

"Let Our Passion Become Your Experience"

The caterer you need to make your event flawless. Down South Chef Hire takes canape, cocktail party & finger food catering at to the next level. Our fully tailored standing cocktail party, canape and finger food catering menus are the perfect addition to your event, whether you're hosting a party at home, your friends place or venue you've hired.



SIGNATURE CANAPE MENU

Note: Surcharge applicable on some items*

Signature hot and cold canapes

Cold Canapes

- 1. Cured MR Wagyu, black garlic, horseradish, parmesan, truffle
 - 2. Potato nest, citrus labne, wombok kimchi, cured egg yolk
 - 3. Arkady lamb tartare, salt baked beets, smoked cream (GF)
 - 4. Compressed melons, ginger, vodka, coconut, mint (V, GF)
 - 5. Candied beets, berries, balsamic, smoked goats curd (GF)
- 6. Geraldton kingfish, yuzu, avocado, furikake cracker, shiso (GF)
- 7. Heirloom garden tomato tart, basil, buttermilk, stracciatella (V)
 - 8. Fresh oysters 3 ways (GF) **

Hot Canapes

- 9. Mac, cheese and truffle croquettes
- 10. Confit pork, lemon, apple cider gel, duck fat oats
- 11. Portuguese chicken skewers, mint yoghurt (GF)
- 12. Tempura tiger prawn, avocado, furikake, ponzu
- 13. Kentucky chicken, remoulade, lemon, southern style BBQ
 14. Thai crab cakes, kaffir lime aioli
 - 15. Confit duck croquettes, nectarine and citrus caramel

Substantial Canapes

Sliders

- 16. Lamb shoulder, smoked eggplant, harissa yoghurt
 - 17. Pulled pork shoulder, chipotle and apple slaw
 - 18. Beetroot, walnut, mushroom, parsley (V, GF)

