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COOKING CLASSES 🦋 CATERING 🦋 TEAM BUILDING 🦋 VENUE HIRE 🦋 CONSULTATION

Taste Budds Canape Catering Menu

Canapés

Meat

pork belly, Bravo apple sauce, crackle (gf)
chorizo, Oak Valley hazelnut romesco, date (gf)
mini yorkshire pudding, slow braised beef brisket, horseradish cream
mini sausage, mustard mash, onion jam (gf)
chicken satay skewers (gf)
crispy popcorn chicken HaVe OMG cheese dip
asparagus, halloumi, pancetta bundles, balsamic (seasonal) (gf)

Seafood

smoked salmon, chive sour cream, egg crepe roll, caviar (gf)
lemon myrtle fish goujon, desert lime aioli
buckwheat pancakes, blue swimmer crab, lemon aioli, chives (gf)
chermoula prawn skewers (gf)
snapper ceviche, raspberry, lime, chilli (gf)
local scallop, creamy cauliflower, sage brown butter (gf)
thai fish cakes, dipping sauce (gf)
fresh natural oysters (choose toppings) (gf)
- shallot vinegar
- cucumber, watermelon, rice vinegar, coriander
- thai sweet and sour
- soy, sesame, lime
crumbed oysters (choose toppings)
- proper tartare sauce
- wasabi and pickled ginger aioli

Vegetarian

saltbush cracker, Blackwood blue cheese, spiced pear chutney, candied walnut
homemade potato crisps, gherkin cream cheese, onion jam (gf)
potato, leek, Somerset hill cheddar croquette, truffle aioli
ricotta and native thyme stuffed mushrooms (gf)
potato and silverbeet tortilla, garlic aioli (gf)
crumbed mozzarella balls, almond and tomato pesto dip
spiced sweet potato cakes, cumin and mint yogurt cheese (gf)
Kytren goats cheesecake, cherry tomato jam
mushroom samosa, chilli and lime yoghurt

Vegan

mini onion bhaji, mint and coriander chutney

lupin falafel, smokey eggplant hummus (gf)

roast beetroot, spiced pumpkin and paneer spring roll, lentil dhal dip

almond cracker, cashew cheese, grilled eggplant (gf)

crispy fried tempe, peanut satay dip (gf)

turmeric, coconut roasted cauliflower, chickpea pancake, roast garlic hummus (gf)

Sweet Canapes

polenta and apple cake, wattleseed cream (gf)

cold lemon souffle pots (gf)

chocolate mousse pots (gf)

salted caramel chocolate brownie, ganache

Eton mess - berries, thick whipped Bannister Downs cream, meringue (gf)

Carnarvon mess - bananas, thick whipped Bannister Downs cream, caramel sauce, wattle seed meringue
orange and almond cake (gf)

chocolate and hazelnut truffles (gf)

Substantial Canapés

slow cooked lamb tagine with dates, jewelled couscous

slow cooked pork shoulder, ratatouille, creamy mash

little beef burger, brioche bun, beetroot relish, smoked cheese

little chicken burger, brioche bun, crispy lettuce, curried aioli

mushroom and chickpea burger, brioche bun, smoked paprika aioli

halloumi burger, brioche bun, roast pumpkin, cashew cheese, chilli jam

pork, apple and chestnut sausage roll, onion jam

lamb kofta, homemade flatbread, tzatziki

meat paella - chicken, chorizo, pork

seafood paella - squid, prawns, white fish, vongole, mussels

mushroom risotto, truffle oil, parmesan

roast chicken, sweet potato, thyme risotto

Pricing

Canapes

10 x bites per person (choose 5 x canape choices) - \$45 ahead plus GST

12 x bites per person (choose 6 x canape choices) - \$50 ahead plus GST

14 x bites per person (choose 7 x canape choices) - \$55 ahead plus GST

Canapes and Substantial Canapes

10 x canape bites plus 1 x substantial

(choose 5 x canape choices and 1 x substantial choice) - \$50 ahead plus GST

12 x canape bites plus 2 x substantial

(choose 6 x canape choices and 2 x substantial choice) - \$65 ahead plus GST

Staff

Chefs - \$50 per hour plus GST (4 hr minimum)

Events Manager - \$50 per hour plus GST (4 hr minimum) (for larger events)

Front of House Staff and Kitchen Hands - \$45 per hour plus GST (4 hr minimum)

We will quote you on staff once you have chosen your menu and we have all the info we need on the event so we can ensure your guests are taken care of. Sophie x