

# Canape Weddings

It's your big day and we're here to make it as smooth and stress free as possible. We specialise in Canapes style weddings.

We understand that everyone's day is different so you are able to choose from our menu or we can create a menu to suit your wedding style and budget.

We can arrange to meet at your place or ours to talk over the specific details of your wedding so that we can tailor a personalised quote. Depending on the venue facilities additional equipment may be required e.g. Ovens, chiller etc.

We cater for all dietary requirements including vegetarian, dairy free, gluten free, vegan, food allergies and more. Just let us know when discussing your wedding. Many of our menu items can be altered to suit special dietary needs.

The professional Edible Solutions team are experienced and will work hard to ensure that you receive impressive food, friendly service and a quality all round experience on your special day

Attractive, well presented canapes

All prices excluding G.S.T

## *Option 1*

*5 Items of standard canapes and cheese board \$28.00 per person*

## *Option 2*

*8 items of standard canapes and antipasto platter \$42.50 per person*

## *Option 3*

*6 items of standard canapes, 2 items of substantial canapes, cheese board and 3 items of sweet petit fours and fresh fruit per person \$48.50 per person*

## Standard Canapes

Vine tomato tarts with kalamata olives, feta, basil pesto **Veg**

Arancini risotto balls mixed flavours including, **Veg**

- Field mushroom and thyme with mozzarella
- Roast pumpkin and pesto with parmesan
- Beetroot and chives with goat's cheese

Seeded toast topped with poached pear, kikorangi blue cheese, bush honey and toasted walnut **Veg**

Roasted tomato bruschetta with basil pesto, feta and balsamic pearls **Veg**

Vietnamese rice paper rolls with crunchy vegetables, Asian herbs, toasted peanuts with chilli and lime dipping sauce, options including,

- Prawn **G/F**
- Vegetarian **G/F**
- Ginger beef **G/F**

Handmade meatballs wrapped in bacon with vine tomato sauce **G/F**

Marinated beef or chicken skewers with chimichurri sauce **G/F**

Middle Eastern lamb kofta with a cucumber mint dipping sauce **G/F**

Beetroot & quinoa bites with spinach puree, spiced honey & almonds (V)

Salmon mi cuit on top of mini potato rosti & creme fraiche

Mini pikelets topped with red curry flavoured - reduced coconut cream & pan seared prawns

Baby new potatoes stuffed with,

- Chorizo sausage, peas, feta and mint topped with sour cream **G/F**
- Bacon, spring onion, mustard and cheddar topped with sour cream **G/F**

Lettuce cups with jerk chicken, avocado-mango salsa, chipotle aioli **G/F**

Pulled pork quesadilla with black beans, coriander and tomato, chipotle mayo

Toasted brioche crostini with house smoked salmon, caper, pickled red onion, lemon and herb salad with sour cream

Mini corn cakes with wasabi mayo & teriyaki chicken

Chilli and lime glazed pork belly with Asian herb salad and toasted peanut

American style buttermilk fried chicken strips with smoked paprika aioli

Tandoori chicken with raita and tamarind chutney on flatbread

## **Substantial canapes**

Mini Yorkshire pudding topped with mushroom stew & sour cream (V)

Mini beef burgers with homemade pickle, mustard, mayo and cumin gouda

Pulled pork sliders with apple and walnut slaw

Hoisin glazed tofu & kimchi bao buns (V)

## **Cheese Board**

New Zealand cheese selection with crackers, grilled breads, dips, fruit and condiments

## **Anti pasto platter**

Mixed platter with cocktail nibbles and food to graze on examples including,

- Arancini risotto balls
- Meatballs in bacon
- Lamb kofta kebabs
- Buttermilk fried chicken
- Spiced chickpea falafel
- Salt and pepper squid
- Garlic prawns
- Grilled chorizo
- Salami
- Olives and pickles
- Grilled breads
- Toasted nuts
- Dips

## **Finger food style Petit fours and fruit**

Served on platters

Examples including,

- Chocolate truffles
- Mini lemon meringue pies
- Pistachio and cranberry shortbread
- Mini roasted pecan pies with white chocolate and brandy
- American chocolate fudge brownies
- Profiteroles, chocolate coated and filled with French custard cream
- Fresh seasonal fruit platter