



CANAPÉ PACKAGES

Cold Canapés

- Caprese skewer, tomato, bocconcini and basil pesto (v,gf)
- Pumpkin, spinach & hummus tartlet (vg,df)
- Smoked chicken tart, cucumber, seeded mustard aioli (df)
- Assorted sushi selection with soy, wasabi, pickled ginger (gf,df)
- Roasted beef rice paper rolls, hoisin sauce (df)
- Smoked salmon mousse on blinis, dill sour cream
- Pan seared scallop, mango & chilli salsa (gf,df)

Hot Canapés

- Lamb kofta stick with coriander yoghurt (gf)
- Panko prawn with chilli lime sauce (df)
- Satay chicken skewer, peanut sauce (gf,df)
- Yakitori chicken, teriyaki, spring onions (gf,df)
- Crying tiger beef skewer, tamarind sauce (df)
- Mediterranean stuffed pumpkin flower (v)
- Pizzette, bocconcini, Napoli sauce (v)
- Chickpea falafels, minted yoghurt (v)
- Mushroom & feta cheese arancini, aioli (v)

Substantial Canapés

- Cauliflower popcorn, chipotle mayo and wedges (v)
- Kimchi fried rice with mixed vegetable, chilli & sesame (vg,gf)
- Butter chicken curry with jasmine rice, coriander (gf)
- Beer battered fish & chips, gribiche sauce
- Twice cooked sticky pork belly bao bun, sesame seeds (df)
- Wok fried rice noodles with vegetables (vg,gf)
- Mini grass-fed beef burgers with swiss cheese

Sweet Canapés

- Lemon meringue tart (v)
- Strawberry rhubarb coconut & sago bowl (vg,gf)
- Dark chocolate mousse tart, crushed nuts (v)
- Assorted macarons (v)
- Variety of profiteroles and crème patisserie (v)
- Mini pavlova, raspberry coulis (v,gf)

Up to 30mins
Chefs Selection
approx. 4 pieces pp
\$25 per guest

1 Hour
Select 4 Canapé Items
+1 Substantial
approx. 7 pieces pp
\$32 per guest

2 Hours
Select 4 Canapé Items
+1 Substantial
approx. 10 pieces pp
\$49 per guest

3 Hours
Select 6 Canapé Items
+2 Substantial
approx. 13 pieces pp
\$59 per guest

4 Hours
Select 8 Canapé Items
+3 Substantial
approx. 17 pieces pp
\$69 per guest

Additional substantial
+\$10pp, each
Additional sweet
+\$4pp, each



Bowls for the table
1 bowl, serves approx.
10 guests



Platters for the table
1 platter,
serves approx. 10 guests



Grazing Table
\$950 per table
serves approx.
50 guests
Table is 1.5m long



SHARE ITEMS

Bowls

- Seasoned fries with chipotle mayo (v) - \$20 each
- Garden salad, carrot, tomatoes, house dressing (vg,gf) - \$20 each
- Roasted root vegetables (vg,gf) - \$25 each
- Chat potato salad, crispy bacon, mayonnaise, spring onions (gf,df) - \$25 each
- Steamed broccoli, sumac dressing, crispy shallots (vg,gf) - \$25 each

Platters

- Bread & Dip Platter - \$40 each
served with artisan breads with homemade dips
- Assorted Sandwich Platter - \$70 each
chef's selection, assorted filled sandwiches
- Assorted Savoury Platter - \$60 each (approx. 20 pieces)
savoury warm items, pies, quiches, sausage rolls, tomato sauce
- Pacific Oyster Platter - \$120 each (approx. 24 pieces)
served with mignonette, tabasco sauce, fresh lemons
- Seafood Royal Platter - \$240 each
Tuna tartar, half shell mussels, clams, pacific rock oysters, prawn cocktail
served with mignonette, Marie rose sauce, lemons
- Charcuterie Platter - \$90 each
Continental sliced salami, prosciutto, chicken liver pâté with caperberries,
cornichons, marinated feta, pickles, marinade olives, crackers & artisan bread
- Cheese Platter - \$80 each
Imported & local cheese, soft, hard, blue served with quince paste, dried &
fresh fruits, honey, crackers
- Petit Fours Platter - \$80 each (approx. 20 pieces)
Chef's choice of small, decorated cakes, macarons, éclairs, and a variety of
sweets
- Fruit Platter - \$60 each
Assorted fresh seasonal fruits

The Amora Grazing Table

- A selection of premium local and imported cheeses.
- Premium cured meats, including prosciutto and salami
- Marinated olives, pickled vegetables, fresh and dried fruits.
- A selection of crackers, bread, hand rolled grissini and lavosh
- Homemade dips, crudites, nuts