



CATERING

AND EVENTS



Canapé / Cocktail Catering Menu

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Canapé / Cocktail Catering Menu

Sample Menu

Mediterranean Grazing Platters

Upon guest's arrival

Cold Canapés

Goats Cheese Tartlets With Leek & Thyme With Red Capsicum Jam V

Mini Bruschetta With Prosciutto Provolone & Semi Dried Tomato

Zucchini And Haloumi Fritters with Lemon Infused Yoghurt V GF

Duck Breast On Fennel Pitta Crisp And Red Currant Glaze

Seafood Canapés

Activated Charcoal Prawns With Saffron & Pimento Emulsion

Seared Scallops With Crispy Prosciutto & Picada Dressing GF

Thai Spiced Snapper Skewer With Chili & Cilantro Salsa GF

Prawn Twisters With Japanese Dipping Sauce

Grand Canapés

Sirloin Steak With A Creamy Mustard Sherry Sauce & Kipfler Wedges GF

Grilled Atlantic Salmon & Asparagus With Sesame & Saffron Aioli GF

Petit Fours Desserts

Strawberry and Cointreau Shortcakes

Profiteroles Liqueur Cream and Fudge Sauce

Crème Brulee Tarts

Service Description

Being inspired by international cuisine and Modern Australian style, Spare Chef can provide you variety beyond any other catering service. Canapés are our specialty, and become a talking point for your guests and create a memory for you that will last a life time.

The most popular style of Wedding catering, allowing guests to mingle and socialise amongst themselves without formal seating. Your guests will enjoy a creative and vast menu of seasonally selected delicious canapés, designed with modern inspiration and techniques.

Using local fresh ingredients wherever possible, our passionate chefs hand craft your canapés at your reception, making sure each one is perfect. They are served by our professional wait staff who move around the venue making sure all of your guests are tempted.

Our grazing boards can come out upon guest's arrival at your reception, so they are immediately treated like VIP's. Generally 45-60min later we'll follow with your selection of our smaller cold, hot & seafood canapés. Likewise after 45-60min we'll begin our substantial and grand canapé service. If you're having desserts a similar interval occurs. These timings allowed a perfect flow of the menu, and become a talking point for your guests who will be amazed at the variety.

Naturally we can tailor the service timing to match your needs, and additional staff time can be easily arranged at normal hourly rates.

