

FISHERMANS WHARF

Exquisitely unique menus designed to spoil



Event Catering Menu – Canapés

Fishermans Wharf Canapé Menu has been personally designed by our award winning chef – Adam Turnbull

All canapés are prepared fresh onsite and are simply exquisite in presentation & taste. Spoil your guests with absolute quality and gourmet indulgence. Enjoy.

Vegetarian

\$35 per dozen

Cold or room temperature

- Buttery Light and Crusty Gruyere Gougeres
- Terrine of Heirloom Tomatoes and Tarragon with Kalamata Olive Tapenade
- Confit Golden and Candy Cane Beets, Mustard Cress and Shaved stilton
- Marinated Vegetable Rice Paper Roll's with Sweet Soy and Ginger
- Tart Fine of Blistered Cherry Tomatoes and Creamed Fetta,
- Tomato and Basil Bruschetta Balsamic Caramel

Warm (Re-heating instructions included)

- Smoked Red Pepper and Asparagus Frittata
- Sweet Corn and Zucchini Fritters Spiced Guacamole
- Lyonnaise Tart with Marinated Cherver and Chervil Leaves
- Wild mushroom and rosemary Arrancini

Game, Meat and Poultry

\$45 per dozen

Cold or room temperature

- Peking Duck and Pickled Cucumber Chinese Pancake with Teriyaki sauce
- Macadamia nut crumbed chicken oyster pepper aioli and watercress
- Chicken liver and Foie Gras Parfait on Toasted Brioche and Spiced Fig Relish
- Rare Roast Veal En Crute, Wild Mushroom and Bean Salad Summer Truffle Dressing

Warm (Re-heating instructions included)

- Mini quiche Lorain, Rocket and Shaved Parmesan
- Rolled Ham Hock, Garden Pea Mousse and Seeded Mustard
- Chorizo, Cheddar Cheese and Rosemary Piragi
- Baked Chat Potato, Smoked Bacon and Brie Cheese

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Seafood

\$50 per dozen

Cold or room temperature

- Norfolk Pine Smoked Ocean Trout Skewer with Celery Salt
- Queensland Tiger Prawn Fork with White Peach and Mint Salas
- Whiskey and Citrus cured Tasmanian Salmon, Watercress Pana Cotta and Pain D'Epice
- Chive and Russet Potato Balini with Dill Gravalax Ocean Trout
- Sydney Rock Oysters, Natural with Lemon or Mango Salsa
- Dill Crusted Bombay Jinn Cured Tuna

Warm (Re-heating instructions included)

- Blue Swimmer Crab Cakes and Lime Scented Mayonnaise
- Grilled scampi Tail with Garlic and Chive Butter (\$5 Supplement)
- Salt Cod Brandarde with Char grilled Zucchini
- Steamed Baby Surf Clam Chowder with Sour Dough En Crute

Sweets

\$20 per dozen

- Lemon Short Bread, vanilla Cream and Marinated Strawberries
- Baileys Chocolate Fudge with Passion fruit Butter
- Carrot and Walnut Cake, Cream Cheese and Thyme Icing
- Rosemary and Raisin Glazed Fruit Brochettes
- Lemon Curd Tarts with Italian Meringue

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Canapés Pricing Summary

- Vegetarian \$35 per dozen including hot & cold selection
- Seafood \$50 per dozen including hot & cold selection
- Poultry, Meat & Game \$45 per dozen including hot & cold selection
- Sweet \$20 per dozen including hot & cold selection

Recommendations for quantity

2 – 3 pieces per person as an appetizer

7 – 8 pieces per person as a meal

Canapés ordered in lots of one dozen (12) only

An absolute minimum of 24 to 48 hours notice required and menu is subject to market availability. Preferably orders placed at least one week in advance.

Delivery & Other Charges

Canapé orders of 8 dozen includes one wait staff (4.5 hrs which includes one hour of set up & close down)

Canapé orders of 16 dozen includes two wait staff (4.5 hrs as above)

Canapé orders of 24 dozen includes one wait staff (4.5 hrs as above)

Wait staff Charges

Wait staff \$50/hr if < 4 hours

Wait staff \$45/hr if > 4 hrs

Delivery Fees

Within 5 km free delivery

Within 10 km \$40 delivery fee

Within 20km \$80 delivery fee

Greater than 20 km \$80 plus \$4/km