



2 Keys Catering

Canapé Menu

6 piece package for \$38.00 pp (3 cold, 3 hot)

9 piece package for \$60.00 pp (4 cold, 3 hot, 2 substantial)

12 piece package for \$80.00 pp (5 cold, 4 hot, 3 substantial)

Additional Canapés and/or Desserts: \$4.00-\$4.50 per item, pp

Additional Substantial items: \$7.00-\$7.50 per item, pp

OR

Create your own package

Choose 4 or more canapés (min 25 pcs each)

*Menu is subject to change based on market availability

GST of 10% will be added to the above prices

Cold Selection



GF = Gluten Free, DF = Dairy Free, V = Vegetarian

Avocado Mousse, Green Pea and Feta Mini Toasts (V)

Beetroot and Vodka cured Kingfish, Horseradish Cream, Rye Toast

Caramelised Onion, Goat Cheese and Honey tarts (V)

Chicken Liver Parfait, Brioche and Fig

Chicken or Vegetarian Vietnamese Rice Paper Rolls with Soy and Sesame or

Chilli and Ginger Dipping Sauce (GF, DF, V)

Chicken, Coriander and Almond Cucumber Cups

Freshly Shucked Oysters with Red Wine Mignonette and Lemon (GF, DF)

Kohlrabi and Crab Snack with Salmon Roe (GF)

Kingfish Tartare with Black Sesame and Yuzu Mayo (DF)

Mushroom Bruschetta (V)

Peking Duck Pancake

Potato Latke with Smoked Trout and Salmon Roe

Prosciutto, Brie and Pickled Cherry Crostini

Roasted Beetroot Flatbread with Salted Honey Walnuts (V)

Salmon Miso Tartare in Beetroot Waffle Basket

Smoked Salmon, Chive and Cream Cheese Blini

Sumac Crusted Lamb and Yoghurt on Pistachio Biscuit

Hot Selection

GF = Gluten Free, DF = Dairy Free, V = Vegetarian



Assortment of Steamed Dumplings with Soy Sauce

Burnt Honey Carrot and Tahini Soup with Pistachio Dukkah

Fried Vegetable Latka Dumplings (DF, V)

Hasselback Potatoes with Gorgonzola and Honey (GF, V)

Lamb, Pea and Mint Fritters

Mini Beef, Mushroom and Stout Pies

Miso, Brown Rice and Broccoli Balls (V)

Provolone and Salami Filo Rolls

Pulled Pork or Beef Empanadas

Pumpkin, Sage and Feta Rolls (V)

Roasted Miso Eggplant with Sesame, Shallot and Puffed Barley (DF, V)

Seared Scallops with Jalapeno and Pickled Apple (GF, DF)

Spinach and Ricotta Filo Triangles (V)

Spicy Lamb and Pine Nut Fingers with Pomegranate Sauce

Sweet Corn Fritters with Rocket Puree (V)

Thai Chicken Sausage Rolls with Sweet Chilli Sauce

Vegetable Spring Rolls with Sweet Chilli Sauce (V)

Substantial Items

GF = Gluten Free, DF = Dairy Free, V = Vegetarian



Baked Ocean Trout with Citrus Soy, Sesame and Shallot, Steamed Rice (DF)

Beef Sliders with Lettuce, Tomato and Cheese

Chicken Yakitori Skewers with Sesame Dipping Sauce (GF, DF)

Chicken Satay Skewers with Peanut Dipping Sauce

Chicken San Choy Bow (DF)

Chicken Caesar Salad with Crispy Bacon, Egg and Croutons

Lemongrass Lamb with Vietnamese Salad

Moroccan Lemon Chicken with Couscous Pilaf

Pork Belly Rice Bowls with Chilli Caramel Sauce (DF)

Penne with Beef Ragu and Truss Tomatoes

Pesto Pasta Salad with Caramalised Onion and Sweet Potato (V)

Pulled Pork Sliders with Coleslaw

Pumpkin Gnocchi with Currants, Pine Nuts & Goats Cheese (V)

Rocket Salad with Sundried Tomato, Pumpkin, Avocado, Feta, Pine Nut (GF, V)

Slow Roasted Lamb Sliders with Cucumber, Mint and Yoghurt

Thai Beef Salad

Vegetable Curry with Chickpeas and Kale (GF, DF, V)

Dessert Selection



C A T E R I N G

Minimum 12 pieces per selection

GF = Gluten Free, DF = Dairy Free, V = Vegetarian

Assorted Mini Ice Cream Cones

Carrot Cake with Cream Cheese Icing

Caramel Pecan Brownies

Chocolate Mousse Cups with Caramel Crisps and Seasonal Berries

Chilled Mango and Coconut Pearl Puddings (GF)

Classic Chocolate Cake with Chocolate Ganache

Custard Fruit Tarts

Dulce de Leche Cupcakes

Flourless Chocolate Brownies (GF)

Fruit Skewers (GF, DF)

Hazelnut Caramel Slices

Lemon Curd and Passionfruit Tarts

Lemon, Blueberry and Almond Teacakes

Passionfruit Syrup Cakes

Rocky Road

Rum and Raisin Truffles

Sour Cherry Slice