

2023

# CANAPÉ MENU



*Indigo Bay*

CATERING | EXPERIENCES

# CANAPÉ PACKAGES

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All packages minimum 25 guests

## PACKAGE A

# \$31

per person | incl. GST

**2 Cold items**  
**4 Warm items**  
**1 Substantial item**

## PACKAGE B

# \$39

per person | incl. GST

**2 Cold items**  
**4 Warm items**  
**1 Substantial item**  
**1 Bowl item**

## PACKAGE C

# \$49

per person | incl. GST

**2 Cold items**  
**4 Warm items**  
**1 Substantial item**  
**2 Bowl item**  
**1 Dessert Item**

## ADDITIONAL ITEMS

WARM/COLD INDIVIDUAL CANAPÉ

**\$4pp, per item**

SUBSTANTIAL CANAPÉ

**\$7.50pp, per item**

BOWL FOOD

**\$9pp, per item**

DESSERT CANAPÉ

**\$4pp, per item**

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# COLD CANAPÉS

## VEGETARIAN

Crostini Fresh herb, hazelnut, cherry tomato jam & whipped feta V

Roast pears, blue cheese mousse, honey, fig chutney V/NF Thyme mushroom paste, rocket, dark plum compote VGN/NF Eggplant baba ganoush, roast capsicum relish VGN/NF

Basil pesto, fresh bocconcini, cherry tomato V

Goats cheese mousse, basil, honey, tomato confit tartlet V/NF

Zucchini, parmesan, mustard & tomato jam cocktail muffins V/NF

Sundried tomato, garden herb crème crepe roulade V/NF Sweet potato rosti, spiced hummus, kusundi V/GF/NF

Glazed vegetable skewers, sweet chilli, coriander VGN/GF/NF

Vegetarian sushi, wasabi aioli, ginger relish V/GF/NF

Mini Vietnamese rice paper roll, avocado, carrot, mint, spiced dipping sauce VGN/GF/NF + \$0.50

Choux buns, Mexican bean mousse, salsa, coriander V/NF

Cucumber rounds, feta, olives, sun dried tomato, mint VGN/GF/NF

## SEAFOOD

Contemporary salmon sushi wasabi aioli, ginger relish GF/NF/DF

Hot smoked salmon, lime mascarpone baby cress spoons GF/NF

Cold smoked salmon, lemon caper cream choux buns NF

Chilli glazed prawn, melon, coriander GF/NF/DF

Cold smoked salmon, cucumber ribbon, citrus cream mini pinwheel sandwiches NF

Scallops, apple & fennel slaw spoons GF/NF/DF + \$0.50

Prawn cocktail baby choux bun NF Saku tuna, teriyaki, pineapple salsa, chilli GF/NF/DF + \$0.50

Ceviche, chilli, lime, coriander, coconut cream GF/NF/DF

Sweet potato rosti, smoked salmon, citrus cream, fennel GF/NF

## MEAT

Chicken liver parfait, onion marmalade brioche en croustille NF

Honey glazed duck breast handcrafted brioche, mandarin marmalade NF + \$0.50

Rare beef fillet, horseradish cream, watercress Yorkshire bite NF

Summer herb lamb loin fillet, carrot hummus, tzatziki, savoury bouchée NF Smoked chicken, avocado & mango choux puff NF

Mini Vietnamese rice paper roll, BBQ pork, julienne vegetable & hoisin GF/NF

Poached chicken, rocket, lemon mayo, petit sandwich rolls NF

Prosciutto, bocconcini & melon picks GF/NF

# WARM CANAPÉS

## VEGETARIAN

Caramelised shallot, goat cheese tartlet V/NF  
Leek, gruyere & walnut tartlet V  
Blue cheese, peanut wontons dark berry dipping sauce V  
Pumpkin risotto cake, sun-dried tomato tapenade, shaved parmesan V/GF/NF  
Sweet potato, butternut, cashew & sesame kofta VGN/GF  
Vegetable fritter bite, mango relish V/GF/NF  
Moroccan spiced falafel, tzatziki V/GF/NF  
Spiced vegetable & sultana cigars VGN/NF  
Mexican bean, corn, sweet chilli, coriander balls VGN/GF/NF  
Pesto, chilli cream, parmesan pastry scrolls V  
Mushroom & mozzarella arancini balls V/NF  
Pumpkin & feta arancini balls V/NF  
Button mushrooms, sun dried tomato, spinach, cashews VGN/GF  
Pizetta, roast pumpkin, pear, onion jam, spinach, cream cheese V/NF  
Vegetarian sausage roll V/NF + \$0.50  
Corn & coriander blini, avocado salsa GF/V/DF/NF