Canapé / Cocktail Catering Menu

Cold Canapés

Tandoori Chicken On A Sweet Potato Pancake With Minted Yoghurt GF

Mini Falafel On Pita Toast With Hummus Dip V

Fillet of Beef With Crisp Pancetta And Mustard Cream GF

Goats Cheese Tartlets With Leek & Thyme With Red Capsicum Jam V

Mini Bruschetta With Prosciutto Provolone & Semi Dried Tomato

Zucchini And Haloumi Fritters with Lemon Infused Yoghurt V GF

Duck Breast On Fennel Pitta Crisp And Red Currant Glaze

Blistered Heirloom Tomato Tartlets With Micro Herbs V

Smoked Lamb On A Couscous Frittata With Harissa Mayo

Salpicon Pumpkin Flowers With Saffron & Leatherwood Honey Emulsion V

Chorizo Filled Dates Wrapped In Prosciutto GF

Porcini Tart With Cream Fraiche, Pickled Radish & Fried Eschallot V

Canapé / Cocktail Catering Menu

Hot Canapés

Arancini With Pumpkin, Goats Cheese And Sage V

Peri Peri Chicken Skewers With Lemon Aioli GF

Spicy Lamb Filo Parcel With Pimento Relish

Smoked Chicken Empanada With Mexican Salsa

Moroccan Lamb Skewers With Minted Yoghurt GF

Jalapeno Pepper Stuffed With Queso Cheese V

Middle Eastern Cheese & Walnut Fatayer With A Beetroot Relish V

Pumpkin, Almond & Goat's Cheese B'Stilla With A Leek & Onion Duxelle V

Tarragon Chicken Breast Roulette With A Black Garlic Emulsion

Potato Almond Croquette Wrapped In Pancetta With Saffron Aioli

Beef Cube With Black Sesame Ponzu & Wakame GF

Peking Duck Spring Roll With Hoisin Sauce

Seafood Canapés

Crispy Prawns With Five Spice Salt and Lime Aioli GF

Smoked Salmon & Horseradish Cream Bites With Salmon Pearls

Prawn Gyoza With Ginger Shallot & Wasabi

Salt & Pepper Squid With Caper Berry Aioli

Activated Charcoal Prawns With Saffron & Pimento Emulsion

Seared Scallops With Crispy Prosciutto & Picada Dressing GF

Thai Spiced Snapper Skewer With Chili & Cilantro Salsa GF

Prawn Twisters With Japanese Dipping Sauce

Kataifi Prawns With Pistachio & Coconut Dukkha

Cajun Soft Shell Crab With Tomato & Avocado Salsa

Duo Of Oysters, Natural With Lemon / Topped With Wakame Wasabi Mayo GF

Marinated Prawn On Guacamole Croutons With Gremolata

Canapé / Cocktail Catering Menu

Substantial Canapés *(small bamboo boats)*

Chinese BBQ Pork Char Sui On Rice Cakes with Plum Sauce GF

Pulled Pork Slider On Brioche Roll with Pickled Slaw

Risotto With Tomato, Pea & Parmesan V GF

Chicken and Chorizo Skewers With Lemon Mustard Marinade

Duck Breast Tart With Rocket, Onion & Fig With A Pomegranate Molasses GF

Char Grilled Octopus with Chilli Salted Squid & Garlic Aioli GF

Mini Lamb Cutlet With Drunken Fig & Date Sauce GF

Honey & Soy Chicken With Sesame Rice Timbal

Mushroom Stuffed With Dill Cherve & Leek With Capsicum Jam V GF

Spanish Meatballs With A Spicy Tomato Sauce On Saffron Rice

Moroccan Chicken With A Pumpkin & Chickpea Couscous

Turkish Style Pizza (Pide) With Pumpkin , Fetta & Beetroot V

Grand Canapés *(large bamboo boats)*

Pan-fried Haloumi With Blistered Tomatoes & Balsamic Glaze V GF

Sirloin Steak With A Creamy Mustard Sherry Sauce & Kipler Wedges GF

Grilled Atlantic Salmon & Asparagus With Sesame & Saffron Aioli GF

Moroccan Lamb With Couscous & Yoghurt Dressing

Chicken Tikka With Basmati Rice & Riata

Pork Belly Rib In Smoky BBQ Sauce With Chipotle Mayo

Beef & Mushroom Ragu With Soft Polenta

Asian Rice Noodle Salad With Marinated Tofu & Fresh Vegetables V GF

Pricing

Popular Cocktail Packages

(Includes Chef On-Site, Plus All Cooking/Service Equipment & Cocktail Napkins)

Cocktail Menu 1 (Just For Dinner) \$37.00p/p

2 Cold Canapés

2 Hot Canapés

2 Substantial Canapés

1 Grand Canapé

Cocktail Menu 2 (Small Bites All Night) \$49.50p/p

4 Cold Canapés

4 Hot Canapés

3 Seafood Canapés

Cocktail Menu 3 (Dinner In Coffs) \$55.50p/p

5 Seafood Canapés

2 Substantial Canapés

2 Grand Canapés

Cocktail Menu 4 (All Day Reception) \$54.50 p/p

Mediterranean Grazing Board - *On Arrival*

2 Cold Canapés

3 Hot Canapés

3 Substantial Canapés

1 Grand Canapé

Cocktail Menu 5 (Start To Finish) \$66.00p/p

Mediterranean Grazing Board - *On Arrival*

2 Cold Canapés

2 Seafood Canapés

2 Hot Canapés

2 Substantial Canapés

1 Grand Canapé

3 Petit Four Desserts

Build Your Own Cocktail Reception

Mediterranean Grazing Board - *On Arrival* \$6.50p/p

Cold Canapés \$3.75ea

Hot Canapés \$4.50ea

Seafood Canapés \$5.50ea

Substantial Canapés \$6.50ea

Grand Canapés \$7.50ea

Assiette Of Petit Fours Desserts (3 per Guest) \$11.50p/p

Additional Items

Assiette Of Petit Fours Desserts (3 per Guest) \$11.50p/p

Cocktail Style Service of your Wedding Cake as Dessert \$4.50 p/p

Cutting of Wedding Cake (left on venue's platter for self service) No Charge

Cheese and Fruit Platter As Dessert Accompaniment \$11.00 p/p

Chef's Catering Assistants (1 per 80 guests) \$40 p/hr (weekday rate)

Wait Staff (1 per 40 guests) \$40 p/hr (weekday rate)

Chefs Travel Time (if applicable) \$50.00 p/hr (weekday rate)