



Cocktail Canapé Menu 15/09/2020

Menus and prices are subject to change and availability. Additional 10% GST applies.

Minimum of 30-person order for this menu.

We can be flexible with the menus and custom menus can be put together upon request.

Onsite kitchen kit and staff required for this menu. Charge applies. Kit Includes all cooking and food service equipment.

Delivery/set up fee may apply.

Cold selections – Choose 3

Vegetarian

Mushroom pate, cranberry compote, toasted quinoa, fresh tarragon, crostini

Persian feta mousse, beetroot waffle cup, honeycomb, micro chervil

Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton

Marinated bocconcini Bruschetta, wild lemon thyme

Cumin beetroot whip, sautéed button mushroom, blini

Avocado mousse, Danish feta, chili and sweet basil, garlic crouton

Watermelon prosciutto and goats' cheese (GF)

Fondant sweet potato, hummus, chilli jam (GF)

Lemon & herb goats cheese, pepper shortbread, candy pecan

Courgette roll, ricotta, fire roasted capsicum, walnut pesto (GF)

Parmesan shortbread, goats cheese mousse, dehydrated cranberry

Seafood

Cured salmon, smoked red pepper salsa, tortilla crisp

Smoked Salmon, horseradish mascarpone, capers, garlic crouton

Prawn ceviche, avocado salsa, lemon cucumber cup (GF)

Freshly shucked oysters, shallot lemon herb dressing (GF)

Coconut prawn salad, pickled mango, spoon (GF)

Seared scallop, apple balsamic, nori crisp (gf)

Salmon tartar, crème fraiche, wasabi roe

Beetroot cured salmon, herb sour cream, blini

King prawn, finger lime, corn taco, chilli caramel

Raw kingfish tartare, watermelon gel, wasabi, prawn cracker

King prawn gazpacho shots (GF)

Meat and Poultry

Roast Turkey, cranberry jam, Dijon whop, bacon crumble, crostini

Coconut poached chicken salad, chilli curl, spoon (GF)



Rosemary Yorkshire pudding, rare beef, horseradish cream
Beef Carpaccio, creamed rocket and parmesan, crisp bread
South Cape brie with prosciutto, shiraz caramelized onion, crostini
Bononcini, fried chorizo and cherry tomato skewers, basil oil (GF)
Seared beef tenderloin w, horseradish, fire roasted capsicum, parmesan crisp (GF)
Peppered fillet beef with stilton and dried cranberry on crisp bread
Thai beef salad, chilli, lotus root crisps, spoon (GF)
Seared duck, caramelized orange, sweet plum sauce, won ton crisp (GF)
Lamb loin, thyme, smoky red pepper, manchego

Hot Selections- Choose 5

Vegetarian

Spinach ricotta and shiraz caramelized onion wellington
Asparagus tartlet, pink grapefruit hollandaise
Cheddar, sweet corn and green onion croquettes, honey mustard sauce
Jalapeno cream cheese croquettes, garlic Aioli
Stokes point smoked cheddar, mushroom and balsamic caramelized onion tart
Roast pumpkin and feta arancini, pumpkin puree sweet paprika aioli
White wine parmesan mushroom arancini, garlic aioli
Turmeric sundried tomato feta arancini, pesto aioli
Cherry tomato tarte tatin, shallot, rosemary
Jalapeno cream cheese croquettes, garlic Aioli
Crispy tofu, peanut miso, Asian slaw, bamboo boat (GF)
Fried goats' cheese, honey blossom sauce (GF)

Seafood

King prawn, coconut, anchovy & chilli butter. S (GF)
Seared Scallop, pea puree, Chorizo crumble, lemon oil, spoon (GF)
Thai fish cake, chilli jam, fresh cilantro (GF)
Scallop wrapped in prosciutto, avocado cream, micro lemon balm (GF)
Char grilled Thai garlic chilli prawn skewers w, fresh cilantro (GF)
Fresh chili lime prawn, fresh herb wombok slaw served in a bamboo boat (GF)
Tempura king prawn, sweet soy, chilli. (GF optional)
Prawn & coconut wonton, sambal
Seared scallop, pea mousse, broad bean mint puree, spoon (GF)
Whiting "fish finger's" kewpie mayo, nori salt
Salt cod brandade cake, chive butter
Smoked salmon feta puff tart, capers, green tomato relish



