



EAT.

DRINK.

ENJOY.

SHARE.

# CANAPÉS



Tognini's  
catering

Corporate & Private Event Caterer

[www.togniniscatering.com](http://www.togniniscatering.com)





# Canapés

From classic to contemporary, our canapé collection is designed for elegance and ease of eating.

They're perfect to enjoy at a cocktail party with a glass of bubbly, at a launch or a corporate event.



## Our recommendation

For a 3 hour cocktail event, we recommend 5–6 items per person. If the event is over a mealtime or a longer event, we recommend 7 items per person and to include some of the large canapé options.

## SMALL

### Cold canapés

Sesame crusted seared yellowfin tuna with wakame salad **gf,df,h**

Smoked duck breast and cherry compote brioche toast

Beetroot, whipped goat's curd and walnut savoury tart **v,gfo,h**

Confit salmon with avocado, wasabi cream and salmon roe wonton cup **h**

Smoked chicken with hazelnut and lemon mayo filo cup **gfo,h**

Oven roast cherry tomato, bocconcini and pesto savoury tart **v,gfo,h**

Pear, roquefort and crispy jamon brioche toast

Freshly shucked oyster with mignonette dressing **gf,df,h** (+ \$2pp)

### Hot canapés

Pork belly with chilli caramel sauce, granny smith apples and crispy fried shallots **gf**

Saffron and fontina arancini with aioli **v,gf,h**

Porcini mushroom arancini with aioli **v,h**

Duck pancake with hoisin sauce

Chicken and corn empanadas **vgo,h**

Peking duck spring roll with dipping sauce

Vegetable spring roll with dipping sauce **v,h**

Steamed pork wontons with sesame dressing

Coconut crumbed prawns with wasabi mayo **h**

### Sweet canapés

Mini lemon curd tart **v,gfo,h**

Mini caramel tart **v,gfo,h**

Mini ricotta and chocolate chip cannoli with pistachio crumble **v,h**

Mini vanilla bean pannacotta with seasonal berries **v,gf,vgo,h**

## LARGE

### Hot canapés

Bug tail slider with house made tartare **h**

Panko crumbed chicken slider with apple slaw and sriracha mayo **h**

Popcorn chicken with sriracha mayo **gfo,h**

Spiced rubbed eye fillet with caramelised onion **df,h**

Saffron, pea and zucchini risotto with smoked ricotta **v,gf,h**

Lamb cutlet with baba ghanoush **gf,df,h** (+\$4 pp)

Porcini mushroom ravioli with porcini and truffle butter sauce **v,h**

Potato gnocchi with pumpkin and sage butter sauce **v,gfo,h**

Spiced crispy cauliflower with cashew cream **v,df,gf,vg,h**

**gf** gluten free, **df** dairy free, **vg** vegan, **v** vegetarian, **vgo** vegan option, **gfo** gluten free option, **h** halal

\* If there are a significant number of dietary requirements, we can provide alternative menu options.



# Canapé packages

We'd love to bring your cocktail event to life!

This delicious canapé selection is an example of our current menu. Talk to us for tailored solutions to suit your event from menu design, full beverage packages, cocktail bar to event styling, staff and equipment hire.

Phone: (07) 3369 0915  
hello@togniniscatering.com  
[www.togniniscatering.com](http://www.togniniscatering.com)

Milton Village, 36 Baroona Road,  
Milton, Brisbane, Queensland 4064



## Tognini's catering

Corporate & Private Event Caterer

## PRICING

Minimum 20 people,  
3 canapé selection

---

3 Small canapé selection  
\$13.50 per person

---

5 Small canapé selection  
\$22.50 per person

---

7 Small canapé selection  
\$31.50 per person

---

Large hot canapé selection  
\$9.50 each

### Onsite Chef

The canapés in this collection require an onsite chef and is subject to availability of preparation and cooking space.

- Chef charge \$65 per hour, minimum 3-hour hire
- One chef per 60 guests

Options for beverage packages, equipment and staffing hire are available on request



# Your event is in good hands

We've been feeding Brisbane for over 30 years with all of our catering made fresh on the day by our chefs in our Milton kitchen.

We've got everything covered from corporate lunches and large conferences through to cocktail parties and grazing tables.

Whether its just a dish for two for an intimate dinner or a party with 80 guests – we can put together a unique menu for your special event to suit your taste, budget and dietary requirements.

Phone: (07) 3369 0915

hello@togniniscatering.com

[www.togniniscatering.com](http://www.togniniscatering.com)

Milton Village, 36 Baroona Road,  
Milton, Brisbane, Queensland 4064



**Tognini's  
catering**

*Corporate & Private Event Caterer*

**EAT.**

**DRINK.**

**ENJOY.**

**SHARE.**