



Canapés

Minimum order is 24 of each item.

Our suggested number of items is:

- 1 hour - 5 items per person
- 1.5 hours - 7 items per person
- 2 hours - 9 items per person

Canapés can be delivered, picked up or cooked on site.

Cold - \$1.60 each

- Tiny puffs filled with smoked trout mousse
- Pork and veal terrine with cornichon and Cumberland sauce
- Savoury choux pastry with gruyere cheese filling
- Sushi - the classic salmon, cucumber and spring onion (gluten free or vegetarian)
- Chicken liver pate and orange en crouete
- Pesto or tomato and basil en crouete
- Black olive and rosemary frittata (gluten free and vegetarian)

Hot - \$1.80 each

- Quiche and savoury tarts
 - smoked salmon and dill
 - bacon and gruyere
 - tomato, olive and anchovy and feta
 - three mushroom ragout
- Mini pizza topped with roasted capsicum, olives and goats cheese
- Traditional pork sausage rolls served with food2u tomato relish
- Brioche filled with wild mushrooms and brie
- Puff pastry tarts with caramelised onion, feta and olives
- Risotto balls flavoured with blue cheese and leek (gluten free and vegetarian)
- Falafel with tahini and yoghurt sauce (gluten free and vegetarian)



Cold - \$2.50 each

- Salmon gravlax on rye with crème fraiche and lime
- Oyster platter - natural, ginger and soy, shallot and red wine vinegar
- Vietnamese spring rolls filled with twice cooked pork and crispy vegetables (gluten free and/or vegetarian)
- Prawn and avocado tart
- Scallop, lemongrass and fresh coconut (seasonal) (gluten free)
- Whitlof filled with fresh crab meat, avocado and pink grapefruit (seasonal) (gluten free)
- Poached eye fillet with horseradish cream en croute
- Chinese BBQ crispy pork served on crispy wonton with cucumber and tomato
- Pink grapefruit sorbet with Tasmanian pepperberry gin

Hot - \$2.50 each

- Steamed chicken and pork dumplings served with ginger and soy
- Spanakopeta - spinach and feta triangles
- Spring rolls either pork or vegetarian *
- Thai chicken balls with sweet chilli sauce
- Fish goujon with garlic mayonnaise *
- Thai style prawn cakes with dipping sauce
- Vegetarian samosa with mint yoghurt
- Satay chicken sticks with peanut sauce (gluten free)
- Toasted brioche topped with scrambled eggs garnished with salmon caviar *

Hot and cold - \$4 each

- Salmon mille feuille with fresh herbs
- Peking duck pancake with cucumber, spring onions and hoisin sauce
- Oyster and caviar tartlet
- Gazpacho shot with grilled prawn (gluten free)
- Quail egg with crispy prosciutto on crouton*
- Venison pie with redcurrant compote
- Spiced crispy quail breast*

food2u kitchen menus

Sweet - \$2.50 each

- Baby lemon meringue tarts
- Decadent chocolate brownie garnished with berries
- White chocolate and raspberry tarts

Party food - individual plates - \$7.90 each

- Grilled quail, crispy salad with honey soy glaze *
- Thai fish cakes with mango and chilli salsa *
- Tiny steak sandwiches with roasted Mediterranean vegetables *
- Stir fry of mushrooms and tofu with noodles (gluten free or vegetarian)*
- Mini fish and chips (cones) *
- Prawn red curry with rice (gluten free)*
- Risotto with tomato, capsicum and olive oil (gluten free or vegetarian)*
- Mini Lamb souvlaki *

* These items need to be cooked to order

Extra charges apply for weekends – 15% surcharge for Saturdays and 20% surcharge for Sundays and public holidays.

Staff hire

- Chef \$40/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.
- Senior waiting staff \$40/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.
- Junior staff \$30/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.

Delivery charges may apply



Contact us 88 Central Avenue, Moonah Tasmania Australia

- ▶ call 03 6272 9940
- ▶ fax 03 6272 9940
- ▶ email info@food2u.com.au