

Stress-free catering

CELEBRATING A SPECIAL OCCASION?

Check out this month's cocktail canape package deal.

Let us impress your guests & provide you with a stress free professional catered event.

We guarantee your guest will not leave hungry!

COCKTAIL CANAPE DEAL

Ideal for 2 to 3 hours of food service

Select:

Eight canapes & two dessert canapes

or

6 canapes plus one mini meals & two desserts

Special promotional price only \$26.00 per person.

This includes chef to cook & present food on quality platters, delivery within 30km of the CBD. All food is delivered in our refrigeration transport. (min order is for 40 People)

Choose from the following canapes:

SEAFOOD – COLD

White Anchovies, green olive, parmesan crumb

Chard Fremantle Octopus, smoked paprika aioli

Smoked salmon, capers, crème fraiche, herb crostini

Vietnamese rice paper roll tiger prawn & pork, pickled cucumber, Asian herbs

SEAFOOD - WARM

Baked oyster Rockefeller or Kilpatrick

Coconut panko snapper, Sirachi aioli

Herb crusted Green lip mussel half shell

Cod fish croquette, herb crumbs, whipped green pea, pickled onion

Blue swimmer crab cake, sweet corn & spring onion, chilli mayonnaise

MEAT - COLD

Tandoori spiced chicken, pomadom, cucumber, young coconut, mint

Fragrant Thai chicken salad, ginger dressing, cucumber cup

Duck tartlet, apple waldorf salad, truffle mayonnaise

Pork, pistachio & bacon terrine, spiced mango salsa

MEAT AND POULTRY - WARM

House made pork & Italian herb sausage rolls, tomato relish

Sticky Thai pork & chicken meat balls, Sirachi sauce

Indo chicken skewers, roasted peanut and coconut

Pork goyzo dumplings, black vinegar, sesame & soy

Lamb skewers, Middle Eastern spices, coriander pesto

Spiced lamb samosas, mint & coriander riat

12 hour beef brisket bite, smoked maple bourbon sauce

Caramelized Pork belly bite, nam jim dipper

VEGETARIAN - COLD

Californian roll, soy, pickled ginger

Chard eggplant bruschetta, balsamic & olive oil

Tomato & bocconcini skewer, basil pesto

Cherry tomato & onion tartlet, goats curd, balsamic

VEGETARIAN WARM

Roasted pumpkin, spinach & parmesan arancini ball, herb mayo

Traditional Samosas, spiced potato & pea, chilli ginger tamarind sauce

Zucchini, apple & thyme fritter, citrus yogurt

Chickpea Falafel, hummus, pomegranate reduction

Organic tomato tart, fetta & basil

Roasted capsicum, red onion & zucchini skewers, basil pesto

THREE BITE BURGER SLIDERS

Barra burger, beer battered barramundi, tartare sauce, ice burg

Cheese burger, beef, cheese, onion, aioli, tomato relish

Pulled beef brisket burger, apple slaw, house smoked barbeque sauce

ROAMING MINI MEALS

Served On Small Plates, Bowls, Bamboo Boats, Boxes

Slow cooked beef cheeks, master stock, Paris mash, onions, jus *gf*

Pork belly, crackle, white bean puree, chilli macadamia nut caramel *gf*

Chilli Pork, Asian vegetable, egg noodle stir fry, crispy shallots

Prawn & Pork belly , Asian herbs & paw paw salad, glass noodles

Beer Battered flat head fillet Fish & Chips cone

Beef Madras, cumin rice, yogurt, pappadums *gf*

Nasi goreng fried wild rice, crispy chicken wing, cucumber salsa

Gado gado tempeh salad, tofu, long beans and peanut sauce v

Snapper taco with lime, salsa, spring onion, smashed avocado

12 hour beef brisket, apple slaw, ranch dressing, pickled onion *gf*

ROAMING COCKTAIL DESSERTS

Petite Fours Paris style each

Mini cups Vanilla bean panna cotta, berry compote

Dark chocolate mousse, vanilla mascarpone mini cups

Profiteroles, crème patisserie, chocolate

Seasonal fruit cocktail skewers, passionfruit glaze

Chocolate & walnut brownie, double cream

Lemon curd Tartlet, Italian meringue

Belgium dark chocolate tartlet, raspberries

Pear & Fig tartlet maple glaze

GST not included

Delivered to your home or venue of your choice, dont miss out!
Call (08) 9209 3791 or email info@griffincatering.com.au to book.