

# MICHELINA LAWSON

## CATERING

CATERING | EVENTS

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CANAPE PACKAGES

[www.michelinalawsoncatering.com.au](http://www.michelinalawsoncatering.com.au)  
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*Bringing people together with food*

Our cocktail menus are a great alternative to your traditional sit-down dining. We can assure your guests will not leave hungry.

Michelina Lawson Catering caters throughout Western Australia with our flexible cocktail catering menu. Our fresh, seasonal, and creative party catering menus are a tribute to flavour and texture.

Our delectable canapes can be accompanied by our more substantial roving entrees. These are a great way to ensure your cocktail party guests do not go home hungry.

We have canapes for everyone with any budget. Design your own cocktail party catering menu or ask us for some suggestions.

Feed your imagination!



# CANAPE PACKAGES

## Minimum of 30 people

### CANAPE PACKAGE 1

**\$25pp**

Recommended for a 1-2 hour reception  
6 canapes per person

Choose 3 canapes from the menu below only

### CANAPE PACKAGE 2

**\$35pp**

Recommended for a 2-3hour reception  
10 canapes per person

Choose 5 canapes from the menu below only

### OCEAN

Beer battered WA fish and chips, house made tartare (DF, NF)

Fish taco, crunch coleslaw, sour cream (NF)

Smoked salmon, cream cheese blini (NF)

Tuna and olive crostini (DF)

### LAND

House made veal and pork sausage rolls (DF, NF)

Soy and honey chicken drumettes (DF, NF)

Smoked chicken wings (GF, NF, DF)

Bacon and caramelised onion tarts (NF)

### PLANT

Vegetable tarts (V, NF)

Roast capsicum bruschetta (VN, DF, NF)

Guacamole & totpos (corn chips) (VN, DF, NF)

Package price does not include staffing, equipment and GST

# PREMIUM CANAPE PACKAGE

## BRONZE PACKAGE \$45pp

Recommended for a 3 - hour reception

10 bites per guest

Choice of:

- 4 canapes (hot and cold)
- 1 sweet canape

## SILVER PACKAGE \$50pp

Recommended for a 4-hour reception

12 bites per guest

Choice of:

- 4 canapes (hot and cold)
- 1 substantive canape
- 1 sweet canape

## GOLD PACKAGE \$55pp

Recommended for a 5+- hour reception

14 bites per guest

Choice of:

- 4 canapes (hot and cold)
- 2 substantive canapes
- 1 sweet canape

Package prices do not include staffing, equipment and GST

## COLD CANAPES

### OCEAN

Buckwheat blinis, beetroot fetta, Huon smoked salmon, caviar (NF)

Local snapper ceviche, mango, chili, shallots, lime (GF, DF, NF)

Mini lime muffins, smoked trout, wasabi caviar (NF)

Huon smoked salmon, potato, leek vichyssoise soup (GF, NF)

Tuna and olive crostini (NF, DF)

### LAND

Rockmelon, prosciutto, basil bites (GF, DF, NF)

Rueben bite, cured corned beef, sauerkraut, Swiss cheese on rye bread

Rare beef, horseradish cream, roasted capsicum baguette bites (NF)

Crostini, saffron chicken, lime and mint mayonnaise (NF, DF)

Beef tartare, quail egg on toast (NF, GF, DF)

### PLANT

Mixed mushroom, parsley, mille feuille (V, NF)

Super seed cracker, roast baba ghanoush, pomegranate (VN, GF, DF, NF)

Balsamic roasted cherry tomato, pesto tart (V, NF)

Roast capsicum bruschetta (VN, DF, NF)

Watermelon gazpacho (VG, NF, DF, GF)

# HOT CANAPES

## OCEAN

Charred chimichurri prawns' skewers, lime juice (GF, DF, NF)

Crispy skin pink snapper, pineapple chili salsa (GF, DF, NF)

Grilled Shark Bay scallops, shallots, citrus dressing on spoons (GF, DF, NF)

Salted cod fritters, paprika mayonnaise (DF, NF)

Prawn croquettes (NF)

## LAND

Thai chicken patties, plum sauce (DF, NF) GF option available

Mt Barker chicken satay, house made satay sauce (GF, DF)

Grilled Amelia Park lamb kebabs, salsa verde (GF, DF, NF)

Chili marmalade glazed Linley Valley pork belly squares (GF, DF, NF)

Fried Nori chicken, wasabi mayonnaise (GF, DF, NF)

Chorizo, quail egg, tabasco, thyme (GF, DF, NF)

## PLANT

Spiced chickpea patties, coconut and curry leaf paste (VN, NF, GF)

Cauliflower, gochujang sauce (VN, GF, DF, NF)

Sweetcorn, zucchini and halloumi fritter, spicy tomato chutney (V, GF, DF, NF)

Baked jacket baby potato, cream cheese, chives, crispy shallot (V, GF, DF, NF)



# SUBSTATIVE CANAPES

## OCEAN

Singaporean prawn noodles (DF, NF)

Snapper fish curry, basmati rice (GF, DF)

Beer battered WA fish and chips, house made tartare (DF, NF)

Mini fish tacos, tomato salsa, guacamole, limes (DF, NF) GF option available

## LAND

Beef burger, cheese, house made relish slider (NF)

Buttermilk fried chicken, crunch slaw, ranch dressing (NF)

Thai beef, glass noodles, crushed peanut, nuoc cham (GF, DF)

Slow cooked beef cheeks, mash, crispy leek, vegemite jus (GF)

Steamed bao bun, shredded pork, crackle, Korean sauce, slaw (NF)

## PLANT

Grilled eggplant, mango, mint, soba noodle salad (VN, GF, DF, NF)

Roasted capsicums, mushrooms, eggplant, zucchini with farro (VN, DF, NF)

House made penne pasta, tomato salsa, parmesan (V, GF, DF, NF) Vegan option available

Roast pumpkin, pomegranate, quinoa, goat's cheese salad (V, GF, DF, NF) Vegan option available

Grilled vegetable skewers, chimichurri sauce (VN, GF, DF, NF)

Mixed mushroom tacos (VG, NF) GF option available



## SWEET CANAPES

Mini tiramisu cups (NF)

Hummingbird slice (VN, GF)

Chocolate mud cake (VN, GF)

Mini macaron collection (GF)

Mini chocolate Mousse cups (GF)

Mini traditional Sicilian ricotta cannoli

Mini torched lemon tart, meringue (NF)

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VN, GF)



# WHAT YOU NEED TO KNOW

## COCKTAIL STAFFING

### ESTIMATED STAFFING REQUIREMENTS FOR SERVICE

Staffing is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.

For a cocktail menu, you will require qualified chef/s to prepare and plate your cocktail menu and trained food service staff to tray serve the menu to your guests.

Our quotes include a standard set up time of 3 hours to set up kitchen and bar area, assist with placement of tables and chairs, place linen (cutlery, glassware, menus, place cards, and all tableware).

Our service team arrives 1.5 hours prior to the event to ensure all food, beverages and venue are ready for early guest arrival.

One hour pack down ensures all food and equipment is taken off site, external hire equipment is checked and packed away, leaving the venue as it was on arrival.

## COCKTAIL EQUIPMENT

### ESTIMATED EQUIPMENT REQUIREMENTS FOR SERVICE

Equipment is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.

Cutlery, crockery and napkins are included in the price.