Meat and Poultry

Spicy Lamb kofta, cumin raita, fresh cilantro (GF)
Smokey barbeque prosciutto wrapped chicken bites, charred corn (GF)
Prosciutto filet mignon, shallot butter (GF)
Smokey barbeque pulled pork, apple slaw, wonton crisp
Caramelized apple and fennel pork sausage rolls, house relish
Chicken, shallot spring roll, ginger soy
Malaysian chicken satay, peanut sauce (GF)
Ginger pork meatball, teriyaki sauce (GF)
Fried chorizo, sticky plum sauce, charred haloumi, baguette crouton
Beef and Guinness pies topped with creamy mash
Mini peppered beef tenderloin and mushroom jus wellington
Crispy bacon, cheddar and sweet corn croquettes, honey mustard sauce
Beef Brisket Croquettes w, sweet potato and grain mustard puree
Lamb shoulder arancini, aubergine puree
Spicy tomato, meatball, parmesan crisp
Crispy Pork belly, caramelized apple, hoisin (GF)
Sticky duck spring roll, plum sauce
Tenderloin beef satay, sriracha peanut sauce (GF)
Sticky toffee pork belly, Japanese pickles (GF)

Substantial – Choose 2

Vegetarian

Cold

Warm Moroccan roasted pumpkin, Spanish onion, chickpea and haloumi cous cous (V)(GF)
Beetroot, apple, watercress & walnut cream salad, brioche crouton (GF)
Marinated tomato, smoked mozzarella, tomato crisp, garlic crouton (GF)
Trio of sautéed pepper, jalapeno, avocado salsa, sour cream, crispy tortilla bowl(V)

Hot

Truffle mushroom & asparagus risotto, feta, balsamic glaze (GF)
Creamy pesto gnocchi w, baby spinach, parmesan crisp (V)
Tempura haloumi, garlic new potato & salted lemons
Harissa & lime halloumi, chili relish, harissa yoghurt, flat bread
Truffle soft polenta, mushroom, pine nut, parmesan (GF)
Indonesian tofu, peanut salad (GF)
Spicy black bean brioche slider w, swiss cheese, pickled cucumber, siracha mayo (V)
Black bean nachos, jalapeno, avocado salsa, sour cream, coriander (V)



Seafood

Cold

Smoked salmon Caesar salad, garlic croutons
Soy & miso salmon, soba noodles, Asian green, peanut miso sauce (GF)
Grilled snapper, beetroot & fennel salad, homemade sour cream (GF)
Retro prawn cocktail (GF)

Hot

Crumbed whiting Fish & chips cone, tartare and lemon
Grilled lemon pepper snapper skewer w, hand cut wedges (GF)
Salmon bubble & squeak, champagne hollandaise (GF)
Spicy snapper taco, jalapeno avocado salsa, sour cream, coriander, crispy tortilla bowl
Crispy softshell crab, spring onion, chilli, coriander, siracha aioli
Prawn, ginger & shallot giant spring roll, hot sauce (GF)

Meat and Poultry

Cold

Pulled duck breast, blood orange salad, spring onion, fennel & star anise glaze (GF)
Shredded pork belly, confit mushroom, silver skin onion, hoi sin (GF)
Vietnamese steak tartare, egg, prawn cracker
Confit chicken salad, avocado, rocket, artichokes (GF)
Thai chicken OR beef salad, cilantro, peanut sauce, won ton cup

Hot

Smokey barbeque pulled pork brioche slider, creamy cheddar slaw
Angus beef brioche slider, cheddar cheese, balsamic onion jam, rocket
Beef Brisket brioche slider w, creamy cheddar slaw, pickles
Pork belly popcorn, spicy sweetcorn salsa (GF)
Herb crusted French lamb cutlet, mint raita (GF)
Braised beef cheek, silky seeded mash, jus, crispy leek (GF)
Roasted beef fillet, triple cooked chips, béarnaise. (GF)
Confit duck, char-pineapple, Thai red curry, sticky rices (GF)
Char-chicken breast, beetroot puree, root crisps (GF)
Sticky pork belly bao, crispy slaw, pickled cucumber, siracha aioli
Crispy chicken bao buns w, crispy slaw, siracha aioli



