



canapes
2023 - 2024

PURE
CATERING

inclusions

All serving platters and napkins are included in your price.

add ons

"Additional equipment hire, service and collection fees may be added dependent on onsite facilities and requirements

considerations

All canape events require a chef and service staff for the duration of your event. This will be quoted based on event numbers. Chef pricing starts at \$250 | Kitchenhand, wait/bar staff pricing starts at \$230

requirements

Access to water, light, electricity and shelter is all that is needed.

the menu

A canape style event is the perfect way for your guests to mingle or network in a social and relaxed environment. The canape menu has been designed to offer both small & dainty (single bite) options as well as more generous (3-4 bite) options. Each canape is carefully hand made by our team of talented Chefs.

dietaries

Pure Catering will cater to all dietaries individually on an as-needs basis. You can select your menu based on your favourites, our in-house dietitian will look after the rest.

Notable dietaries have been mentioned on each item.

learn more

Find out more about Pure Catering [HERE](#)

layout

How many canapes do I need? We can individually guide you through this process, however based on our experience, here are some of the more popular options to get you started

Pre-dinner cocktail or networking hour

3-4 canapes p.p

Canape only events

3 canapes p.p + 2 substantial canapes p.p

5 canapes p.p + 1 substantial canape p.p (including 1 dessert canape)

canapes

3 p.p \$18 | 5 p.p \$29 | 6 p.p \$35
(minimum of 20 guests, staff and equipment charged seperately)

whipped ricotta, toasted brioche, truffle honey & jamon *nf*
fajita chicken, crispy taco cup, coriander, lime, smoked sour cream *gf, nf*
smoked salmon & wasabi roulade, cucumber, cracker *nf*
blue cheese pannacotta, pear chutney, brioche croutons *nf, v*
prawns, coconut & ginger mayo, lettuce cup, xo crumbs *gf, df, nf*
pickled tomatoes, goats cheese mousse & mint tart *gf, v, nf*
rare beef crostini, rocket pesto, balsamic, salted ricotta *nf*
som tum duck salad, mandarin *gf, df*
fresh oyster, gochuchang sesame dressing, yuzu *gf, df, nf*
pea, mint, broadbean & preserved lemon arancini, green goddess *gf, df, vg, nfo*
pork belly, carrot jam, ponzu, crispy leeks *gf, df, nf*
peppered beef shortrib puff pie, micro herbs *nf*
tandoori chicken skewer, tamarind and date yoghurt *gf, nf*
lamb skewer, spiced butternut squash puree sticky miso *gf, nf*
crispy crumbed pork collar, pickled celery, black garlic emulsion *gf, df, nf*
smoked cheddar & bacon sausage roll *nf*
salt cod croquette, preserved lemon & saffron aioli *nf*



gf - gluten free | nf - nut free | vg - vegan | v - vegetarian | df - dairy free | o - option
other special dietaries on request

substantial canapes

\$12 each item | served in eco friendly disposable bowls with bamboo cutlery
(minimum of 20 of each selection, staff and equipment charged separately)

jerk chicken slider, lime aioli, grilled pineapple, brioche bun
lamb kofta, roti, carrot raita, spiced onions & coriander
roasted heirloom beetroot, tahini cashew cream
candied walnuts, soft herbs & rocket salad *gf, df, vg*
angus beef burger, chorizo jam, smoked cheddar & brioche bun
tandoori chicken, crispy rice salad, date & tamarind yoghurt *gf*
gourmet “bangers & mash” with red wine jus & onion marmalade *gf, nf*
roasted pork belly, wasabi crushed peas, snow peas, quince caramel *gf, nf*
tuna niçoise- new potatoes, baby gem, tomato, beans, olives & anchovies *gf, df, nf*
chorizo & bean cassoulet, parmesan dumplings *gfo, vgo, nf*
fish of the day ceviche, hard taco shell *df, nf*
chicken katsu curry, basmati rice, kewpie & pickles

dessert canapes

\$6.5 each
(minimum of 20 of each selection)

fried banana donut, cinnamon sugar, cream cheese frosting
hazelnut chocolate mousse, mandarin & tonka bean pannacotta, caramelised puff pastry
black forest tart *v*
lemon ricotta almond cake *gf, v*
macarons *gf*



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