



we're not just any
CATERING COMPANY



Canapés

LAISSEZ.COM.AU
02 9209 4810

Canapés

Design your own catering party menu or ask us for some suggestions.
Our delectable canapés can be accompanied by our more substantial roving entrees.
Our substantial canapés served in rice bowls are a great way to ensure your
cocktail party guest don't go home hungry.

COLD

- Prosciutto and chicken ballotine with truffled mushrooms and parmesan crisp (gf)
- Poppy seed macaron, beetroot cured ocean trout, lemon creme fraiche (gf)
- Peppered lamb fillet costini, truffled mushroom pate
- Smashed broad beans, lemon, tahini, garlic and coriander crostini (v)
- Aged beef bresaola, Reggiano puff twist, confit beetroot and onion jam, chive béarnaise dip
- Truffled ricotta, Ligurian honey and rosemary fig jam tart (v)
- Sesame seed seared tuna, soy ginger broth with wasabi aioli (gf)
- Baby bocconcini, trellis tomatoes pipette with a drizzle of pesto, baby purple basil (v/gf)
- Roast duck, pickled mango rice paper rolls (gf)
- Poached chicken and coconut salad, Asian herbs, shallots (gf)

WARM

- Goat's cheese and potato beignets, truffled honey drizzle, edible flowers (v)
- Shitake mushroom and spinach dumpling, sweet soy, garlic crisp(v)
- Mushroom, truffle and parmesan arancini ball, parsley emulsion (v)
- Crisped king prawns, ginger sauce
- Seared sea scallops, chorizo, corn puree, coriander oil (gf)
- Waygu beef, caramelised onions, tomato, lettuce on a milk bun
- Moroccan lamb and fetta sausage rolls, chilli tzatziki dip
- Tea smoked chicken skewers, smoked paprika aioli (gf)
- Crispy Sichuan chicken bao, chilli pickled vegetables, hoisin, peanuts, spring onions
- Lamb, mint and mozzarella koftas, tzatziki
- Mini pizza of prawn and mint pesto
- Grilled vegetable and basil satay sticks (vn)

SUBSTANTIAL

- Rigatoni of braised beef cheeks, caramelised onion, spinach and parmesan
- Tagine of chicken, preserved lemon, chilli and cous cous
- Tuna poke bowl, citrus soy dressing, vermicelli salad and crisp wonton (df)
- Macadamia chicken satay with wild rice and coriander leaves (gf)
- Moroccan spiced beef tagine with spiced quinoa and minted yoghurt (gf)
- Garden pea with broad bean, lemon and ricotta risotto (v,gf)
- Herb crusted lamb cutlet, crushed potato and tomato chutney (gf)
- Pumpkin, purple cauliflower tikka marsala, turmeric rice & coriander (v)

We recommend:

1 HOUR - 6 items per guest

2 HOUR - 8 items per guest

3 HOUR- 8 items per guest + 1 substantial item

4 HOUR- 8 items per guest + 2 substantial items + 1 sweet canape

Canapés

SPICE UP YOUR COCKTAIL PARTY

Easy add on that will impress your guests
Minimum numbers apply

SWEET

- "Black forest" dark chocolate mousse, kirsch cream, cherry (gf)
- Pavlova, strawberries, vanilla cream
- Tiramisu chocolate cup, Kahlua, cocoa
- Salted caramel mousse, waffle
- Glazed strawberry tart
- Mint brûlée, caramel crunch (gf)
- Pistachio bigne
- Vanilla slice, micro basil

DELISH ICE GOURMET ICE POP

- A range of fruity non-alcoholic crowd-pleasers to choose from. Min 50 pax

DESSERT BAR

- Selection of petite sweets presented on a stylishly displayed dessert table for self-service. Includes crockery and serve ware. Min 100 pax.
- "Black forest" dark chocolate mousse, kirsch cream, cherry (gf)
- Pavlova, strawberries, vanilla cream
- Tiramisu chocolate cup, Kahlua, cocoa
- Salted caramel mousse, waffle
- Glazed strawberry tart
- Mint brûlée, caramel crunch (gf)
- Pistachio bigne
- Vanilla slice, micro basil

GRAZING STATION

- Artisanal selection of antipasto and mezze. Create a relaxed and informal atmosphere to encourage guests to mingle. Min 100 pax.

Pancetta | jamon | chorizo | blue cheese
double cream brie | camembert | feta

Garlic marinated olives | grapes | figs
dried apricots | pistachios | almonds
walnuts | honey | quince paste | baguette
rosemary and sea salt grissini | wafers

PAELLA STATION

- Paella cooked in a traditional 1.5 metre pan right in front of guests. Min 100 pax.
- Authentic Spanish Paella with a slow cooked sofrito, richly flavoured with saffron, mussels, clams, prawns, calamari, chicken wingettes and Spanish chorizo

DUMPLING STATION

- Our chefs will freshly steam dumplings cooked live on-site. Served on traditional bamboo baskets. Min 100 pax.
- BBQ pork buns
- Chicken Har Gow
- Char sur beef dumpling
- Spinach and tofu dumplings
- Spring Rolls

- Served with fresh chilli, black vinegar, plum sauce and soy sauce

TRUFFLE BAR

- Our chef will cook each dish in front of your guest. Min 100 pax.
- Risotto Milanese, wild mushroom ragout, chive and tomato concasse, vincotto and a drizzle of truffle infused extra virgin olive oil
- Pulled osso bucco tossed with orecchiette, citrus creme fraiche a drizzle of truffle infused extra virgin olive oil

LATE SUPPER

- Late night snacks or something to grab on the way out our house sliders are designed to soak up the evening, dazzle the tummy and send you home happy and satisfied.
- Toasted brioche slider, grilled ground beef patty, fresh tomato with double cheese and tomato chutney
- House slider of Peri-Peri chicken with caramelised onion, swiss cheese, tomato and ranch dressing
- Smoked pork kranisky hotdog, American cheese sauce, tomatillo salsa