



CANAPÉS

151 Marine Terrace, Fremantle WA 6160
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PACKAGES

Minimum numbers required for canape catering is 40 guests. Canape service typically runs for 1-2 hours. Prices are fully inclusive of service staff for this duration. Each package allows for 1.5 of each type of canape selected per person.

Selection of 4 hot or cold canapes @ \$30pp

Selection of 6 hot or cold canapes @ \$45pp

Selection of 8 hot or cold canapes @ \$65pp

Selection of 10 hot or cold canapes @ \$80pp

ADD SUBSTANTIAL CANAPES FOR + \$8pp EACH

COLD

Seared tuna with soy and wasabi dressing on a canape spoon (gf)

Smoked chicken and mango salsa tartlette with creme fraiche

Honeyed squash and feta tart (v)

Compressed, salted watermelon with mint and flaked almonds (vg, gf)

Olive tapenade crostini (vg)

Goat curd, asparagus and spinach frittata with tomato relish (v, gf)

Chicken liver parfait with fig marmalade on crostini

Stilton and poached pear waffle basket with candied pecans (v)

Oysters in the spoon, red wine vinegar and diced shallot (gf)

Baba ganoush pomegranate and tahini puree bruschetta (vg)

Parmesan shortbread topped with herbed cream cheese and sun-dried tomato (v)

Seared peppered beef on crostini with creamed horseradish and rocket





HOT

King prawn tempura with spicy ginger mayo

Lamb kofta with tzatziki (gf)

Indonesian chicken skewers with spicy peanut sauce (gf)

Crostini of roasted pumpkin, gorgonzola and sage butter (v)

Herb crusted lamb loin, truffle rosti and beetroot relish

Slow cooked lamb shoulder pie topped with smoked garlic mash

Prawn gyoza, sweet soy and chilli sauce

Teriyaki salmon skewers (gf)

Goat cheese and baked beetroot spoons (v, gf)

Braised beef croquettes with horseradish creme

Tortilla cups with Mexican spiced chicken, guacamole and sour cream

Oysters Rockefeller or Kilpatrick

Panko crumbed oysters with wasabi aioli

Wild mushroom and mozzarella arancini (v)

Pumpkin and thyme arancini (v)

Semi dried tomato and rosemary arancini (v)

SUBSTANTIAL

Tandoori chicken bao with mint yogurt dressing

Mini slider - rare roast beef tenderloin burger with chilli jam & feta

Fish taco with corn salsa and smoked garlic aioli (gf)

BBQ harissa prawn slider with charred corn and avocado salsa

Beef Massaman curry with steamed rice (gf)

Fried gnocchi with blue cheese, spinach and pine nuts (v)

Braised lamb shoulder on herb mash with wilted spinach

Prawn gyoza with nam jim dipping sauce



