

# Hot & Cold Canapés



## MENU OPTIONS

All Canapés & Petite Desserts  
are \$3.90 per piece

Minimum of 20 Guests

.....  
We recommend the  
following to assist you with  
catering for your event.

6-8 Canapés 2-3hr Event  
8-10 Canapés 3-4hr Event  
10-12 Canapés 4+ hr Event

## INCLUSIONS

.....  
Our experienced hostess  
will setup your event,  
serve your guests &  
cleanup afterwards

## ADDITIONAL OPTIONS

.....  
Additional staff are available  
by request

A selection of freshly brewed  
Tea & Coffee  
\$3.50 per person

## DELICATE PIECES OF FOOD, IN ONE DELICIOUS, MOUTH WATERING BITE

Red wine caramelized onion & goats cheese tartlet	V
Hot smoked salmon & avocado tostadas	
Slow cooked pork belly with spiked caramel sauce	GF
Beetroot tarte tatin topped with goats cheese	V
Vietnamese chicken salad on crisp wonton wafer	
Spicy lamb kofta with minted yoghurt	
Pear, blue cheese & crispy prosciutto shard	GF
Pizza sticks with avocado cream	V
Pumpkin, prosciutto & lemon scented ricotta tartlet	
Confit chicken & pork hock terrine with pea puree	GF
Smoked salmon, creme fraiche & spinach tartlet	
Chinese five-spice duck & shiitake pithivier	
Goats cheese cheesecake with caramelized onions	V
Caprese salad with fresh basil & balsamic glaze	VGF

Additional dietary requirements  
Gluten Free, Vegetarian, Dairy Free or Nut Free  
can be catered for by prior arrangement

**La Petite Soiree Events**  
**0409 003 575**

events@lapetitesoiree.com.au  
www.lapetitesoiree.com.au

# Petite Desserts



## MENU OPTIONS

All Canapés & Petite Desserts  
are \$3.90 per piece

Minimum of 20 Guests

.....  
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6-8 Canapés 2-3hr Event  
8-10 Canapés 3-4hr Event  
10-12 Canapés 4+ hr Event

## INCLUSIONS

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## ADDITIONAL OPTIONS

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A selection of freshly brewed  
Tea & Coffee  
\$3.50 per person

## DELICATE PIECES OF FOOD, IN ONE DELICIOUS, MOUTH WATERING BITE

Our signature petite fours, layers of almond sponge &  
lemon buttercream en robed in colourful fondant icing  
New York baked cheesecake with berry swirl  
Humming bird cake topped with cream cheese frosting  
Flourless orange cake with candied orange **GF**  
Strawberries & cream layered on a rich sable biscuit  
Chai spiced ginger cake & pomegranate syrup  
Apple, pear & maple tarte tatin  
Chocolate & salted caramel tarts with seasonal berries  
Chocolate eclairs filled with chantilly cream  
Cranberry almond & date bites **GF**  
Opera cake, layers of almond sponge, coffee &  
chocolate

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can be catered for by prior arrangement

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