## SEAFOOD

Thai fish cake, mango jam, kaffir lime GF/NF/DF  
Ponzu glazed salmon skewers, toasted sesame NF/DF  
Salt & pepper squid, lime aioli GF/NF/DF  
Mussel, chilli & chervil fritters, achar pickle GF/NF/DF  
Seafood chowder shot GF/NF + \$0.50  
Crumbed prawn, tomato pickle, aioli NF/DF  
Mussels, spiced onion sauce, panko crumb NF

## MEAT

Chicken, tarragon & white wine cream tartlets NF  
Macadamia crusted chicken with spiced apricot sauce  
Chicken, cranberry & Brie tartlet NF  
Mini cheeseburger bite, pickle, relish, brioche NF  
Pork, chilli, ginger, coriander meatballs with plum dipping sauce GF/NF/DF  
Beef, garlic & herb mini sausage roll NF/DF  
Lamb tandoori, lime & turmeric brochettes GF/NF + \$1.00  
Chicken yakatori skewers NF/DF  
Sour cream and peanut chicken mini kebabs GF  
Beef, ginger & sesame yakitori with satay DF + \$0.5



# SUBSTANTIAL CANAPÉS

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\$7.50pp, per item

## COLD

Thai beef salad, julienne vegetable, palm sugar dressing GF/DF

Chicken caesar cos cups, crispy bacon, parmesan, egg GF/NF

Mini bagel, cream cheese, smoked salmon, red onion, capers NF

Vietnamese rice paper rolls, pork, prawn, cucumber, dipping sauce GF/NF/DF

Moroccan spiced lamb cutlet, tzatziki dipping sauce GF/NF + \$3.5

Filo parcels, spinach, ricotta, garlic, parmesan NF

Filo parcels, pumpkin, herbs, toasted seeds, cumin VGN/NF

## WARM

Crispy panko crumbed Korean chicken slider, kim chee, slaw, aioli NF

Toasted Reuben, pastrami, sauerkraut, cheese, pickle, horseradish NF

Fish & chips, tempura Cone Bay Barramundi, fries, aioli GF/NF/DF

Pulled pork chipotle slider, cheese, slaw NF

Dardanup beef brisket pies, potato, bacon NF

Chicken and bacon skewer, aioli GF/NF/DF

Baby beef fillet mignons, roast potato, béarnaise cream GF/NF

Prosciutto wrapped meatloaf, bbq sauce GF/NF/DF

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# BOWL FOOD

\$9.0pp, per item

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Individual Small Bowls, designed to be enjoyed at cocktail events.

Beef bourguignon, baby onion, baby carrot, duchesse potato, fine herbs GF

Tagine of lamb with dried apricots and almonds, jewelled couscous DF

Rigatoni pasta with chicken, mushroom, spinach, sun-dried tomato, white wine, herb & parmesan cream

Thai green chicken curry, mushroom, courgette, peppers, coriander, coconut milk, jasmine rice GF/DF

Pumpkin and sun dried tomato risotto, shaved Parmesan, nutmeg V/GF

Spiced chickpea ragout, dates, lemon, tomato, coconut cream, brown rice V

GF Slow roast pork belly, creamy polenta, cider jus, apple fennel slaw GF

Braised lamb, roast vegetable medley, red wine jus, minted hollandaise GF

Medium rare beef, lyonnaise potato, jus, horseradish cream GF + \$2

Seared salmon, lemon & rocket crushed potato, caper fennel butter sauce GF – + \$2

# SWEET ENDINGS

\$4.00pp, per item

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Assorted sweet baby tartlets with various fillings NF

Dark chocolate & raspberry brownie squares NF

Tiramisu chocolate jars NF

White & dark chocolate mousse cups NF

Limoncello white chocolate truffles GF

Hazelnut dark chocolate & baileys truffles GF

Chocolate dipped strawberries (Seasonal) GF/NF

Assorted cheesecake pots NF

Cointreau white chocolate choux puffs NF

Baby meringues with passionfruit cream GF/NF

Baby éclairs NF

Assorted macarons GF

Mini fruit skewers GF/NF/DF

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