



Amelie

Canape Function Menu

GRAZING BOARDS

Charcuterie Board (serves 10)

Cured meats, lemon myrtle olives, variety of hard and soft cheeses, candied nuts, pickles, gherkins, breadsticks, fig preserve, crackers and sliced baguette.

Full: \$150 Half: \$75

Fruit Platter (serves 10)

Assortment of fruits including watermelon, pineapple, strawberries, rockmelon, kiwifruit, and passionfruit. The selection of fruit may be subject to change with seasonal availability.

Full: \$75 Half: \$40

Dip and cheese grazing platter (serves 10)

Assortment of celery sticks, carrots, cucumber, red capsicum, marinated olives, variety of cheeses, breadsticks, crackers and 2 homemade dips.

Full: \$120 Half: \$60

Burrata Board (serves 10)

Whole La Delizia Burrata's, lemon, extra virgin olive oil, salt & pepper, sliced Roma tomatoes, sliced red onion, mixed leaves, ripped basil, pesto, and sliced baguette.

Full: \$100 Half: \$50

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SAVOURY CANAPE MENU

\$ PRICE PER SINGLE SERVE

Mini baguette, smoked chicken breast, spinach, brie cheese, salsa verde \$5

Mini baguette, smoked ham, lettuce, tomato, mozzarella, balsamic glaze \$5

Tomato bruschetta with Persian feta, balsamic glaze \$6 (gfo,v)

Balinese chicken skewers, with sambal mayonnaise \$7

Mushroom arancini with truffle aioli \$7 (v)

Pork, fennel and chorizo meat balls with rich tomato, basil sugo \$5

Savoury tartlets , harissa pumpkin, spinach, goats' cheese \$6 (gf,v,)

Garlic chilli prawn spoons \$6 (gf)

Smoked salmon, creme fraiche, dill roquette mini bagels \$7 (gf)

Kingfish crudo spoons served with tigers' milk \$10 (gf)

Asian tuna tartare on crispy wontons \$8 (gf)

Homemade pork and chorizo sausage rolls \$6

Spinach and ricotta sausage rolls \$5 (v)

Quiche Florentines \$5 (v)

Smoky BBQ Pulled pork and slaw mini charcoal brioche \$8

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SAVOURY CANAPE MENU

\$ PRICE PER SINGLE SERVE

Mini prawn brioche, iceberg lettuce, sweet chilli or siracha mayonnaise \$8

Slow cooked lamb shoulder and mint jelly brioche \$8

4 x cheese arancini with chilli jam \$7 (gf,v)

Lamb koftas with tahini sauce \$7 (gf)

Caprese skewers with balsamic glaze \$5 (gf,v)

Chunky beef cocktail pie \$5

Larger Canapes/bowls

Meat and Vegetarian Lasagne croquette with tomato sugo and pecorino \$14

Tempura Shark Bay whiting with chips, lemon dill aioli (cones) \$10

Wagyu beef brisket gnocchi, spinach, mushroom truffle sauce pecorino bowls \$10

La Delizia burrata & heirloom tomato salad, fresh basil, and balsamic glaze \$12

Vermicelli noodle salad with Nam Jim prawns and a mango chilli sauce \$12

Spiced lamb rump on cucumber, mint, red pepper salad with chilli caramel \$12

12 hr slow cooked beef cheek, on mash, with marsala sauce and crispy shallots (GF)

Creamy tomato gnocchi with spinach, pecorino bowls \$8 (gfo,v)

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SWEET CANAPE MENU

\$ PRICE PER SINGLE SERVE

Sweet Macrons \$5

Portuguese tarts \$6

Lemon meringue tartlets \$5 (gfo)

Caramel cream chocolate tarts, whipped cream, strawberry \$6

Mini baked cheesecakes \$5 (gf)

Fresh fruit skewers \$4 (gf)

Chocolate mousse jars \$7 (gf)

Mini stuffed donuts
(Salted caramel, Nutella, Jam) \$5

We can cater for most dietary requirements including gluten free, vegetarian, vegan and dairy free. Please note additional charges may be applied

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