

CANAPES menu

food2u kitchen

FOOD FOR HOME & CATERING

EASY TO ORDER: PH 6272 9940

A gourmet kitchen creating delicious food made from the highest quality ingredients: free range eggs, hormone free chicken and meat, couverture chocolate, real butter and the freshest fruit and vegetables.

Party time platters – choose six items for \$9.50 per person

Order a party time platter for an easy canapé option – low on cost but high on deliciousness

- Sushi – the classic salmon, cucumber and spring onion (GF, V)
- Quiche – smoked salmon and dill or bacon and gruyere
- Mini pizza topped with roasted capsicum, olives and goat cheese (V)
- Traditional pork sausage rolls served with food2u tomato relish
- Black olive and rosemary frittata (GF, V)
- Puff pastry tarts with caramelised onion, feta and olives (V)
- Smoked salmon mousse en crouton with dill
- Falafel with tahini and yoghurt sauce (GF, V)

Canapés

For extra specialness, our canapé menu offers cold, hot and sweet bites. Prices per item.

Cold

- Tiny puffs filled with smoked trout mousse garnished with salmon caviar \$2.00
- Salmon gravlax on rye with crème fraiche and lemon \$2.00
- Oyster platter – natural, ginger and soy, shallot and red wine vinegar (GF) \$2.00
- Melon and prosciutto with quality mozzarella (GF) \$2.00
- Gorgonzola cheese with port soaked muscatels (V) \$2.00
- Baby beetroot with dill topped with food2u gravlax and sour cream \$3.00
- Fresh scallop, lemongrass and fresh coconut (seasonal) (GF) \$3.00
- Golf ball tomato filled fresh crab meat hazelnut vinaigrette (GF, seasonal) \$3.00
- Roasted capsicum roulade with fresh basil and Bothwell goat cheese (GF, V) \$3.00
- Eye fillet with pepper crust with horseradish cream en crouete \$3.00
- Chinese BBQ crispy pork served on crispy wonton with cucumber and tomato, soy wasabi mayonnaise \$3.00

....continued next page



Hot

- Puff pastry tart with tomato and capsicum, olive, anchovy and feta (V) \$2.50
- Cauliflower gratin tart with three cheeses (V) \$2.50
- Brioche filled with wild mushrooms and brie (V) \$2.50
- Onion baji with mint yoghurt (V) \$2.50
- Risotto balls flavoured with mushrooms and leek (GF, V) \$2.50
- Satay chicken sticks with peanut sauce (GF) \$2.50
- Beef marinated in spices slow cooked, sweet mango chutney (GF) \$2.50
- Lamb cutlet with harissa and yoghurt (GF) \$3.50
- Brochette of salmon and pineapple with sweet spices (GF) \$3.50
- Braised lamb shank pie with Moroccan spices \$3.50
- Prawn cone (spring roll wrapper) filled with prawn meat flavoured with coriander – deep fried * \$3.50
- Chicken burger served on brioche bun with mango salsa \$3.50
- Fish goujon with garlic mayonnaise * \$3.50
- Chicken consommé with Amontillado sherry and a sprinkling of gold leaf \$3.50

Dessert

- Saffron panna cotta with raspberry coulis– \$3.50
 - Pear and almond tart \$3.50
 - Meringue with rose petals, pure cream (GF) \$3.50
-

Party food – individual plates – \$7.90 each

For something different, try these gap fillers – larger than a canapé, smaller than an entrée but with the tastiness of a heart-warming snack

- Grilled quail, crispy salad with honey soy glaze *
- Thai fish cakes with mango and chilli salsa *
- Tiny steak sandwiches with roasted Mediterranean vegetables *
- Stir-fry of mushrooms and tofu with noodles (GF, V) *
- Mini fish and chips (cones) *
- Prawn red curry with rice (GF) *
- Risotto with tomato, capsicum and olive oil (GF, V) *
- Mini lamb souvlaki*

....continued next page



Notes2U

- Our suggested number of items per function is:
 - 1 hour 5 canapés per person
 - 1.5 hours 7 canapés per person
 - 2 hours 9 canapés per person
- Our canapés can be delivered, picked up or cooked on site.
- Those marked with * are best cooked by us and delivered warm, straight to you, straight out of the pan. Even better if cooked on site (chef costs).
- We cater for vegetarian, vegan, gluten free and other dietary requirements. Give us a call to discuss your needs.
- To keep our costs to you at these prices, we ask that the minimum order is 24 of each canapé item. Have fewer guests than that? Give us a call.
- Delivery charges apply.
- Extra charges apply for weekends – 15% surcharge for Saturdays and 20% surcharge for Sundays and public holidays.

Staff hire

- Chef \$40/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.
- Senior waiting staff \$40/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.
- Junior staff \$30/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays

