

MICHELINA LAWSON

bringing people together with food

Canapé Menu

Anything is possible



Cocktail Package

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

Micheline 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 don't go home hungry.

Feed your imagination!



To find out more on how we can create your event please contact us

0407 516 001

catering@michelinlawson.com.au

V Vegetarian VG Vegan GF Gluten Free

Design your own cocktail party catering menu or ask us for some suggestions.

BRONZE PACKAGE

Recommended for a 4 hour reception

3 bites per item per guest

5 canapes (hot and cold)

2 fork dishes

1 dessert

SILVER PACKAGE

Recommended for a 5 hour reception

3 bites per item per guest

5 canapes (hot and cold)

3 fork dishes

1 dessert

GOLD PACKAGE

Recommended for a 6 hour reception

3 bites per item per guest

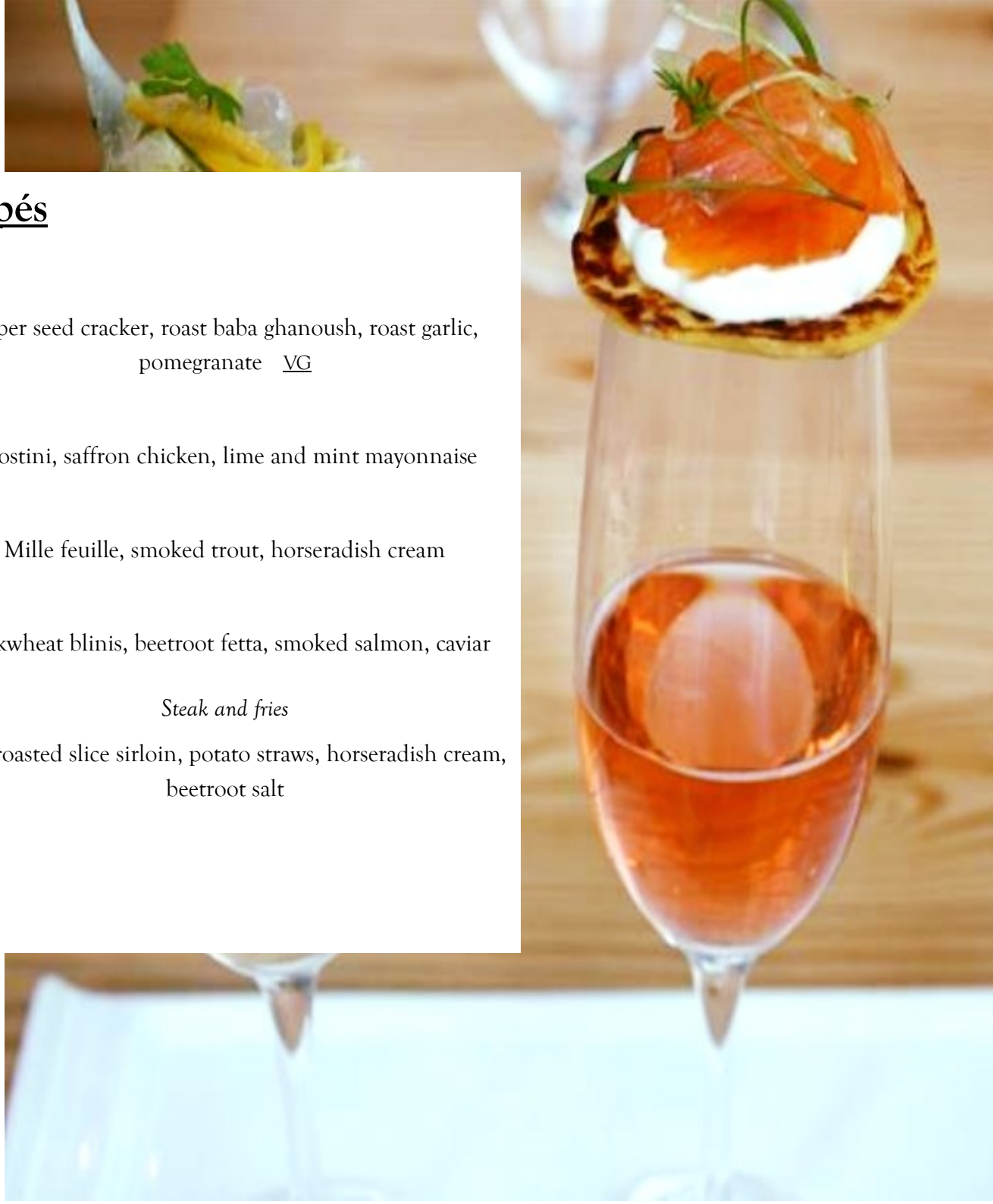
6 canapes (hot and cold)

