



eden catering

your personal chef



call us on 0412 682 756 or email catering@edencatering.com.au
www.edencatering.com.au



canapé menu

6 choices - \$28 per person

8 choices - \$34 per person

10 choices - \$41 per person

Confit pork belly with chilli and mirin dressing (GF)

Sliders (mini burger) – smoked brisket with bbq sauce and pickled cabbage

Quail egg ‘eggs Benedict’ tartlets

Citrus cured Japanese scallop with cucumber and enoki mushroom (GF)

Tempura battered zucchini flowers filled with lemon infused goat’s cheese

Truffled pumpkin soup (GF)

Salmon gravlax with cucumber and crème fraiche (GF)

Fresh fig, mozzarella and prosciutto forks with lavender infused honey (GF)

Mushroom, caramelised onion and polenta toast (GF/Veg)

Five spice salt and pepper calamari with a chilli lime dressing (GF/DF)

Roast duck, cucumber and hoi sin wrapped in sesame pancake

Fried artichokes with hollandaise sauce (GF) (Veg)

Mini roasted pumpkin, fetta and rosemary tarts (Veg)

Chicken and coriander dumplings (DF)

Pan-fried prawns with Creole spice (GF)

Caramelised onion, stilton and walnut tartlet (Veg)

Crispy skinned chicken wings (GF/DF)

Crumbed lamb brain with crispy bacon and caramelised onion jam

Roasted field mushrooms, chorizo and goats cheese (GF) (Can be Veg)

Herb and gorgonzola aranchini (Veg)

House made lamb and harissa spiced sausage rolls (DF)

Ocean trout gravlax on cucumber with crème fraiche (GF)

Barramundi and herb fishcakes (GF)

Polenta, chicken liver pate and port gel (GF)

Fresh witlof leaf, beetroot risotto, enoki mushroom and goats fetta (GF)(Veg)

more substantial..... (\$6.5 per person)

Roast pumpkin, chickpea, baby spinach, fetta, kalamata olives and smokey eggplant salad (GF) (Veg)

Beer battered flathead fish with smoked potato and herb salad and a corona lime gel (DF)

Crab tacos with smoked paprika mayo, avocado, lime and radish

Slow cooked beef cheeks with root vegetables, juniper berry and red wine sauce (GF)

Crumbed lamb cutlets with smoked paprika mayo

Ravioli – Three Mushrooms – porcini, field and roman brown; Prawns with chilli, lime and lemongrass; Lamb with tomato, garlic and rosemary

Shredded roast chicken, tomatoes, shallots, spinach and peanuts with a Thai dressing (GF/DF)

Slow cooked pulled lamb shoulder and chimmi churri with pea, feta, rocket and current cous cous

Antipasto platters of Spanish prosciutto, salami, soft and hard cheeses, lavosh, seasonal fruit \$125 (25 people)



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grazing table.....

A decadent table overflowing with food for you and your guests to enjoy with an abundance of figs, grapes, cheese wheels, rustic loaves of sourdough, cured meats and seasonal fruit and vegetables starting from \$15 per person (min 50 guests)

Dessert bar of a selection of handmade desserts and pastries for you and your guests to enjoy with tea and coffee \$12 per person

Included

GST, Waiting Staff & Chefs, Premium Paper Serviettes, Cutlery, Plates, Serving and Cooking Equipment excluding any Commercial Equipment that may be required. Pricing based on groups of 40 or more. Smaller groups welcome please email us for pricing