

Platinum Canapé Package

\$105 per person– Minimum 20 Guests

8 Platinum Canapés + 2 Substantial + 1 Dessert

Canapés

FRESHLY SHUCKED SYDNEY ROCK OYSTERS WITH APPLE CIDER, CUCUMBER VINAIGRETTE(GF)
HEIRLOOM CHERRY TOMATOES, GREEK FETA, BLACK OLIVES, OREGANO, CUCUMBER, MINIATURE TART
SAN DANIELLE PROSCIUTTO, PEARL MOZZARELLA, TRUSS TOMATOES, BABY BASIL, CRISP FLAT BREAD
CHILLED QUEENSLAND KING PRAWNS WITH CITRUS MAYO DIPPING SAUCE (GF)
POPCORN TIGER PRAWNS, COCONUT SAMBAL, SWEET CHILLI, SHALLOTS (GF)
TINY BLACK ANGUS PASTRAMI REUBEN, MARBLE RYE
CHICKEN AND LEEK PETITE PIE WITH SMOKED TOMATO CHUTNEY
BLACK BEAN, SPICED AVOCADO, CHERRY TOMATO QUESADILLA

Substantial

PULLED PORK SLIDER WITH CABBAGE SLAW, CORIANDER, KEWPIE, AND CHILLI AIOLI
CHIPOTLE SPICED CHICKEN BOWL WITH CHERRY TOMATO, CORN SALSA BROWN RICE, ORGANIC
KALE SALAD

Dessert

CHOCOLATE MOUSSE WITH ROASTED PECANS AND CHOCOLATE HONEYCOMB

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