3 fork dishes

1 dessert

We can tailor your packages according to your budget





Cold canapés

Mexican tomato salsa on polenta toastp VG

Local snapper ceviche, red chilli, onions, lime GF

Caramelised onion, bacon tarts

Sang choi bau of vegetables VG GF

Almond bread, brie, strawberries V

Baked mussel, breadcrumbs, herbs, parmesan cheese,
lemon dust

Super seed cracker, roast baba ghanoush, roast garlic,
pomegranate VG

Crostini, saffron chicken, lime and mint mayonnaise

Mille feuille, smoked trout, horseradish cream

Buckwheat blinis, beetroot fetta, smoked salmon, caviar

Steak and fries

Rare roasted slice sirloin, potato straws, horseradish cream,
beetroot salt

Hot canapés

Potato rosti, cauliflower puree,
Lawson's dukkha VG

Lamb skewers, lemon, parsley GF

House made pork sausage rolls, caramelised onion sauce

Glazed ginger, orange chicken drumettes, lemon dust, spring
onions GF

Thai chicken cakes, chili sauce GF

Baked jacket potato, semi dried tomato cream
Chives, crispy shallot VGF

Crispy pork belly, harissa, miso caramel,
carrot peanut orange pickle GF

Grilled prawns chermoula GF

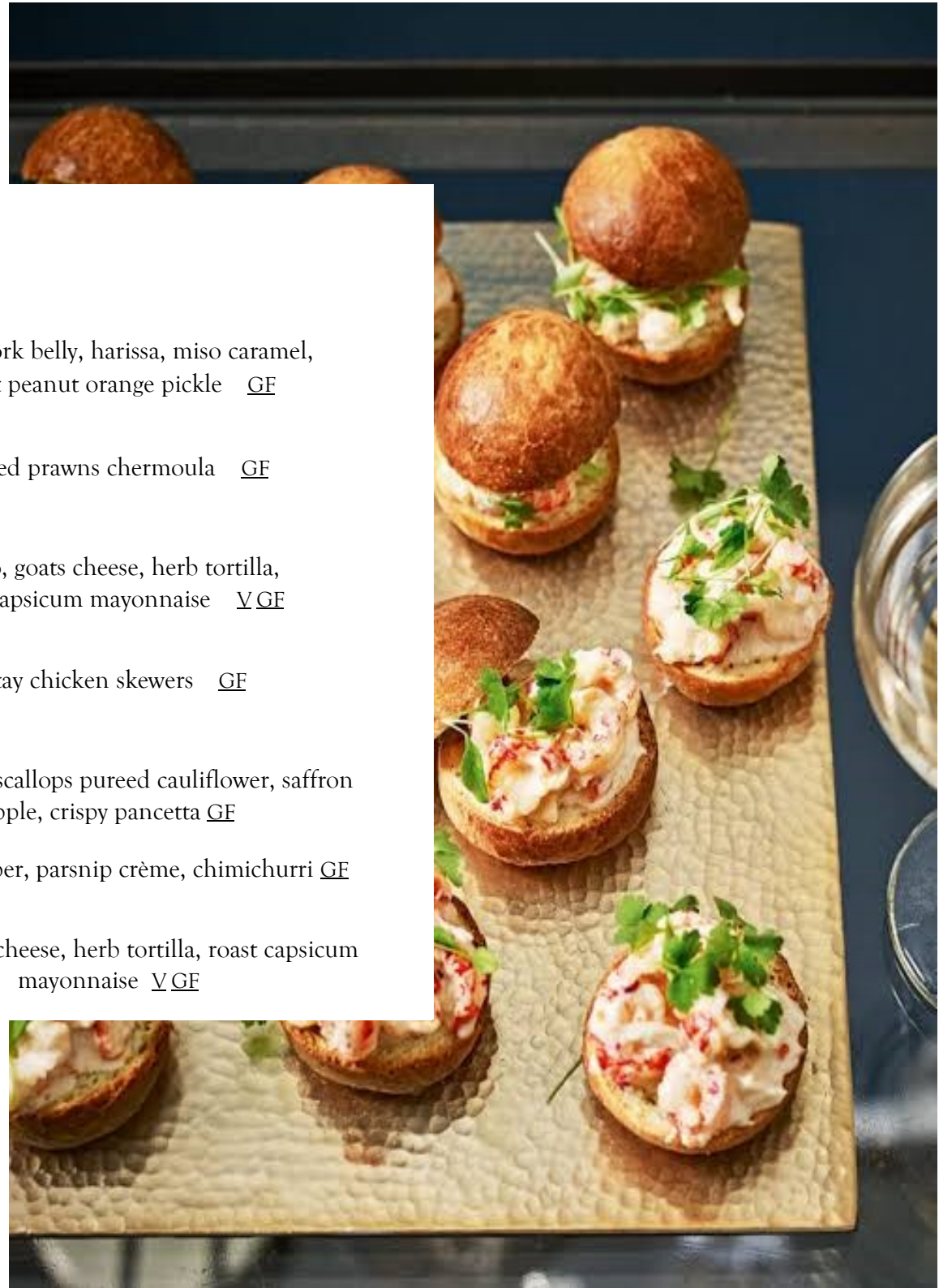
Potato, goats cheese, herb tortilla,
roast capsicum mayonnaise VGF

Satay chicken skewers GF

Sesame seed scallops pureed cauliflower, saffron
apple, crispy pancetta GF

Seared snapper, parsnip crème, chimichurri GF

Potato, goats cheese, herb tortilla, roast capsicum
mayonnaise VGF



Fork Food

Spinach and ricotta crepes, napolitana sauce V GF

Corn halloumi zucchini fritters, nectarine
And walnut salad V

Crispy skin barramundi, pineapple chilli
mint salsa GF

Italian style mac and cheese V

Asian crispy duck salad GF

Roast lamb, beetroot, pide rolls

Eggplant, mango, soba noodle salad VG GF

Mini Lawson's beef cheese burger, onion rings,
House made pickles

Lemon dust crusted market fish,
House made tartare, chips

Korean chicken bao, pickled cucumber carrot

Roasted capsicums, mushrooms, eggplant,
zucchini with farro VG

Mini pork sausage, cabbage and apple slaw dogs



Sweet canapés

Madagascan Chocolate mousse, fresh raspberries GF

Mini lemon curd, fresh berries, tart shell

Mini Tiramisu chocolate cup

Mini torched lemon tart baked meringue

Mini Sicilian cannoli, ricotta cream, cocoa nibs, pistachios

Mini carrot cake bite, cream cheese icing

Mini fruit tarts, cream patisserie

Strawberry Eton Mess

Vegan coconut mousse, passionfruit, lime, roasted pineapple VG,GF

