



Event Catering & Event Management
Creating memorable event experiences.

CANAPES
AS AT JANUARY 2023

MICHELSCATERINGANDEVENTS.COM.AU

CANAPÉS

COCKTAIL / STAND UP EVENTS

CANAPES

15 minute service per item

VEGETARIAN

Blini w/ whipped fetta, beetroot & plum relish & beetroot chip

Crumbed brie w/ chili cranberry gel

Gourmet arancini w/ complimenting sauce (GFO, VEG)

Sweet potato & cashew empanada w/ creamed bell pepper (VEGAN)

BBQ vegetable puff w/ japanese mayo, pickled radish (VEGAN)

Pumpkin, caramelized onion & goats cheese tart

SEAFOOD

Crumbed scallop w/ chipotle cream & chorizo crumble

Prawn cocktail tostada w/ avocado & paprika (GFO, DF)

Creamy crab toast points w/ red pepper coulis (GFO)

California style crab cake w/ celeriac remoulade (GF, DF)

FEATHERED

Lime & ginger poached chicken wonton cup

Peking duck roll w/ sour plum sauce, cucumber, pickled onion

Turkey & gruyere beetroot crepe w/ orange thyme sauce

Maple & cranberry duck choux bun

Panko chicken Kiev ball w/ aioli & chive

PADDOCK

Yorkshire pudding w/ rare roast beef, horseradish cream & pickled onion

Pork belly w/ sticky plum glaze & fennel

Moroccan lamb pie w/ parsnip mash & dukkha

Spiced lamb cigar w/ mango yoghurt sauce

Char siew pork puff w/ pickled garlic aioli & fresh scallion

Spanish wagyu roll w/ mojo verde

Sticky Beef cheek w/ polenta & truffle



SUBSTANTIAL CANAPES

30 minute service per item

California lobster roll w/ brioche, avocado & creamy mayonnaise

Pork katsu sando, butter crunch lettuce, pickle onion & kewpie

Shitake mushroom bao w/ julienne vegetable salad & creamed soy (VEGAN)

Dukkha crumbed lamb cutlet w/ beetroot hommus (GFO)

Jerk beef cigar w/ pineapple & avocado salsa

Mini Keppel dogs w/ housemade ketchup & mustard (DF)

King prawn saffron paella (GF)

MINI MEALS

45 minute service per item

Forrest mushroom risotto w/ truffle cream & tempura enoki's (VEG)

Slow roasted lamb w/ hommus & pomegranate herb salad (GF)

Beer battered fish & chips w/ lemon & housemade tartare

4 cheese Cobb loaf w/ crisp smoked bacon

Red wine beef cheek, creamed potato, white truffle oil, parmesan crisp (GF)

*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). ***ALL ITEMS ARE GST EXCLUSIVE***

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option



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Enjoy. Share. Celebrate. Collaborate.

THANK YOU, ENJOY THE *experience*