

# *Kate's* CUISINE

PERSONALISED CATERING

## *Sample Canapés Menu*

### **Individual savoury items**

- Antipasto Cocktail sticks- chorizo, gherkins, cheeseballs, olives, sundried tomatoes and stuffed pepperdews
- Crisp parmesan shortbreads with parsley pesto and feta
- Mini pikelets topped with herbed cream cheese, salmon and dill or sundried tomatoes
- Pesto-flavoured baby potatoes wrapped in bacon with a plum dipping sauce
- Chorizo or cheese Kransky sausages wrapped in bacon
- Seared Scallops served on china spoons with a yellow capsicum sauce \*
- Mini 2-bite burgers filled with beef, lettuce, cheese and spiced peach chutney
- Sweet and sour meatballs with pineapple
- Thai lemon grass pork balls on skewers
- Roast pumpkin, kumara, feta and rosemary Frittatas topped with red caramelised onion
- Five grain bread topped with rare roast beef and horseradish
- Chicken Roulades stuffed with dried fruit and nuts and wrapped in bacon. Served with a spiced apricot sauce
- Maple syrup and soy-marinated salmon on skewers
- Gingered chicken cakes with coriander and lime mayonnaise
- Scotch filet chunks marinated in port and ginger served on skewers with mushrooms and capsicums

All food will be delivered on platters ready for serving.  
Items marked with \* will need to be cooked fresh on site

Most food items can be adjusted to cater for special diets

**Costs:**

All prices are GST exclusive

All items                      \$3.50 each

Delivery fee:                 \$18.00

**Staff:**

If you require staff to oversee the evening Kate's Cuisine staff are available at the following rates:

Chef/Supervisor:             \$30.00 per hour

Kitchen Assistant:          \$22.00 per hour

Wait Staff:                    \$20.00 each per hour

All staff are available for a minimum of three hours