



Down South Chef Hire

Cocktail Party and Finger Food Catering
Menu – Packages – Pricing - Options

“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

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

Hot Canapes

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

Substantial Canapes

Sliders

*Lamb shoulder, smoked eggplant, harissa yoghurt
Pulled pork shoulder, chipotle and apple slaw
Beetroot, walnut, mushroom, parsley (V, GF)*

Mini Meals

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

Sweet Canapes

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

V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VG - Vegan | NF - Nut Free*

WHAT MOST PEOPLE GO FOR

Cocktail Party and Finger Food Catering Pricing

Minimum numbers of 20 people

9 COURSE SIGNATURE CANAPE

20 or more guests @ \$65 per person* Plus
(Minimum 1 chef @ \$200 and 1 wait-staff minimum at \$175)

40 or more guests @ \$60 per person* Plus
(Minimum 2 chefs @ \$200 per chef and 1 wait-staff @ \$175)

For larger bookings and discounted per person rates, please [contact us](#) directly for more information and an accurate quote.

What we provide with our packages
Unless otherwise agreed we provide as standard:

- All Servery
- Plates
- Cutlery
- Napkins
- Menu's
- All food preparations
- Cooking utensils and equipment
- Cleaning products
- Sparkling kitchen when done

Typical finger food catering food services run for approximately 3 - 4 hours and we allow for 1.5 canapés per-person for each course of signature canapés, & 1 per-person for each course of substantial canapes. Pricing per head does not include chef or wait staff hire charges.

PERTH
CHEF HIRE



9 COURSE SIGNATURE CANAPE SAMPLE MENU

Kingfish

Daikon, horseradish, yuzu, furikake tapioca

Beef

Black garlic, parmesan, beef crumble, truffle oil

Beetroot

Blueberries, balsamic, goats' curd, caraway

Duck

Fennel, rhubarb, lavender, citrus jus

Chicken

Portuguese marinade, oregano, mint yogurt

Tomato

Heirloom tomato, basil, buttermilk, parmesan

Pork Slider

Chipotle aioli, pickled slaw, manchego cheese

Lamb Taco

Duck fat slow braised in ra sel hanout, salsa, lime

Coconut

Mango, lime, passionfruit, coriander

EXAMPLE MENU



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](#)

GET A QUOTE

Down South 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

[ENQUIRE NOW](#)