

DESIGN YOUR OWN CANAPÉ FUNCTION MENU

– Price on application

- Vegetarian and gluten free choices are included in this selection – for special dietary requirements please ask for assistance when making your choices
- For afternoon tea cocktail parties we would suggest 8-9 savoury options.
- For a canapé selection to substitute a main meal we would recommend a minimum of 12 items including some of the more substantial options. If choosing this style of menu it would be advisable to notify your guests when preparing your invitations.
- Please ask about our Petit Four dessert selection.



Pastries

- ☐ Vegetarian triangles - spinach and ricotta/ roast capsicum sundried tomato feta and pesto
- ☐ Spicy meat triangles
- ☐ Assorted flans - blue cheese and caramelised onion/ chicken, olive and semidried tomato/ cherry tomato, bocconcini and basil/ Marinated ocean trout and cucumber/ crab and dill
- ☐ Assorted quiche - smoky pumpkin and bacon/ smoked salmon and caper/ ham tomato and Brie/ spinach and feta/ lorraine/ rocket and chèvre



Bakery

- ☐ Mini damper and scones – Herb, pumpkin and cheddar/ bacon and Gruyère/ tomato, pesto and feta
- ☐ Pikelets and blinis and fritters – pea, mint and haloumi/ corn and zucchini/ potato herb/ Spicy lentil
- ☐ Assorted pizzetta - Mediterranean roast vegetable/ Thai chicken/ tandoori chicken and yoghurt/ chorizo and Italian vegetable
- ☐ Homemade sausage rolls - Thai chicken/ lamb and rosemary
- ☐ Homemade mini pies - chicken and roast pumpkin/ Moroccan lamb/ beef and burgundy
- ☐ Vegetarian polenta muffins



Pâtés, dips, tapenades and salsas

Served with assorted crackers, flatbreads and/or vegetable crisps

- ☐ Pâtés - duck and herb/ chicken liver
- ☐ Tapenades – forest mushroom/ black olive/ artichoke
- ☐ Dips - blue cheese and celery/ roast capsicum/ avocado/ country corn/asparagus/ baba ganoush/ dhal/ white bean/ smoked salmon dill and cream cheese
- ☐ Salsas – tomato and herb/ mango and coriander/ green papaya and mint



Seafood

- ☐ Fresh plate oysters - served with Vietnamese dressing/ tomato chilli and coriander salsa
- ☐ Smoked salmon crêpe roulade
- ☐ Fritters -Thai style fish and crab/ prawn and corn
- ☐ Scallops in half shell – ceviche/ seared in chilli lime butter with crisp prosciutto/ mushroom shallot cream
- ☐ Marinated prawns served with tail on – lemon myrtle/ Singapore chili/ Thai green curry/ herb and garlic

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Soups

- ☐ Broccoli and bacon
- ☐ Thai chicken coconut broth
- ☐ Potato and leek
- ☐ Cauliflower blue cheese
- ☐ Spicy pumpkin
- ☐ Pea and mint



Meat Selection

- ☐ Meatballs – Italian herb/ Mexican/ BBQ
- ☐ Lamb kofta balls/ sweet chilli pork balls
- ☐ Chicken camembert patties/ chicken mushroom and herb patties
- ☐ Chipolatas - lamb and rosemary/ honey mustard beef and lamb/ chicken and herb/ venison/ kangaroo
- ☐ Cocktail kebabs and skewers- Kashmir lamb/ garlic rosemary lamb/ chicken satay/ butter chicken/sesame beef/ beef in blackbean
- ☐ Marinated chicken wings and drumsticks - tandoori/ honey soy/ginger lemongrass/satay
- ☐ Smoked quail
- ☐ Lamb cutlet



Comfort Food

- ☐ Mini frittata- mushroom and herb/ roast vegetable/ kumara and ginger/ spinach and feta
- ☐ Herbed crêpe roulades – chicken and asparagus/ lemon smoked chicken/ honey ham and cream cheese/ spinach, roast capsicum and ricotta
- ☐ Mini toasted pide – roast vegetable /smoked ham and Swiss cheese/ turkey cranberry and Brie
- ☐ Bruschetta – smoked trout and cucumber/ avocado, lemon and coriander/ tomato Spanish onion and basil




Fresh Bites


- ☐ Rice paper wraps- spring vegetable/ Peking duck and watercress/spicy beef and sesame
- ☐ Stuffed mushrooms- pancetta semidried tomato feta/ spinach cheese
- ☐ Nori rolls- prawn avocado/salmon cucumber/spring vegetable/ chicken teriyaki
- ☐ Grilled pears/ figs/ peaches or asparagus with chevre wrapped in prosciutto
- ☐ Cucumber rounds with cream cheese fraîche (options: smoked salmon, prawns or crab)


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- Grazing platters are available and priced according to your preferences. These can include:
- Mediterranean style antipasto vegetables, pickled vegetables, olives, salami, roast meats, cured meats, terrines,
 - Cheeses - cow, goat, sheep, vegan

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- Maddies facilities are available for; private functions, corporate functions, training days, conferences, product launches – Price on application

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- Maddies offers off-site catering – fully staffed, delivery or pickup options are available.

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- Maddies also offers B&B accommodation