



CATERER'S CORNER pty ltd

catering • events • management

Catering all areas of Sydney

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CANAPE / COCKTAIL

Suitable for any occasion to have with Pre- dinner drinks or for a more social gathering.

Minimum 30 People

Casual Cocktail Canapes

Thick cut potato wedges
Mini vol au vents
Marinated calamari
Fish tempura
Marinated beef balls
Marinated pork bites
Spinach and ricotta triangles
Mini chicken burger with rocket and pesto mayo
Mini steak sandwiches with onion marmalade
Mini chilli beef burger served with guacamole cheese and chilli
Spicy crumbed chicken wings
Falafel on crispy flatbread topped with hommus
Marinated soy chicken wings
In house made sausage rolls
In house made meat pies
Cocktail samosas
Pork Wontons
Steamed vegetable dim sum
Cocktail spring rolls

\$2.10 / person / item

served with dipping sauces

Ocean Classic Finger Food Platter

Crumbed salt and pepper calamari
Tempura prawn cutlet
Char grilled octopus
Tempura salmon cutlet
served with chips, lemon and tartare
(please note that for this selection chef must be added)

\$3.40 / person / item

Sweet Canapes

Mini lemon curd tartlet
Custard fruit tartlet
Dark chocolate cup with hazelnut praline
Chocolate mousse tart with raspberry
Portuguese tarts
Belgium chocolate tart
Fruit tart
Cream caramel on spoon
Chocolate profiteroles'
Mini lemon meringue pie
Chocolate mud cake
Strawberry tart
Mini cup cake
Mini chocolate eclairs

\$2.60 / person / item

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Formal Cocktail Canapes

Cold

\$3.00 / person / item

Oven dried tomato, garlic & basil bruschetta
Avocado & mango mousse en croute
Roulade of smoked trout, eschallot & egg
Parmesan palmiers
Semi-dried tomato with persian fetta on croutons
Vietnamese spring rolls with chilli-coriander dressing
Blue swimmer crab salad with lime and tomato chutney
Oyster shots with citrus and saki
Smoked salmon on blini with salmon roe and chives
Fresh prawn, lychee and mint wrap with rice paper
Nori and sushi with wasabi and soy sauce
King prawns with avocado mousse
Seared tuna with black sesame and soy sauce
Oysters in the half shell with an orange and sweet lime salsa
Vegetarian Vietnamese rice paper rolls
Turkey, bree and cranberry on pumpkinnickel
Fresh Tuna salad on pita crisps
Asian scallops with coriander, mango and chilli chutney served on ceramic spoons
Mini prawn cocktail
Smoked chicken wonton crisp
Large king prawns with chilli lime dipping sauce
Bloody mary oyster shots
Tuna or salmon sashimi with wasabi dipping sauce

For something a bit different try ...

Fruit Smoothie and Frappe shots
Soup shots

Hot

\$3.00 / person / item

Fetta, mushroom & asparagus frittata
Caramelised onion and feta pizza
Crispy pork wontons with sweet chilli sauce
Nut crusted garlic chicken fillets with pesto mayo
Soft shell crab with lime aioli
Coconut risotto with satay chicken
Spring rolls with beef fillet and shiitake mushrooms
Sweet soy and mint marinated lamb kebabs
Pumpkin & ricotta tart
Tuna pieces with olive tapenade, sashimi style
Shredded beef and avocado in a wonton cup
Thai coconut prawns
Mini fish cakes with yoghurt
Macadamia nut crusted fish pieces served with a mango salsa
Spiced lamb kofta kebabs served with a mint and yoghurt dressing
Parmesan crusted stuffed mushrooms
Prawn and ginger fritters with plum sauce
Skewered prawns served with a honey curry sauce
Ravioli served on a spoon topped with Neapolitan sauce
Chicken skewers marinated in lemon ginger and Vietnamese mint
Mini chicken and leek pie
Tandoori chicken drumettes with yoghurt dipping sauce
Thai crabcakes served with chilli lime salsa