



Cocktail Food & Specialist Catering

CANAPES

Premium Selection

Cold Canapes

Smoked Trout betel leaf, green papaya, crispy shallots and nam jim dressing

Handmade Sushi Selection ponzu and wasabi dipping sauce

Peking Duck Pancakes cucumber, black sesame and hoy sin dressing

Poached Chicken Finger Sandwiches tarragon mayonnaise

Vietnamese Style Rice Paper Rolls with sweet chilli, lime and corriander

Salmon Tartare with jalapeno, eshallots, wasabi and sesame wontons

Seared Peppered Beef Carpaccio parmesan, truffle oil, baguette crouton

Gin Cured Alpine Salmon served on blini pancakes with creme fraiche and dill

Goats Cheese and Caramelised Onion Frittata with sundried tomato pesto

Persian Feta and Salt Baked Beetroot Tart with balsamic and candied walnut

Hilltop Farm Organic Egg Mayonnaise and Cucumber Finger Sandwiches

Duck Liver Pate with fig jam and baguette crouton

Hiramassa Kingfish Cevichae, Mango, Coconut and Finger Lime Caviar

Stilton Blue Cheese and Maggies Quince Paste Crostini

Roast Beef Sticky Onion Marmalade and Wild Rocket on Crostini

Crispy Rice Cake Fingers and spicy tuna avocado and sesame

Caprese Skewers with cherry tomatoes, fresh mozzarella and basil drizzled with balsamic glaze

Contact: John Pye Tel: 0422 448 468

Email: expert@panachefinecatering.com.au Social: [@panachefinecatering](https://www.instagram.com/panachefinecatering)



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Hot Canapes

Garlic Prawn and Chorizo Skewers with roasted garlic aioli

Crispy Pork Belly Bites with organic manuka honey glaze

Spiced Lamb Kofta with pomegranate molasses and tahini yogurt

Thai Chicken Patties with cucumber chilli and lime

Lobster Mac n Cheese Croquettes with bisque aioli

Crispy Greek Haloumi Fritters with hot lavender honey and pistachio nuts

Nonnas Pork and Veal Meatballs with tomato sugo, basil and parmesan

Chicken Shwarma Skewers with harrissa yogurt

Tempura Popcorn Prawns with togarashi seasoning and yuzu aioli

Pork, Veal and Fennel mini sausage rolls with tomato chilli relish

Crispy Pork Wontons with hot and sour dipping sauce

Sesame Prawn Toast with siracha aioli

Mini Yorkshire Puddings with slow cooked beef brisket and horseradish cream

Corn and Zucchini Fritters with guacamole, tomato salsa and chipotle aioli

Butter Chicken Mini Pies with spicy mango chutney

Balinese Chicken Satay Skewers with spicy peanut sauce

Pumpkin and Feta Arancini with basil pesto dipping sauce

North African Nergueze Lamb Meatballs with roasted pepper harrissa relish

Grilled Chicken Tikka Skewers with cucumber raita

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Big Bites

Prawn Cocktail Brioche Rolls with vodka spiked cocktail sauce

Wagyu Beefburger Sliders with rocket, swiss cheese and aioli

Mini Smashed Burgers, American cheese, special sauce and caramelised onions

Falafel Sliders with beetroot tabouli and tahini dressing

Pulled Pork Sliders, with fennel, apple slaw and bourbon bbq sauce

Korean Fried Chicken Baubuns with kim chi mayonnaise

Chinese Style Pork Belly Baubuns with hoisin sauce , cucumber and pickled carrot

Pizzetta with pepperoni, tomato and mozzarella

Substantial

Indian Style Butter Chicken with basmati rice

Texas Chilli Beef Brisket with salsa, sour cream, and tortilla chips

Slow Cooked Beef Ragu with rigatoni pasta and parmesan cheese

Moroccan Lamb Tagine with spiced lemoncouscous

Potato Gnocci with pesto cream, semi dried tomato, feta and pine nuts

Katsu Chicken with crispy garlic rice, and Japanese curry sauce

Truffle Mac n Cheese, gruyere cheese, white truffle oil and chives

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Dessert Canapes

Lemon Curd and Raspberry tartlets with pistachio crumble

Belgian Chocolate Mousse Shots with crushed honeycomb and strawberries

Peanut Butter and Chocolate Brownie Bites

Churros with cinnamon sugar and hot chocolate dipping sauce

Mini Pavlovas with chantilly cream and fresh berries

We offer customised canapé menus that highlight locally grown and seasonal ingredients, with prices ranging from \$50 to \$75 per guest, depending on the menu's complexity and variety

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