

MICHELINA LAWSON

CATERING

CATERING | EVENTS

CANAPES PACKAGE

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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.

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

Feed your imagination!

We can tailor the below packages according to your budget

BRONZE PACKAGE

Recommended for a 4-hour reception

10 bites per guest

Choice of:

5 canapes (hot, cold and sweet)

SILVER PACKAGE

Recommended for a 4-5-hour reception

12 bites per guest

Choice of:

4 canapes (hot and cold)

1 substantive canape

1 sweet canape

GOLD PACKAGE

Recommended for a 5-6 hour reception

14 bites per guest

Choice of:

4 canapes (hot and cold)

2 substantive canapes

1 sweet canape

Wanting more canapes?

Add \$5 per person for hot, cold, and sweet canapes

Add \$7 per person for substantive canapes

Package price does not include staffing, equipment and GST.

CANAPE MENU

COLD CANAPES

OCEAN

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

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

Mille feuille, smoked trout, horseradish cream (NF)

Tuna and olive crostini (NF, DF)

Prawn croquettes (NF)

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)

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 vegetable bruschetta (VN, DF, NF)



HOT CANAPES

OCEAN

Charred chimichurri prawns n 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)

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

LAND

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

Chicken satay, house made satay sauce (GF, DF)

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

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

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

PLANT

Popcorn 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)

Yakitori-glazed mushroom skewers (VN, GF, DF, NF)



SUBSTATIVE CANAPES

OCEAN

Seafood risotto (GF, NF)

Singaporean prawn noodles (DF, NF)

Prawn, mango, apple, citrus dressing salad (GF, DF)

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

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



SWEET CANAPES

Chocolate Mousse (GF)

Mini tiramisu cups (NF)

Hummingbird slice (VG, GF)

Chocolate mud cake (VG, GF)

Mini macaron collection (GF)

Mixed berry trifle, sponge, cream

Traditional Sicilian ricotta cannoli

Mini torched lemon tart, meringue (NF)

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VG, 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.