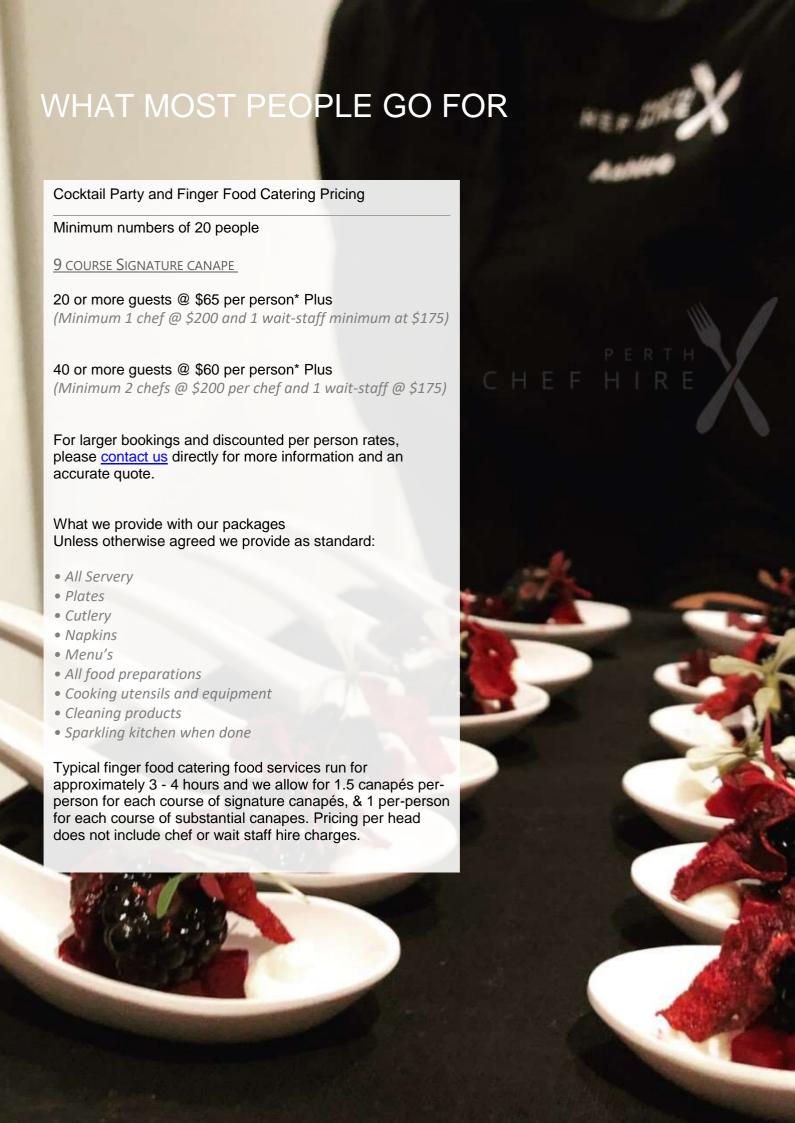
Mini Meals

- 19. Chicken tikka with caraway rice and turmeric yoghurt (GF)
- 20. Beef bourguignon, tarragon mash potato and green beans (GF)
 - 21. Lamb korma with caraway rice and turmeric yoghurt (GF)
- 22. Pulled pork taco boats with chipotle salsa, lime and sour cream
 - 23. Lamb ra sel hanout tacos, salsa borracha (GF)
 - 24. Chicken, lime, coriander, rice, napa salad (GF)
 - 25. Snapper, romesco, tapenade, lemon potato puree (GF)
- 26. Salt baked beets, quinoa, caraway, black tahini, yoghurt (V, GF)

Sweet Canapes

- 27. Coconut meringue, fresh mango and passionfruit (V, GF)
- 28. White chocolate crèmeux, banana, sesame and yuzu (V, GF)
- 29. Chocolate mousse, lime, avocado gel and spearmint shooter (V, GF)







ALTERNATIVE PRICE STRUCTURES

SELECTION OF 5 SIGNATURE MENU ITEMS \$40 PP. (1 – 1.5 HOURS).

Choices must include 4 signature canapes and 1 substantial canape (Minimum guest numbers 40 people)

SELECTION OF 6 SIGNATURE MENU ITEMS \$45 PP. (1-2 HOURS).

Choices must include 5 signature canapes and 1 substantial canape (Minimum guest numbers 30 people)

SELECTION OF 7 SIGNATURE CANAPE MENU ITEMS \$50 PP. (2 – 3 HOURS).

Choices must include 6 signature canapes and 1 substantial canape (Minimum guest numbers 30 people)

SELECTION OF 8 SIGNATURE CANAPE MENU ITEMS \$55 PP. (2-3 Hours).

Choices must include 7 signature canapes and 1 substantial canape (Minimum guest numbers 30 people)

SELECTION OF 9 SIGNATURE CANAPE MENU ITEMS \$60 PP. (3 – 4 HOURS).

Choices must include 7 signature canapes and 2 substantial canapes (Minimum guest numbers 40 people)

SELECTION OF 9 SIGNATURE CANAPE MENU ITEMS \$65 pp. (3-4 hours).

Choices must include 7 signature canapes and 2 substantial canapes (Minimum guest numbers 20 people)

Note:

Above pricing does not include "on site" staff hire charges on the day/night of your event

ENQUIRE NOW





Perth Chef Hire would love to service your event and we wouldn't want you to miss out this year!

So secure Perth's best private dinner party caterer by saving the date and making a reservation with us.

INFORMATION THAT IS HELPFUL TO US WHEN YOU ENQUIRE OR MAKE A BOOKING

- Your preferred event date
- The time you want your first course served
- The specific or approximate location of your event
- The number of people that will be attending if known (including yourself).
- Type of catering required
- Your full contact details
- Your approximate budget per head

0435 719 525 | info@perthchefhire.com

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