



CANAPE MENU

Please choose from the 3 options:
Cold, Hot / Larger, Sweet

(VEG) - Vegetarian
(P) - Pescatarian

COLD CANAPES

Beetroot cured salmon, citrus crème fraiche, green apple, vanilla

Heirloom tomato tart, goats cheese mousse, smoked tomato jam

Curry spiced cauliflower bites, golden raisin, char grilled capsicum, pine nut pesto

Watermelon & Feta skewers, fresh basil, pomegranate molasses (Veg)

Semidried tomato & goats cheese tarts, caramelised onion & balsamic glaze (Veg)

Cherry tomato & bocconcini skewers, basil pesto, smoked almond (Veg)

Steak tartare, cured egg yolk, green apple & caper jam, cornichon, crispy parmesan

Grilled Prawn, avocado & lime mousse, sweet tomato jam

Salmon tartare, grilled cucumber, soy & lime dressing

Oysters - Natural (with lemon), dragon fruit & citrus dressing, soy, ginger & lime dressing.



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HOT / LARGER CANAPES

Slow cooked lamb shoulder mini wraps, lemon tzatziki, tomato & mint salsa

Moroccan chicken skewers, apricot aioli, smoked almond

Confit duck salad with papaya, carrot, fresh herbs & sesame tahini dressing,

Slow cooked beef short rib, caramel date glaze, crispy shallots, cabbage salad

Pulled pork sliders, red cabbage & carrot slaw, chipotle mayo

Corn & chorizo cassoulet, roasted tomato, butterbeans & chive oil

Grilled garlic prawns, confit garlic aioli, crispy parmesan, chives (P)

Shredded chicken sliders, cranberry chimichurri, cabbage slaw

Harissa spiced beef skewers, heirloom cherry tomato, haloumi, spicy honey dressing

Grilled eggplant, miso caramel glaze, roasted sesame tahini, fresh herb salad (VEG)



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SWEET CANAPES

Yuzu Curd tarts, toasted vanilla meringue

Chocolate delice, coffee, caramel, cocoa nib & hazelnut

Lemon & Roasted almond cake, lime curd, citrus caramel, white chocolate mousse

Caramelised apple & rhubarb tarts, whipped vanilla custard

Cherry & vanilla tart, Disaronno liqueur gel, almond crumble

Tiramisu - dark chocolate crumble, whipped mascarpone, Kahlua cream

Warm sticky date cake, date caramel sauce, caramelised white chocolate



PRICING

We offer competitive pricing packages tailored to suit your event.
If you have any dietary requirements please let us know & get in touch
with Chef Dan for more information on
0431196745
info@hungrychef.net.au

1 hour rolling canapes - up to 30 guests

Choose 6 canape varieties - 3 of each per person

\$40 per person

2 hours rolling canapes - up to 50 guests

Choose 6 canape varieties - 3 of each per person

\$50 per person - **MOST POPULAR!**

3 hours rolling canapes - up to 50 guests

Choose 8 canape varieties - 3 of each per person

\$60 Per person

EXTRAS

Professional wait staff \$40 per hour per staff member

Crockery / Glassware hire Pricing will be finalized once the
guest count is confirmed.



Get in touch today & let us
take care of the rest!