6 pieces \$22.00 (2 cold, 3 hot, 1 substantial) - for short/ corporate events
10 pieces \$37.00 (3 cold, 5 hot, 2 substantial)
12 pieces \$42.00 (3 cold, 5 hot, 2 substantial) – Recommended for weddings and Formal dinner events

Extra hot/cold food items from \$3.50 each
Extra Substantial items \$4.75 each

Dessert \$2.50 each *minimum of 20 per item selected

*Mini canape sized desserts, can be served or set up on platters for a dessert station**

Strawberry sushi, coconut (GF)
Rich chocolate mud cakes
Lemon custard tarts with raspberry compote
White choc mud cakes w fresh raspberry
Mini carrot cakes, candied walnut (GF optional)
Baileys, lemon or berry cheesecake
White chocolate & lime fudge (GF)
White chocolate cranberry pistachio and candied orange fudge (GF)
Our famous rich caramel slice (GF optional)

\$2.95 each *minimum of 30 per item selected

Decadent assorted house truffles (GF)
Espresso, hazelnut custard tart.
Apple tarte tatin, creamed mascarpone
Pear, almond tart
Lemon meringue tart

Dessert Shots \$3.30 each *minimum of 30 per item selected

Drunken tiramisu
Pineapple “shake” touch of spices (GF)
Passion fruit, lime mousse, sweet elderflower syrup (GF)
Raspberry brulee (GF)
Pistachio, lemon cello brulee (GF)
Lemon posset, Italian meringue (GF)
Eton mess (GF)
Strawberries, champagne jelly (GF)
Pimm’s jelly, strawberries shot (GF)
Chocolate mousse, honeycomb, popping candy
Whipped honey blossom mascarpone, almond biscotti, roasted strawberries



Nibbles

Add a few bowls to be scattered around tables for guests to nibble on before food service

Crudities in edible soil	\$15.00	
Cayenne and parmesan straws	\$15.00	
Cajun popcorn	\$ 8.50	
Smoked salt and caraway seed popcorn	\$ 8.50	
Chilli and caramel popcorn	\$ 8.50	
Cinnamon sugar and orange zest candy walnuts	\$12.00	250g
Wild lemon thyme and maple candy cashew nuts	\$ 14.00	250g
Sweet and salty candy walnuts	\$12.00	250g
Lemon and fennel marinated wild Australian olives	\$10.00	

Antipasto grazing station to start \$9.50 per person

Add a grazer to be set up for guests to pick at prior to service or after your ceremony while the bridal party is having photographs taken.

Min 45-person order.

An assortment of cured meats, Italian sausage, soft and hard cheese, pickled vegetables, fried fruit and nuts, Crackers, crisp breads, Turkish bread, oil, dukkha, dips and more. Fresh fruit decorations

Includes boards, risers, assorted ramekin dishes and jars. Trestle table and linen Includes plates, all dipping sauces and napkins. Inclusions based on being an addition to buffet meal. **Delivery/set up fee applies.

Tea/Coffee station \$3.45 per person

20L water urn, assorted teas and instant coffee varieties, sugar, milk jugs, china cups/saucers and spoons.

Add percolated coffee urn \$65.00

Table, linen and power to be supplied by customer unless otherwise requested.

Staff

Minimum 3-hour charge for all waiters and bar staff. Timing will depend on numbers and amount of food.

One way travel fee applies for venues over 35km from our location.

Minimum two staff per function

Staff Equipment kit as required. Staff are fully self-sufficient and will bring ovens, fryers, platters and all the equipment needed to cook/heat and serve food.

Our fully insured service staff are food handling trained, professional and friendly and will always go the extra mile to help make your event leave a lasting impression on your guests.



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