



eden  
catering & events

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# canapé menu

6 choices – send enquiry

8 choices - send enquiry

10 choices - send enquiry

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 (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)  
Crispy duck wonton chip, shallot, cucumber and coriander  
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)  
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 (Veg)  
Gruyere custards with caramelised tomatoes (GF/Veg)  
House made mushroom sausage rolls (DF/Veg)

## more substantial..... (\$9.5 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 – Chefs selection  
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 \$7 per person  
Jar dessert – cheesecake mousse with nut crumble and sticky wine soaked blueberries \$4.90 per person  
Jar dessert – apple crumble \$4.90 per person  
Jar dessert – chocolate mousse and raspberries (GF) \$4.90 per person  
Baby Baked Cheesecakes \$4.90 per person  
Macarons (GF) \$4.90 per person

Included

GST, Service Staff, Cocktail Napkins, Serving and Cooking Equipment excluding any Commercial Equipment that may be required. Pricing based on groups of 40 or more. Smaller groups welcome staff surcharge applies