

Canapés



Cold Canapes

- Roast tomato, caper, and olive tapenade on crisp ciabatta (v,vg)
- Tasmanian Brie on crisp bread with homemade fig and ginger chutney (v)
- Vegetable rice paper rolls with mint and sweet chilli (v, vg, gf)
- Grilled zucchini with feta, lemon and fresh basil (v, vg, gf)
- Smoked ham, caramelised onion frittata (gf)
- Chicken Caesar tartlet with parmesan and crispy bacon
- Antipasto Vegetable skewers with olives, sun-dried tomatoes and bocconcini (v,gf)
- Smoked eggplant pinwheel with hummus & paprika (v, vg, gf)
- Smoked Tasmanian salmon and crème fraiche tortilla with avocado
- Blue Eye ceviche with chilli, lime and a coconut mayo (gf)
- Seared prawn with mango and cucumber salsa (gf,df)
- Freshly shucked Bruny Island Oysters topped with soy and mirin dressing (df)
- Peking duck pancakes with cucumber, shallots and oyster sauce
- Seared tuna with black sesame, wasabi mayo and pickled ginger (gf,df)
- King Island beef with thyme rosti, oven dried tomato & horseradish (gf)
- Feta cheese, fresh coriander and harissa paste on a Moroccan spiced rosti. (v, gf)

Canapés



Hot Canapes

Crisp vegetable and basil arancini (v, gf)

Tandoori Chicken skewers with mint yoghurt (gf)

Spinach and feta pastries with red pepper relish (v)

King Island beef with thyme rosti, oven dried tomato & horseradish (gf)

Singapore style spring rolls with sweet soy dip (v, vg)

Crispy tempura prawns with fresh lime mayo

Tasmanian Brie tartlet with double smoked ham

grilled scallops with prosciutto and herb butter (gf)

Lamb skewers with satay sauce (gf)

Feta cheese, fresh coriander and harissa paste on a Moroccan spiced rosti. (v, gf)

Herb crusted lamb with mint and wasabi

Spicy Thai fish cake with sweet chili marmalade

Crisp chicken dumplings with chilli ginger and garlic (gf)

Dessert Canapes

Tiramisu chocolate cups (v)

Lemon meringue tartlet (v)

Crisp apple and cinnamon doughnut (v)

Mixed Macarons (v, gf)

Miniature Cheesecakes (v)

Please let us know if you have any allergies, whilst all care is taken when catering for special requirements it must be noted that our kitchen handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs and dairy products.

DIETARY: dairy free df / vegetarian v / vegan vg / gluten free gf Olive Tree Catering - 0488 050 004

Canapés



More Substantial Food- Bowl Food / Noodle Boxes / Sliders

Cold Bowls or Noodle Boxes

Thai King Island beef salad with glass noodles & chilli ginger dressing (gf,df)

Moroccan spiced lamb, baby spinach salad with mint raita (gf)

King prawn caesar salad with crispy garlic croutons

Basil chicken pasta salad with roasted tomatoes

Warm smoked Tasmanian salmon on a creamy potato and dill salad (gf)

Hot Bowls or Noodle Boxes

Fresh Trevally with lemongrass, lime, ginger & coconut rice (gf)

Slow cooked chicken with leeks, thyme & bacon in a cream sauce on a bed of rice (gf)

Beer battered flathead with crispy golden chips and lime mayonnaise

Mild thai infused chicken curry with jasmine rice and topped with fresh coriander (gf)

Basil marinated lamb with roasted bintje and olive rouille (gf)

Spinach and ricotta tortellini with a fresh Mediterranean ragout (v)

Beef and Huon Valley mushroom in a red wine ragout served on a bed of jasmine rice (gf)

Tandoori butter chicken pieces served over basmati rice & minted yoghurt (gf)

Fresh Rosemary & parmesan roasted chat potato with a dollop of sour cream (v) (gf)

Gourmet Sliders

South Pacific Chicken burger with coconut mayo & grilled pineapple

Pulled Pork with red cabbage slaw and roasted apple

Angus Beef Burger with red onion marmalade and homemade tomato relish

Falafel burger with tzatziki dressing and spiced tomato chutney (v)

Canapés



Grazing Station

Small Grazing Station \$14pp - min of 50ppl

Tasmanian cheeses, Antipastos, Baked breads, Charcuterie meats, relishes, pickles, Fruit, crackers, grissinis

(size of the station will depend on guests numbers and priced in conjunction with canape packages)

Large Filling Grazing Station Menu \$45pp - min of 50ppl

Selections of Tasmanian Cheeses - King Island Brie, Wicked Camembert, Variety of Ashgrove Cheddars, Roaring forties Blue

Charcuterie Meats- Chargrilled Chorizo sausage , Ham of the bone, Peppered crusted pastrami, Smoked Tasmanian Chicken, Mild hungarian salami, Prosciutto, smoked Tasmanian salmon

Breads- Baked Sourdoughs, Ryes, Rolls, Wholegrain breads and Grilled turkish bread

Water crackers, crisp breads, grissinis and wafers

Chutneys and dips, tomato relish, homemade pickles, onion jam, beetroot, hummus and tzatziki dips , pickled onions, cornichons, fig and ginger paste, quince paste, olive oil with balsamic vinegar and dukkah

Antipasto - Fetta cheese, antipasto vegetables, sun dried tomatoes, olives, dolmades

Salads - Pumpkin, rocket and pinennut salad, Freshly tossed garden salads

Dips Vegetables - Carrot, capsicum, cucumber batons, marinated mushrooms

Fresh sliced fruit and berries

Delicate sweet canapes, cakes and slices can be added for \$6pp

Price

- For a filling menu please select 8 canapes and 2 substantials \$50pp
- For a filling menu please select 14 canapes \$50pp
- For a medium menu please select 6 canapes and 1 substantial \$40pp
- For a medium menu please select 10 canapes \$40pp
- For a light menu please select 8 canapes \$35pp
- For a light menu please select 6 canapes \$30pp

DIETARY: dairy free df / vegetarian v / vegan vg / gluten free gf Olive Tree Catering - 0488 050 004

Canapés



Requirements

- Access to a well lighted covered area of approx 4mtrs x 4mtrs with a minimum of 2 power points, running water and even flooring. Ideal location for this is carport, home kitchen, shed, cooks tent to setup a mobile kitchen

Inclusions

- All menu related crockery, cutlery, cooking equipment and paper napkins are included in your menu price.
- All Chefs and waitstaff are included in the price.
- Dietary Requirements - should any of your guests have a special dietary requirement please let us know their name and their requirement and our Chefs will cater for them.
- Includes GST

Exclusions

- Travel outside the Hobart area is charged separately, please ask us for a quote
- Sunday and Public Holiday surcharge 15%

OPTIONAL ADDED EXTRAS

Beverage Requirements

OPTION 1 - Standard Beverage - \$28pp for the first 2 hrs then \$8pp each hr thereafter

This package includes beer (cascade draught or boags premium), light beer (cascade), Lindermans red wine, Lindermans white wine, Wolfblass sparkling wine, cider - either 5 Seeds, Sommersby or Mercury Cider (please pick one), soft drinks, OJ, Water, Bar equipment, Glassware and RSA Beverage staff

OPTION 2 - Premium Tasmanian Package - \$38pp for the first 2 hrs then \$8pp each hr thereafter

This package includes - Boags Premium and Cascade, Light Beer, Tasmanian Red, Tasmanian White, Tasmanian Sparkling wine, 5 seeds, Somersby or Mercury Cider, Orange Juice, Soft drinks and Mineral water, Bar equipment, Glassware and RSA Beverage staff