



Canape Selection

Phone & Fax: 07 4772 4421

164, Stanley Street, Townsville 4810

Company: _____

Contact: _____

Address: _____

Phone: _____ Fax: _____

Email: _____

Order Req. ____/____/____ Time Req. ____:____ AM/PM

www.jaffabah.com.au

catering@jaffabah.com.au

We can cater for canapé events from the smallest to the largest depending on your needs. With all of our events we prefer to meet with you and design a menu to suit your guest, season and the duration of your event to ensure a success for you and us.

We recommend a minimum of 7 canapes per person for a duration of 2 hours & 9 canapes for a duration of 3 hours.

Pricing

- 5 canapes per head \$17.50
- 7 canapes per head \$19.50
- 9 canapes per head \$20.50
- 11 canapes per head \$22.50
- 14 canapes per head \$27.00

Wait Staff

\$25.00 per hour minimum 3 hours
1 wait staff can serve up to 40 guests

Cold canapes

Selections

Mini quiches	_____
Semi dried tomato pate w/ bocconcini & basil	_____
Mushroom ragout tartlets w/ salsa verde	_____
Haloumi cheese w/ a lemon, cucumber , mint salad	_____
Vegetarian rice paper rolls w/ dipping sauce	_____
Toasted Bricolhe w/ goats cheese & parsley salad	_____
Filo tart of dried figs, roast capsicum & lemon dressing	_____
Buckwheat blini w/ smoked salmon & mustard cream	_____
Beef tartatre w/ fried capers en croute	_____
Smoked salmon, sweet chili & cream cheese roulade	_____
Rare seared beef w/ semi dried tomato pesto	_____
Sushi selection w/ pickled ginger & light soy	_____
Tomato & basil bruschetta	_____
Smoked trout on brioche w/ crème fraiche	_____
Salmon tartatre on cucumber rounds	_____
Sesame seared rare tuna w/ wasabi mayonnaise	_____
Smoked salmon, sweet chili & dill cream profiteroles	_____
Chicken pate w/ red onion jam en croute	_____
Procuito, quince crème fraiche roulade w/ balsamic relish	_____

Canape Selection Continued

Forks, spoons & shot glasses

Selections

- Crab salad w/ grape fruit & basil
- Seared pepper tuna w/ pickle wakame salad
- San Choi Bao in baby cos lettuce leaves
- Mini Caesar salad in baby cos lettuce leaves
- Fresh tassie oysters w/ lemon, parsley & ginger salsa
- Fresh tassie oysters w/ champagne jelly
- Prawn & scallop ceviche w/ Japanese mayo & cress

Sweet canapes

Selections

- Mini fruit tarts
- Brandy snap filled w/ assorted creams
- Mini chocolate eclairs
- Profiteroles filled w/ assorted creams
- Babay lemon meringue pies
- Fruit lassie - fruit pureed & mixed w/ yoghurt

Hot canapes

Selections

- Curried samosa w/ mint yoghurt sauce
- Mini lamb kofte w/ spicy harissa mayo
- Barramundi & macadamia goujons w/ lime aioli
- Thai fish cakes w/ green curry mayo
- Chinese seafood dumplings w/ lime, coriander sauce
- Spanish prawn brochette
- Peking duck wontons
- Spiced meatballs w/ mint yogurt
- Thai chicken dumplings w/ sweet chili sauce
- Oregano & parmesan chicken goujons w/ aioli
- Chicken or beef satay skewers
- Filed mushroom & ham vol au vents
- Semi dried tomato & procuito palmier
- Petite chicken, mushroom & thyme pies
- Corn & coriander fritters w/ apple & saffron aioli
- Potato rosti w/ seared peppered veal & pear shallot jam

Please note:

Sub Total \$

Deposit of 25% is require at time of booking.

Balance is due the day before the event.

GST \$

No catering will be left without payment.

Minimum 1 weeks notice is require for canapes

***Deposit Required \$**

Payment can be made via credit card, cash or business cheque.

Direct deposit available on request.

***Blance Due \$**