



STARZ CATERING CANAPE SELECTION

COLD CANAPE SELECTION

Sugar cured ocean trout, Lilliput capers, dill crème fraiche, crisp pastry cup

Peking duck pancake with hoisin sauce

Goats cheese tartlet with slow roasted tomato and pesto v

Poached chicken fingers with celery, walnuts & chives in rye

Prosciutto, gorgonzola cream, candied walnuts with balsamic glaze on crisp ciabatta

Ceviche of kingfish served in cucumber discs gf

Freshly shucked pacific oysters with champagne mignonette dressing gf

Tiger prawns with marie – rose sauce gf

Vietnamese rice paper rolls with tofu and peanut dipping sauce gf/ve

Chicken liver and crispy sage bruschetta

Blue swimmer crab with chilli, lime dressing served in spoon gf

Corn fritter with minted pea puree, crème fraiche and sticky chilli sauce gf/v

HOT CANAPE SELECTION

Seared S.A scallops with salmon roe taramosalata, burnt blood orange sauce served in a spoon

Bourbon glazed pork belly skewer with spiced green apple dipping sauce

Feta and spinach filo cigars v

Satay chicken skewers

Turmeric and lime mini chicken skewers with tzatziki dressing

Char Sui pork sausage rolls

Grilled lamb cutlet with salsa verdi

Middle Eastern lamb kofta with humus and pomegranate dressing

BBQ king prawn with lime, smoked paprika and dill yogurt dressing

Slow cooked pulled beef brisket served in Yorkshire pudding & sticky maple and merlot glaze



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MINI SLIDERS

Beef classic, – pulled pork w/ coleslaw & chipotle dressing –portuguese chicken with perri perri sauce
Lentil, sweet potato and humus sliders v

MINI PIES

Black Angus – chicken and mushroom – braised lamb & sweet potato

SUBSTANTIAL CANAPE

Roasted pumpkin & porcini mushroom risotto with shaved parmesan, crisp sage v/gf

Asian inspired pulled pork, slaw salad and Thai dressing gf

Slow cooked beef brisket with skorthalia

Fish & chip cones with hand cut fries and sauce tartare

Luscious shellfish & bisque drizzle

Butter chicken with basmati rice and crispy Nan bread

Falafel, spiced lentil and tomato salsa, tahini & lime dressing v

SWEET CANAPE

Mini ricotta and chocolate cannoli

Belgium chocolate mousse gf

Burnt orange and almond flourless tart with spiced yogurt dressing gf

Baklava cigars df

Semolina custard tartlets with blue berry compote

Lemon meringue tartlets

Cherry tiramisu

GF - gluten free V – vegetarian DF - dairy free VE – vegan



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CANAPE PRICING

Please contact us on the enquiry form on our website for accurate pricing and seasonal produce or you may call 1300 483 104

Smaller canape packages available when combining with any of our other Catering packages including live food stations

Please contact us to discuss the various options on offer

We endeavour to create a catering package to suite your taste and budget

All requests are welcome

Minimum of 10 guests

Additional dietary and cultural needs can be catered for upon request

