

Canapé Package

Simon Ekas Catering

PRICING

\$61.60 per person – 13 Items

Please select 10 x canapés + 3 substantial's

\$55 per person – 12 Items

Please select 10 x canapés + 2 substantial's

Additional items \$5 per person
Additional substantial items \$7 per person)

Food waiters are \$320 per waiter
(1 x per 40 guests)

MEAT SELECTION

- Poached beef fillet bruschetta, horseradish cream & olive tapenade (GF)
- Smoked wagyu, seeded cracker, goats curd, piccalilli & celery (GF)
- Shredded duck betel leaf with pomelo, coconut & peanuts (GF)
- Char siu chicken pancake with shallot & cucumber
- Beef cheek pie with pea puree & tomato relish
- Chicken, celery & pine nut sandwiches
- Satay chicken sausage rolls with coriander yoghurt

SEAFOOD SELECTION

- Market best oysters with champagne & shallot vinegar (GF)
- Sesame crusted tuna with wasabi avocado & pickled cucumber (GF)
- Sea scallops with lime, avruga & dill (GF)
- Tostada with tuna, pickled ginger, wakame & wasabi mayo
- Fresh king prawns tossed in a chilli, lemon & herb dressing (GF)
- Potato rosti with horseradish crème, gravalax & arvuga (GF)

VEGAN SELECTION

- Crostini with pea puree, charred onions & balsamic glaze
- Spring green & tofu rice paper rolls with pickled ginger, vermicelli noodles & sweet soy dipping sauce (GF)

VEGETARIAN SELECTION

- Beetroot chip with horseradish cream & fresh fig (GF)
- Gorgonzola & caramelised onion tart
- Kimchi & cheddar toasties
- Spring vegetable tart with rocket pesto

SPOONS (served on ceramic spoons)

- Duck tortellini with pine nut & currant dressing
- Silken tofu, szechuan & ginger (GF)

Wood ear & shiitake mushroom dumplings with red vinegar & chilli oil

FRIED SELECTION

(maximum of 4)

- Korean fried chicken with kimchi mayo
- Crispy duck & water chestnut wonton on plum sauce
- Cheese & jamon croquette with chipolte mayo
- Salt & pepper squid with lemongrass, ginger & plum dipping sauce (GF)
- Salt & pepper barramundi with fresh lime
- Crumbed calamari with tartare sauce
- Tempura king prawns with chilli salt & green shallot dipping sauce
- Zucchini & haloumi fritter with mint yoghurt and dukkah (V)
- Pumpkin & ricotta arancini with aioli (V)
- Green pea croquettes, yuzu mayo (V)
- Tempura vegetables with soy, ginger & mirin dipping sauce (V)
- Chickpea & herb falafel with green sauce (V)

SUBSTANTIAL ITEMS

- Mini rieben sandwich of pastrami, swiss cheese, sauerkraut & russian dressing
- Seared salmon, capers, lemon, garden herbs with crispy salmon skin (GF)
- Teriyaki salmon & sesame soba noodles
- Orecchiette with ragu, shaved parmesan & herbs
- Kingfish with blood orange, fennel & pomegranate
- Prawn, vodka & dill risotto (GF)
- Red duck curry with jasmine rice & chilli coriander salad (GF)
- Middle Eastern lamb kofta, quinoa tabbouleh with tzatziki (GF)
- Mini cheese burgers with gherkin & caramelised onions
- Coconut marinated kingfish with peanut & tamarind dressing (GF)
- Petit fish slider with house made tartare & shredded iceberg
- Char Sui pork with asian greens and steamed rice (GF)
- Selection of pizza's served on a large wooden board

SWEET SELECTION

- Salted caramel & chocolate tart
- Belgium white chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites (GF)
- Fresh berry tarts
- Nutella filled doughnuts with cinnamon sugar
- Lemon, orange & almond cakes (GF)
- Crème caramel with poach fruits (GF)
- Crème brûlée (GF)

A POINT OF DIFFERENCE

(available for events over 50 guests only)

- Oyster bar \$16 per person
- Oyster & prawn bar \$25 per person
- Glazed ham, cheese, bread & condiments (buffet style) \$12 per person
- Cheese station (selection of imported & Australian cheese) \$15 per person
- Whole suckling pig with selection of condiments & bread \$20 per person
- Curry station \$20 per person
- selection of three curries of your choice / served with mint raita, pappadums, roti, mango chutney, lime pickle & fresh herbs & jasmine rice
- Petit bahn mi station \$14 per person
- Beef brisket, bread rolls, salad & condiments (buffet style) \$14 per person

Menu / pricing is subject to seasonal change

*Tailored Packages available on request, directly with Simon Ekas Catering
Preferred suppliers; Simon Ekas Catering & Laissez-Faire. Menus available on request*