

SIGNATURE CANAPES

Hot

- Mac, cheese, and truffle croquettes. 1*
- Confit pork, lemon, apple cider gel (GF). 2*
- Portuguese chicken skewers, mint yoghurt (GF). 3*
- Tempura tiger prawn, avocado, furikake. 4*
- Kentucky chicken, remoulade, lemon, southern style BBQ. 5*
- Thai crab cakes, kaffir lime mayo. 6*
- Corn fritters, coconut, mint, nam jim (V, GF). 7*

Cold

- Yellow fin tuna ceviche, yuzu, avocado (GF). 8*
- Beef carpaccio, black garlic, horseradish, parmesan, truffle. 9*
- Crab, passionfruit, coconut (GF). 10*
- Beef tataki, ginger, ponzu, wasabi (GF). 11*
- Mixed nori rolls (V, GF). 12*
- Compressed melons, vodka, coconut, mint (V, GF). 13*
- Beetroot, berries, rocket, smoked goat's cheese (GF). 14*

SLIDERS

- Lamb shoulder, smoked eggplant, spiced yoghurt, harissa. 15*
- Pulled beef cheek, jus, truffle mushroom. 16*
- Zucchini, butterbean, beetroot, dukkha, sunflower, yoghurt (V, GF). 17*

SUBSTANTIAL

- Lamb Barbacoa tacos, salsa borracha (GF). 18*
- Chicken, lime, coriander, rice, napa salad (GF). 19*
- Snapper, romesco, tapenade, lemon potato puree (GF). 20*
- Poached baby beets, quinoa, black tahini, yoghurt (V, GF). 22*

SWEET

- Coconut mango passionfruit pineapple (GF V). 23*
- White chocolate crèmeux banana sesame yuzu (GF V). 24*
- Chocolate avocado lime mint (V). 25*

[Enquire Now](#)

Finger Food & Cocktail Party Catering Options

Minimum guest numbers required for canape and cocktail party catering is 20 guests. Typical food services run for a maximum of 4 hours and we allow for 1.5 canapés per-person for each course of signature canapés, & 1 per-person for each course of substantial canapes. The below pricing per head **does not include** additional chef or wait staff hire charges for larger events. A more detailed breakdown of charges for certain menu items is on the following page.

Choosing Your Menu

From the menu simply choose a total of **9** items from our current menu. Your choices would typically include **7** signature canapes and **2** substantial canapes or sliders. Sweet canapes can be added (and charged additionally), or swapped out with signature canapes at no cost. Once you've made your choices, email us the corresponding numbers for the dishes you've chosen.

Prices are as follows for canape catering:

- 20 or more guests @ \$55 per person* (1 wait-staff minimum)
- 40 or more guests @ \$50 per person* (2 wait-staff minimum & 1 additional chef)
- For larger bookings, please contact us directly for more information

What we provide with our packages

Unless otherwise agreed we provide as standard:

- All Servery
- Plates
- Cutlery
- Napkins
- Menu's
- All food preparations
- Cooking utensils and equipment
- Cleaning products
- Sparkling kitchen when done

Additional Chef & Wait Staff Hire*

The hire of additional chefs or wait staff may be crucial for servicing your event effectively. All of Perth Chef Hire staff are pre-hired for a 4-hour block. Extensions to this timeframe on the date of your event, may incur further charges. Extra chefs are hired at \$200 per event and are essential for guest numbers of 40 people or more. Wait staff are hired at \$175 per event and start at 20 people. The above pricing (per head), does not include the hire of additional chefs or wait staff.

Thank you for choosing to celebrate your special event with Perth Chef Hire.

E: info@perthchefhire.com W: <https://perthchefhire.com.au/>



Terms of Service

A comprehensive guide to things like serviced area & travel charges, staff hire, cancelations and refunds, fees & schedules, terms of service & our bookings policy can be found in our Terms & Conditions, Terms of Service & Booking Form which you can obtain on request.
