



Tel: 6858 0111 Email: catering@jppepperdine.com



A LA CARTE CANAPÉS

Savory Matters

VEGETARIAN CANAPÉS (COLD)

\$3.00 PER PIECE (w/GST \$3.21 PER PIECE)

Min. 24 pieces

Vietnamese rice paper rolls
Pesto goat cheese tarts with tomato relish -
Roasted vegetable frittata with garlic and olive tapenade
Cherry tomato, bocconcini and caramelized onion tarts
Profiteroles filled with cream cheese, garden vegetables and herbs
Gippsland Jindi blue cheese shortbread with walnut and quince paste
Parmesan croute with tapenade, roast cherry tomato and Hungarian fetta

VEGETARIAN CANAPÉS (HOT)

\$3.00 PER PIECE (w/GST \$3.21 PER PIECE)

Min. 24 pieces

Vegetable Samosa
Mini Mediterranean ricotta tarts
Pumpkin Arancini
Mushroom Arancini
Roasted leek and Roma tomato tart tatin with citrus pesto
Filo tartlet with ash chive, caramelized onion and semi dried tomato
Focaccini with Casilli provolone, Spanish onion and thyme
Herbed artichoke and parmesan filo rolls with citrus aioli
Pine nut biscotti with sweet pea puree and crumbled Stilton

*Price excludes transportation charge.



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MEAT CANAPÉS (COLD)

\$3.80 PER PIECE (w/GST \$4.07 PER PIECE)

Min. 24 pieces

Peking duck pancake with Char Siu sauce, cucumber and shallot
Smoked chicken bound with garlic aioli on a half damper roll with baby spinach -
Crispy Chicken, garden herb & Avocado quiche
Pesto chicken and sun dried tomato frittata with capsicum jam
Tender Beef fillet on a chive polenta disc with salsa verde and roast vegetables
Cajun chicken, guacamole with lime, ripe tomato and coriander wraps
Baharat seared lamb loin on mushroom polenta with spiced yoghurt
Shortbread tartlet with roasted duck and "Hank's" orange and lime marmalade

MEAT CANAPÉS (HOT)

\$3.80 PER PIECE (w/GST \$4.07 PER PIECE)

Min. 24 pieces

Creamy chicken, double brie and cranberry gourmet pie
Beef & Guinness gourmet pie
Mini Wagyu beef burgers with house made tomato chutney and cheddar
North African spiced lamb Kofta with cucumber and mint raita
Traditional chicken tandoori skewers
Oven baked lamb Samosa
Chicken satay skewers
Aromatic spiced beef Tikka skewers
Green peppercorn marinated lamb skewers

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SEAFOOD CANAPÉS (COLD)

\$4.00 PER PIECE (w/GST \$4.28 PER PIECE)

Min. 24 pieces

Smoked salmon pinwheel with salmon roe
King prawn and lime mayonnaise rice paper rolls
Smoked salmon, cream cheese and dill bagels
Smoked salmon nori cones with ginger, rocket and garlic chives
Nigella seed shortbread with avocado salad and seared yellow fin tuna
Salmon Ceviche with a mango, papaya and mint salad
Home baked dill scones with smoked trout and horseradish cream
Smoked salmon rosette on a black rye croute with horseradish cream
Flaked Atlantic salmon and mango salsa on a shortbread croute

SEAFOOD CANAPÉS (HOT)

\$4.00 PER PIECE (w/GST \$4.28 PER PIECE)

Min. 24 pieces

Smoked salmon, spinach and parmesan muffin
Prawn, lemongrass, ginger and chili wonton
Thai fish skewers



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OPEN-FACED TARTINE

\$68.00 PER BOX (w/GST \$72.76 PER BOX)

24 PCS

Avocado Guacamole Bruschetta

Cream Cheese and Sundried tomato Bruschetta

Chive Egg Mayo on Tartine

Smoke Salmon Roulade Tartine

PASSIONATE- VOU LE VANT

\$68.00 PER BOX (w/GST \$72.76 PER BOX)

24 PCS

Mushroom Ragout Vou le Vant

Mince Pronto Beef Vou le Vant

Turkey Bacon with Chive and Egg Mousses Vou Le Vant

Smoke Salmon with Cheese Mousses Topped with Ebiko Vou Le Vant

*Price excludes transportation charge.