

# Gold Canapé Package

\$85 per person – Minimum 20 Guests

6 Canapés + 1 Substantial + 1 Dessert

Canapés

ROASTED PUMPKIN & FETA E (GF)

HEIRLOOM CHERRY TOMATOES, GREEK FETA, BLACK OLIVES, OREGANO, CUCUMBER, MINIATURE TART

TERIYAKI SEARED BLACK ANGUS BEEF, SESAME SEED, PICKLED CUCUMBER, KEWPIE MAYO, FRIED GARLIC

FRESH HERB AND GREEN PEA, BABY SPINACH, BUFFALO MOZZARELLA RISOTTO BALLS WITH SMOKED PAPRIKA AIOLI (V)

SEARED ATLANTIC SCALLOPS, SMOKED BACON, CELERIAC, CAPER THYME MAYONNAISE, LEMON LAMB AND ROSEMARY PUFF PASTRY PIE, TOMATO CHUTNEY

Substantial

FRIED BUTTERMILK CHICKEN, JALAPEÑO SLAW, SMOKED PAPRIKA AIOLI ON A MILK BUN

Dessert

SEA-SALT CARAMEL AND BROWNIE CRUMBLE TART

Additional Canapés from \$9.50 pp

Additional Substantial Items \$16 pp

Chef Fees:

One chef is required for every 50 guests

0-50 guests = \$450 for 4 hours

51-100 guests = \$900 for 4 hours

\$85 / hour for each additional hour thereafter

Public Holiday Surcharge is 25% on Food & Beverages

Public Holiday Surcharge is 100% on all staff