



eden  
catering & events



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[www.edencatering.com.au](http://www.edencatering.com.au)



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## 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)  
Cauliflower fritters with spiced yoghurt (GF/Veg)  
Tempura battered zucchini flowers filled with lemon infused goat’s cheese  
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  
Tortilla – pulled brisket chilli  
Tostadas with rough guacamole and smoked paprika  
Grilled corn with cream and chipotle chilli (GF)  
Kingfish and scallop ceviche tostadas  
Fried artichokes with hollandaise sauce (GF/Veg)  
Beetroot and goats curd tartlets (Veg)  
Chicken and coriander dumplings  
Pan-fried prawns with Creole spice (GF)  
Crispy skinned chicken wings (GF)  
Crumbed lamb brain with crispy bacon and caramelised onion jam  
Roasted field mushrooms, chorizo and goats cheese (GF) (Can be Veg)  
Gruyere aranchini with cauliflower cream (Veg)  
House made lamb and harissa spiced sausage rolls  
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)  
Truffled pumpkin soup (GF/Veg)  
Salmon gravlax with cucumber and crème fraiche (GF)  
Fresh fig, mozzarella and prosciutto forks with lavender infused honey (GF)  
Chargrilled asparagus and haloumi with mint and lemon (GF/Veg)  
Carrot and apricot croquettes with garlic and ricotta (GF/Veg)  
Gruyere custards with caramelised tomatoes (GF/Veg)  
Fried potato skins with sweet chilli and cream cheese dipping (GF/Veg)  
Tomato watershots with fennel seed lavosh (DF/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

Five spice salmon tacos with cucumber, coriander and minted yoghurt

Quesadilla with spiced pineapple and guacamole

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

## 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

## dessert canapes.....

Churros with chocolate dipping sauce \$5 per person

Jar dessert – cheesecake mousse with nut crumble and sticky wine soaked blueberries \$3.50 per person

Jar dessert – apple crumble \$3.50 per person

Jar dessert – chocolate mousse and raspberries (GF) \$3.50 per person

Jar dessert – poached rhubarb with vanilla bean yoghurt (GF) \$3.50 per person

Baby Baked Cheesecakes \$3.50 per person

Macarons (GF) \$3.50 per person