relish
Chicken, celery & pine nut sandwiches
Satay chicken sausage rolls with coriander yoghurt
Korean style short rib pancake with cucumber and daikon
Grilled lamb cutlets with salsa verde (additional \$3 per guest GF)

SEAFOOD SELECTION

Market best oysters with champagne & shallot vinegar (GF)
Sea scallops with lime, avruga & dill (GF)
Potato rosti with horseradish crème, gravlax & arvuga (GF)
Betel leaf with hot smoked kingfish, pomelo and coconut salad (GF)
Tuna Tataki, yuzu mayo and wakame on sesame toast
Fresh prawns with citrus cocktail sauce (GF)
Blue swimmer crab and dill creme fraiche on fried wonton
Wasabi cracker with herb crusted ocean trout and citrus mayo (GF)

VEGETARIAN SELECTION

Beetroot chip with horseradish cream and fresh fig (GF)
Three Cheese Brioche toastie
Spanakopita tart with zaatar yoghurt

VEGAN SELECTION

Spring green and tofu rice paper rolls with pickled ginger, vermicelli noodles and sweet soy dipping sauce (GF)
Silken Tofu, szechuan and ginger (GF)

SPOONS (served on ceramic spoons)

Szechuan pork dumplings with black vinegar dressing
Roast carrot, sage and ricotta tortellini with burnt butter

FRIED SELECTION (maximum of 4)

Korean fried chicken with kimchi mayo
Salt & pepper squid with lemongrass, ginger & plum dipping sauce (GF)
Crumbed calamari with tartare sauce
Tempura king prawns with chilli salt & green shallot dipping sauce
Pumpkin, burnt butter and sage arancini with aioli
Tempura vegetables with soy, ginger and mirin dipping (V)
Chickpea and herb falafel with green sauce (V)

SUBSTANTIAL ITEMS

Mini reuben sandwich of pastrami, swiss cheese, sauerkraut & russian dressing
Kingfish ceviche taco with avocado and coriander salsa
Massaman beef curry with jasmine rice and mango chutney (GF)
Seared salmon, capers, lemon, garden herbs with crispy salmon skin (GF)
Prawn vodka and dill risotto (GF)
Middle Eastern lamb kofta, quinoa tabbouleh with tzatziki (GF)
Mini cheese burgers with gherkin & caramelised onions
Coconut marinated kingfish with peanut & tamarind dressing (GF)
Char Sui pork with asian greens and steamed rice (GF)
Selection of pizzas served on a large wooden board

SWEET SELECTION

Salted caramel & chocolate tart
Belgium white chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites (GF)
Fresh berry tarts
Nutella filled doughnuts with cinnamon sugar
Lemon, orange & almond cakes (GF)
Creme caramel with poach fruits (GF)
Creme brûlée (GF)

A POINT OF DIFFERENCE

(available for events over 50 guests only)
Oyster bar \$16 per person
Oyster & prawn bar \$25 per person
Glazed ham, cheese, bread & condiments (buffet style) \$12 per person
Cheese station
(selection of imported & Australian cheese) \$15 per person
Whole suckling pig with selection of condiments & bread \$20 per person
Curry station \$20 per person
selection of three curries of your choice / served with mint raita, pappadums, roti, mango chutney, lime pickle & fresh herbs & jasmine rice
Petit bahn mi station \$14 per person
Beef brisket, bread rolls, salad & condiments (buffet style) \$14 per person

*Menu / pricing is subject to seasonal change
Tailored Packages available on request, directly with Simon Ekas Catering
Preferred suppliers; Simon Ekas Catering & Laissez-Faire. Menus available on request*