

Canapé Collections

30 mins	chef's choice	4 pieces pp	\$25pp
1 hour	2 cold + 2 hot	6 pieces pp & 1 substantial	\$32pp
2 hours	2 cold + 2 hot	8 pieces pp & 1 substantial	\$49pp
3 hours	3 cold + 3 hot	10 pieces pp & 2 substantial	\$59pp
4 hours	4 cold + 4 hot	14 pieces pp & 3 substantial	\$69pp
Additional substantial			\$10pp per item
Additional sweet			\$4pp per item



Cold Canapés

- Caprese skewer, tomato, bocconcini and basil pesto (v,gf)
- Pumpkin, spinach & Hummus tartlet (vg,df)
- Smoked chicken tart, cucumber, seed mustard aioli (df)
- Assorted sushi selection with soy, wasabi, pickled ginger (gf,df)
- Roasted beef rice paper roll with hoisin sauce (df)
- Smoked salmon mousse on blinis, dill sour cream
- Pan seared scallop, and mango & chilli salsa (gf,df)

Hot Canapés

- Lamb kofta stick with coriander yoghurt (gf)
- Panko prawn with chilli lime sauce (df)
- Satay chicken skewer, and peanut sauce (gf,df)
- Yakitori, chicken, teriyaki, and spring onion (gf,df)
- Crying tiger beef skewer, tamarind sauce (df)
- Stuffed pumpkin flower mediterranean (v)
- Pizzette, BBQ chicken, and mozzarella cheese
- Pizzette, bocconcini, and napoli sauce (v)
- Chickpea falafels with minted yoghurt (v)
- Mushroom & feta cheese arancini with aioli (v)

Additional Substantial Canapés

- Cauliflower popcorn with chipotle mayo and wedges (v)
- Kimchi fried rice with mixed vegetable, chilli & sesame (vg, gf)
- Butter chicken curry with Jasmine rice, and coriander (gf)
- Beer battered fish & chips with gribiche sauce
- Twice cooked sticky pork belly bao bun, and sesame seeds (df)
- Wok fried rice noodles with vegetables (vg, gf)
- Mini grass-fed beef burgers with Swiss cheese

Sweet Canapés \$4pp per item

- Lemon meringue tart (v)
- Strawberry rhubarb coconut & sago bowl (vg, gf)
- Dark chocolate mousse tart with crushed nuts (v)
- Assorted macarons (v)
- Variety of Profiteroles, and crème patisserie (v)
- Mini pavlova, and raspberry coulis (v, gf)



Enhance Your Package

Bowls for the table

1 bowl serves approximately 10 guests

- Seasoned fries with chipotle mayo (v) | \$20 per bowl
- Garden salad, carrot, tomatoes with house dressing (vg,gf) | \$20 per bowl
- Roasted root vegetables (vg,gf) - \$25 per bowl
- Chat potato salad with crispy bacon, mayonnaise, spring onions (gf,df) | \$25 per bowl
- Steamed broccoli with sumac dressing, crispy shallots (vg, gf) | \$25 per bowl

Platters

1 platter serves approximately 10 guests

Bread & Dip | \$40

- Served with artisan breads with homemade dips

Assorted Savouries | \$60, approx. 20 pieces

- Assorted savoury warm items, pies, quiches, sausage rolls, tomato sauce

Seafood Royale | \$240

- Tuna tartar, half shell mussels, clams, pacific rock oyster, prawn cocktail served with mignonette, Marie rose sauce, and lemon

Cheese | \$80

- Imported & local cheese, soft, hard, blue served with quince paste, dried & fresh fruits, honey, and crackers

Fruit | \$60

- Fresh seasonal fruits

Assorted Sandwiches | \$70

- Chef's selection, assorted filled sandwiches

Pacific Oysters | \$120, approx. 24 pieces

- Pacific rock oysters served with mignonette, tabasco sauce and fresh lemon

Charcuterie | \$90

- Continental sliced salami, prosciutto, chicken liver pâté with caper berries, cornichon, marinated feta, pickles, marinade olives, crackers & artisan breads

Petit Fours | \$80, approx. 20 pieces

- Chef's choice of small, decorated cakes, macarons, éclairs, and variety of sweets

The Amora Grazing Table

serves approx. 50 guests, 1.5m long table | \$950

- Selection of premium & imported cheeses, premium cured meats including prosciutto & salami, marinated olives, pickled vegetables, fresh & dried fruits, crackers, bread, grissini & lavosh served with homemade dips, crudités & nuts

