

FOOD PACKAGES – STAND UP COCKTAIL



CANAPE PACKAGES

COLD CANAPES

1. Italian chicken slaw
2. Citrus cured yellowfin tuna on witlof
3. Mini prawn cocktails with avocado smash & concasse mayonnaise
4. Prosciutto wrapped prawns with green capsicum sugo *gf*
5. Bloody Mary oyster shots *gf*
6. Natural oysters with choice of dipping sauce
7. Oysters with a citrus soy dressing & fresh herbs

HOT CANAPES

1. Calamari fritti with lime aioli
2. Beef meatballs in a tomato sugo *gf*
3. Moroccan chicken skewers with mint yoghurt *gf*
4. Lamb kofta with sumac yoghurt *gf*
5. Cauliflower, dill & pecorino arancini
6. Roast duck, caramelized onion & green pea tarts
7. Chicken leek & tarragon tarts
8. Roast pork belly bites with spicy apple puree *gf*
9. House made gnocchi with burnt sage butter & pinenuts

MINI MEALS

1. Battered rockling & chips
2. Mini beef burgers with relish
3. Mini gourmet chicken souvlaki with mint yoghurt

DESSERT OPTIONS

1. Combination of petit fours
2. Mini middle eastern mess
3. Strawberries dipped in chocolate
4. Macaroons
5. Mini cupcakes

DESSERTS

We love to make your occasion as special as possible, & what better way to make that special toast over a yummy sweet treat! Whether it's one of our signature petit fours daintily presented on a cake stand, & handed to your guests, or a cheese & fruit board, we are happy to cater to your every whim.

PRICING

Pricing for Canapé Packages are available upon request & can be discussed with the Events & Functions Manager.

*Please inform your Events & Catering Manger about any **dietary requirements** we should be aware of when tailoring a menu for your event. Please note, Phamish uses the freshest produce in season, & menu's are subject to change.*

