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## Canapé Catering Menu

Being inspired by international cuisine and Modern Australian style, Spare Chef can provide you variety far and 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 catering by far, especially for weddings, Canapé services allow guests to mingle and socialise without formal seating. Your guests will enjoy a creative, delicious and visually beautiful menu of seasonally selected delicious canapés, designed with modern inspiration and techniques, and individually handcrafted by our talented chefs.

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 treated like royalty.

In addition to your canapé service, our grazing boards can be served upon your guest's arrival, so they are immediately treated like VIP's before the main course begins.

Why not also consider petite fours desserts to conclude the perfect cocktail style event?

# Menu

## Two-Bite-Canapés (Group 1)

Arancini With Pumpkin, Goats Cheese And Sage V

Arancini With Mushroom Parmesan And Chive V

Mini Falafel On Pita Toast With Hummus Dip V

Prawn Gyoza With Ginger Shallot & Wasabi

Goats Cheese, Leek & Thyme Filo Tartlet With Red Capsicum Jam V

Mini Bruschetta With Heirloom Tomato, Buffalo Mozzarella And Basil V

Goats Cheese And Heirloom Tomato Tart V

Caramelised Onion And Crème Fraiche Tart V

Pear, Blue Cheese And Rocket Tart V

Zucchini And Haloumi Fritters with Lemon Infused Yoghurt V GF

Smoked Lamb On Chive Cornbread With Harissa Mayo

Prawn Twisters With Japanese Dipping Sauce

Chorizo Filled Dates Wrapped In Prosciutto GF

Date And Walnut Stuffed Pastry V

Pequeño Soft Taco With Avocado & Pickled Slaw V

Tostada With Avocado, Black Beans & Charred Corn V

## Two-Bite-Canapés (Group 2)

Arancini With Bacon, Eshallots & Mozzarella

Arancini With Chicken, Corn, Parmesan & Rocket

Arancini With Minted Lamb & Rosemary

Duck Breast On Fennel Pitta Crisp With Crème Fraiche And Red Currant Glaze

Spicy Lamb Filo Parcel With Capsicum Relish

Pork, Sweet Chili And Chive Tart

Chicken, Leek And Mushroom Tart

Tandoori Chicken On A Sweet Potato Pancake With Minted Yoghurt GF

Mini Bruschetta With Prosciutto Provolone & Semi Dried Tomato

Spring Roll Of Asian Vegetables With Sweet Soy

Pequeño Soft Taco With Southern Fried Chicken & Corn Salsa

Pequeño Soft Taco With Pulled Pork & Pickled Slaw

Tostada with Spiced Chicken Acapulco

Mushroom Stuffed With Dill Chèvre & Leek With Capsicum Jam V

Mushroom Stuffed With Feta, Spinach, Pinenut And Pesto V

# Menu Cont..

## Two-Bite-Canapés (Group 3)

Arancini With Prawn, Feta And Jalapeno

Crispy Prawns With Five Spice Salt and Lime Aioli GF

Chicken, Spinach & Sundried Tomato Roulade On Crispy Cornbread

Smoked Salmon & Horseradish Cream Bites With Roe Pearls

Confit Duck And Caramelised Leek Tart

Fillet of Beef With Pancetta & Mustard Cream On A Crouton Disc

Peri-Peri Chicken Skewers With Lemon Aioli GF

Chicken and Chorizo Skewers With Lemon Mustard Marinade

Pork Spring Roll With Sweet Chili

Chicken Spring Roll With Spicy Soy Glaze

Pequeño Soft Taco With Beer Battered Barramundi & Fresh Tomato Salsa

Tostada With Confit Duck & Plum

Tostada With Seasonal Ceviche & Pomegranate Gems

