

Corporate Canapés 2018



Chef's - Oyster Bar \$30 Dozen

- Oysters Freshly Shucked with a Variety of Condiments



Chilled \$6 Per Serve

- Poached Prawns Spoons in Spicy Thai Sauce
- Shaved Rare Beef Spoons in Spicy Thai Sauce
- Oysters Natural with Shallot Champagne Dressing and Lime Slushy
- Lemon Poached Scallops Spoons
- Corn Tortillas, Spiced Chicken and Guacamole
- Mar Hor of Sweet Pork, Watermelon and Nam Prik
- Brioche Buns with Steam Prawn & Thousand Island Sauce
- Goats Curd Filo Tarts with Confit Tomatoes & Pesto
- Selected Sushis with Wikami, Soy, Wasabi & Pickled Ginger
- Baby Bruschetta's with Persian Feta
- Smoked Salmon Pinwheels with Dill



Hot Off the BBQ \$6 Per Serve

- Twice Cooked Pork Belly with Spiced Apple
- Lemon Myrtle Chilli Prawn Cutlets
- Salt & Pepper Squid with Fresh Lime
- Scallops in Lemon Sauce
- Chorizo Sausage with Fresh Lemon
- Tandoori Chicken Skewers with Cucumber Raita
- Ginger and Soy Scotch Fillet Beef Skewers
- Snags and GB: Gourmet Pork and Beef Chipolatas with Garlic Bread, Tomato & BBQ Sauce & Mustard
- Mediterranean Vegetable Skewers



All Special Dietary Individually Catered For

CPI Increases Apply to 2019 Menus

Accolade Catering P 1300 888 141

www.accoladewa.com.au

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Hot from Chef's Kitchen \$5.50 Per Serve

- Prawn Toast with Ponzu and Kewpee Mayo
- Steamed Dumplings with Sticky Soya and Hot Sauce
- Vegetable Spring Rolls with Vietnamese Dressing
- Haloumi Croquettes with Spiced Pear Chutney
- Arancini with Capsicum Relish
- Mini Smoked Salmon Tarts with Beetroot & Horseradish Tapenade
- Beer Battered Whiting Fillets and Aioli
- Spicy Paella Balls
- Baby Sausage Rolls with a Homemade Tomato Sauce
- Chef's Selection of Homemade Pastries
- Mexican Vegetable Frittata
- Mini Wattleseed Dampers with Lemon Myrtle Butter



Just Special \$8.00 Per Serve

- Baby Fillet Mignons
- Frenched Lamb Cutlets with Minted Pea Balsamic



More Substantial \$7.00 Per Serve

- Angus Beef Burger with Fresh Bun, Onion Jam and Truffle Mayo
- Chilli Beef with Corn Waffle and Avocado
- Traditional Fish and Chips with Homemade Tartare
- Chicken Rice Noodle Box
- Vegetable Indian Korma with Basmati Rice and Papadum
- BBQ Chicken Drumettes with Corn Chips and Salsa
- Chef's Mezza Plate
- Pulled Pork Slider with Kim Chee Slaw



Selection Serve Sizes and Quantity

Typically selections will have different serve sizes and or quantities to accommodate individual product sizes and costs. For catering quantity purposes Accolade recommends the following:–

5 – 6 Selections for 1.5 – 2 Hours (Nibbles)

7 – 9 Selections for 2.5 – 3 Hours (Light Meal)

9 – 12 Selections for 3 – 4 Hours (Full Meal Replacement)

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