



Your Place OR MINE.

CANAPE CATERING

The following packages are priced including service or without.
Service includes transport of food with a chef to prepare and present each dish. If you choose to serve the food independently you can collect from Coriander on the day or the day before your event.

Food	Chef & Service	Pick Up
3 Savouries (5 Pcs)	1-2hrs @ \$20 pp	\$15 pp
5 Savouries (7 Pcs)	3-4hrs @ \$30 pp	\$25 pp
7 Savouries (10 Pcs)	3-5hrs @ \$35 pp	\$30 pp
4 Savouries + 2 Substantial (6 Pcs)	3-5hrs @ \$45 pp	\$35 pp
5 Savouries + 3 Substantial (7 Pcs)	3-6hrs @ \$55 pp	\$45 pp

COLD SAVOURIES

Peking Duck Rice Paper Roll (GF)
Mango & Mint Rice Paper Roll (GF) (V)
Sushi Selection
Ribbon Sandwich Selection (V)
Roast Beetroot, Rocket & Fetta Pastry
Potato Blini W Atlantic Smoked Salmon Rilette
Bloody Mary Oyster
Sweet Potato Rosti W Ocean Trout
Parmesan Tartlet W Lamb, Pinenut & Pomegranate

Bruschetta Selection:

Rare Roast Beef Fillet w Onion Jam
Tomato & Basil (V)
Roast Pumpkin, Pinenut & Parsley (V)
Tandoori Chicken & Mango Chutney
Chorizo, Capsicum, Cherve & Chilli

HOT SAVOURIES

Pork & Ginger Gyoza
Steamer Prawn Wonton W Hot & Sour Sauce
Indian Samosa W Mango Chutney
Spanokopita - Spinach & Feta Filo (V)
Okonomi Yaki - Japanese Pancake W Japanese Soy, Mayo & Bonito
Chorizo & Potato Empanada W Smoked Paprika Aioli
Pumpkin & Feta Pastry (V)
Mini Beef Pie
Mini Sausage Roll
Mini Quiche Selection (some V)
Chicken Sate Skewer (GF)
Spiced Lamb Kofta W Mint Yogurt
Prawn, Chilli & Lime Skewer (GF)
Grilled Scallop Wrapped Prosciutto W Fennel Dressing
Vietnamese Spring Roll
Chicken Spare Ribs W Dirty Bourbon Sauce
Panko Crumb Chicken Curry Ball W Wasabi Drizzle
Beef, Pea, Potato & Parmesan Croquettes W Smoked Paprika Mayo
Falafel & Chickpea Burger on Cucumber W Tahini Sauce

Arancini Selection:

Lamb Ragout
Sun-dried Tomato & Chilli

SUBSTANTIAL

Curry Selection:

Beef & Basil Jungle Curry W Rice & Pappadum
Vegetable Thai Red Curry W Jasmine Rice & Roti
Malabar Fish Curry W Rice & Roti
Butter Chicen Curry W Rice & Roti
Beef Madras W Basmati Rice & Roti
Lamb Massamun W Jasmine Rice & Roti

Pasta Selection:

Duck & Snow Pea Risotto (GF)
Pork Risotto W Caramalised Apple & Parmesan (GF)
Slow Cooked Beef Cheek Risotto W Saffron & Parsley (GF)
Housemade Gnocchi W Pesto, Pea & Parmesan (V)
Housemade Gnocchi W Lamb Ragout
Pumpkin, Spinach & Pinenut Penne Pasta (V)
Veal & Pork Meatballs In Rich Tomato Sugo W Faradelle & Parmesan
Ragu Di Vitello - Slow Braised Veal Spaccatelle W Tomato, Thyme & Grana Padana

Slider Selection:

Beef Pattie W Lettuce, Cheese, Onion & Tomato Chutney
Pulled Pork & Appleslaw
Falafel W Tabouli & Tahini Dressing
Smoked Beef Brisket, Coleslaw, Pickles & Homemade BBQ Sauce

Salad Selection:

Salt & Pepper Calamari W Fennel & Rocket (GF)
Chilli Prawn W Mango & Avocado
Asian Style Crispy Duck Salad
Shredded Chicken & Prawn W Vietnamese Slaw & Basil
Tuna Nicoise Salad
Coconut Chicken W Asian Inspired Salad (GF)
Kale Tabouli W Falafel & Honey Tahini Yogurt (GF) (V)
Cauliflower & Tahini Salad (GF) (V)
Ancient Grain & Salmon Salad (GF)
Duck San Choi Bao (GF)

More Deliciousness:

Persian Meatballs In Tomato Served W Greek Yogurt (GF)
Duck & Hoisin Steamed Bun
Char Sui Pork Steamed Bun
Braised Brisket Pie W Smokey BBQ Sauce
Chicken & Leek Pie
Pork Bahn Mi - Vietnamese Roll W Pork, Pickled Veg & Daikon
Sichuan Pepper Lamb Spare Ribs W Pickled Vegetables & Mint
Macadamia Crumbed Lamb Cutlet W Pea & Mint Aioli