Tostada With Prawn & Avocado Salsa

Crispy Coconut Prawns With Mango Chutney

Sydney Rock Oysters Natural GF

## Two-Bite-Canapés (Group 4)

Moroccan Lamb Skewers With Minted Yoghurt GF

Salt & Pepper Squid With Caper Berry Aioli

Thai Spiced Reef Fish Skewer With Chili & Cilantro Salsa GF

Peking Duck Spring Roll With Hoisin Sauce

Marinated Prawn On Guacamole Croutons With Gremolata

Pequeño Soft Taco With Soft Shell Crab & Green Mango Pickle

Sydney Rock Oyster Kilpatrick

Sydney Rock Oyster With Pickled Cucumber And Dill

Sydney Rock Oyster With Japanese Rice Wine Vinaigrette

## Two-Bite-Canapés (Group 5)

Seared Scallops With Crispy Prosciutto & Picada Dressing GF

Cajun Soft Shell Crab With Tomato & Avocado Salsa

Prawn & Crab Cutlet With Spiced Plum Sauce

Sydney Rock Oysters With Pomegranate Mignonette

Japanese Crispy Fried Oysters With Wasabi Mayonnaise And Pickled Ginger

# Menu Cont..

## 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

Spiced Potato Slider With Spinach, Mint And Chutney V

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

Char Grilled Octopus with Chilli Salted Squid & Garlic Aioli GF

Honey & Soy Chicken With Sesame Rice Timbal

Spanish Meatballs With A Spicy Tomato Sauce On Saffron Rice

Moroccan Chicken With A Pumpkin & Chickpea Couscous

Rice Paper Roll (Chicken, Pork, Prawn Or Vegetarian) With Vietnamese Satay Sauce

Filled Japanese Nori Roll (Chicken, Pork, Beef Or Vegetarian) With Sesame Aioli

## Grand Canapés (large bamboo boats)

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

Sliced Sirloin With Creamy Mustard Sherry Sauce & Kipfler Wedges GF

Grilled Atlantic Salmon & Asparagus With Sesame & Saffron Aioli GF

Moroccan Lamb With Couscous & Yoghurt Dressing

Chicken Tikka With Basmati Rice & Riata

Five-Spice Pork Belly With Jasmine Rice & Caramelised Chili Sauce

Beef & Mushroom Ragu With Soft Polenta

Asian Rice Noodle Salad With Marinated Chicken, Beef or Tofu GF (V opt)

Japanese Tempura Boat With Wasabi Mayonnaise

Enchilada Chicken On Mexican Rice With Queso Cheese

# Pricing

## Cocktail Menu 1 (Approx 90-120min service)

2 Two-Bite-Canapés (Group 1)

2 Two-Bite-Canapés (Group 2)

2 Substantial Canapés

1 Grand Canapé

## Cocktail Menu 2 (Approx 120-150min service)

4 Two-Bite-Canapés (Group 1)

4 Two-Bite-Canapés (Group 2)

3 Two-Bite-Canapés (Group 3)

## Cocktail Menu 3 (Approx 120-150min service)

5 Two-Bite-Canapés (Group 3)

2 Substantial Canapés

2 Grand Canapés

## Cocktail Menu 4 (Approx 150-180min service)

Mediterranean Grazing Board - On Arrival

2 Two-Bite-Canapés (Group 1)

3 Two-Bite-Canapés (Group 2)

3 Substantial Canapés

1 Grand Canapé

## Cocktail Menu 5 (Approx 180-240min service)

Mediterranean Grazing Board - On Arrival

2 Two-Bite-Canapés (Group 1)

2 Two-Bite-Canapés (Group 2)

2 Two-Bite-Canapés (Group 3)

2 Substantial Canapés

1 Grand Canapé

3 Petit Four Desserts

## Additional Items

Mediterranean Grazing Boards (Suits 10-15ppl)

Assiette Of Petit Fours Desserts (3 per Guest)

Cocktail Style Service of your Cake as Dessert

Cutting of your Cake (left on venue's platter for self service)

No Charge

\*Chef and/or Travel Time

Chef's Catering Assistant

Wait Staff

\*Mobile Kitchen Hire Fee

# Minimum Charge 20ppl