

PERTH
CHEF HIRE



Finger Food Catering Menus – Packages – Pricing – Options

Let Our Passion Become Your Experience

The caterer you need to make your event flawless. Perth 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.

"Allow our passion to become your experience."

[ENQUIRE NOW](#)

WHY CHOOSE PERTH CHEF HIRE?

Sure, there's a bunch of party catering companies in Perth to choose from. But at Perth Chef Hire, we pride ourselves on providing finger food catering and wait staff hire that exceeds your expectations. It's our mission to ensure we are a caterer you can trust to deliver, because we firmly believe that caring deeply about you and your guests, is integral to owning a successful catering business. We understand completely, that you can only afford for your event to be as successful as it ought to be; so with that in mind, every party or event that we cater for and service at Perth Chef Hire is of the highest priority.

FINGER FOOD MENUS

SIGNATURE CANAPE MENU

Note: Surcharge applicable on some items**

Hot Canapes

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

Cold Canapes

Beef carpaccio, black garlic, horseradish, parmesan, truffle oil
Crab, passionfruit, coconut, tapioca (GF)
Beef tataki, ginger, ponzu, wasabi (GF)
Compressed melons, vodka, coconut, mint (V, GF)
Beetroot, berries, balsamic, smoked goats curd (GF)
Kingfish, yuzu, avocado, furikake shiso (GF)
Selection of vegetarian nori rolls (V, GF)
Heirloom tomato, basil, buttermilk, parmesan (V)
*Fresh oysters with nuoc cham & fresh lemon (GF) ***
Fennel and honey cured salmon with buttermilk gel and pickled fennel (GF)

Substantial Canapes

Sliders

Lamb shoulder, smoked eggplant, harissa yoghurt
Pulled pork shoulder, chipotle and apple slaw
Zucchini, butterbean, beetroot, dukkha, sunflower, yoghurt (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)
Roast baby 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)
Dolce de leche mousse, hazelnut and chocolate caramel (V)

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 @ \$55 per person* Plus
(Minimum 1 chef @ \$200 and 1 wait-staff minimum at \$175)

40 or more guests @ \$50 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.

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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 \$30 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 \$35 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 \$40 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 \$45 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 \$50 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 \$55 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

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 caterer by saving the date and making a reservation or booking by filling out our bookings and enquiries form which you can obtain on request.

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.

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0435 719 525 | info@perthchefhire.com