

NEWCASTLE CITY HALL CANAPES AND PLATTERS MENU

Canapes

Our canape service is for a minimum of 20 guests.

Platinum - \$5.70 per item

Hot

- Chilli bean nacho tarts with guacamole & salsa (veg)
- Yakitori chicken kebabs
- Rosemary & garlic rubbed New England lamb kebabs (gluten free/dairy free)
- Wild mushroom & Binnorie goats cheese tartlet (veg)
- Twice slow cooked pork belly spoons in ginger & sweet soy (dairy free)
- Seared scallop spoons with pea puree, pancetta & truffle oil (gluten free)
- Vegan kakiage (Japanese fritters) with a daikon dipping sauce (vegan)
- Handmade chicken & prawn spring rolls with nam jim dipper (dairy free)

Cold

- Selection of handmade nigiri sushi with soy, wasabi & pickled ginger
- Smoked chicken & avocado tartlet with chiffonade kale
- Port Stephens oysters with salsa verde & angel hair chilli (gluten free, dairy free)
- Tuna tataki spoons with fine Spanish onion, citrus sesame dressing & crisp fried garlic (gluten free)

Gold - \$3.70 per item

Hot

- Variety of mini gourmet pies
- Warm oven baked mini quiche
- Oven baked spanakopita with a cucumber riata (veg)
- Corn & tofu gyoza with a sesame & chilli citrus ponzu (vegan)
- Pork & cabbage dumplings with a citrus & soy dipper (dairy free) - handmade by Nagisa
- Peking Duck Spring rolls with plum dipping sauce (dairy free)

Cold

- Caramelized onion & Hunter Belle Blue Moon cheese tartlette (veg)
- Mini vegetable frittata with tomato jam & baby herbs (veg)
- Tomato & basil mini bruschetta with black olive crumble (veg)
- Vietnamese rice paper rolls with avocado, Asian vegetables & herbs with a chilli & lime dipper (gluten free, vegan)
- Prawn mini bruschetta with rocket & preserved lime aioli
- Smoked salmon avocado & dill cream cheese pinwheels, served on a cucumber disc

Mini Meals - \$8.70 per item

- Rubeen sliders on Papa Al's dark rye with pulled corned Manning Valley brisket, swiss cheese, sauerkraut, sliced pickles & piquant sauce. (Gluten free available when requested prior to event date – surcharges apply)
- Mini Hunter Valley beef cheeseburgers with shoestring fries
- Butter chicken curry boats on jasmine rice with green mango chutney
- Braised peppered Manning Valley beef boats with garlic roasted chats
- Chilli bean tofu with steamed jasmine rice (vegan)
- Buta no kakuni (slow cooked soy & ginger pork) with steamed koshihikari rice & sliced shallots (dairy free)
- Fried polenta chips with roasted Mediterranean vegetable & herb tomato sauce (veg, gluten free)
- Salt & pepper squid with a chilli & mango salad (dairy free)



Dessert - \$10.70 per person
Chef selection of petit fours with mini tarts

Canape & beverage packages

Canape service is for a minimum of 20 guests

One hour package - \$27.00 per person
Please select four gold canapés plus one mini meal, we will also serve a chef selection of assorted sweets
Inclusive of Silver beverages for a one hour service period - \$42.00 per person

Two hour package - \$40.50 per person
Please select six gold canapés, one platinum canape item plus one mini meal, we will also serve a chef selection of assorted sweets
Inclusive of Silver beverages for a two hour service period - \$62.30 per person

Three hour package - \$51.00 per person
Please select eight gold canapés plus two mini meals, we will also serve a chef selection of assorted sweets
Inclusive of Silver beverages for a three hour service period - \$80.00 per person

Platters

All platters serve 10 -15 guests

Antipasto Platter - \$125.00 per platter
Assortment of cold cut meats served with Hunter Belle cheese, grilled vegetables, olives, dips, toasted breads & crackers

Hunter Belle Cheese Platter - \$130.00 per platter
Upper Hunter Camambelle, Blue Moon & Ol Smokey cheddar all crafted by legendairy cheese maker Jason Chesworth. Served with quince paste, grapes, apple, @Urbanchef honey, a selection of crackers & toasted Papa Al's sourdough

Snacks & Dips Platter - \$72.80 per platter
Variety platter of cabanossi, twiggy sticks, spiced gherkins, pickled onions, crudités, dips & crackers

Hot Finger Food Platter (50pc) - \$63.00 per platter
Devil buffalo wings, mini pies, mini quiche, coconut crumbed prawns, salt & pepper squid & arancini with accompanying sauces

Fruit Platter - \$72.80 per platter
Variety of seasonal fresh fruits, with @Urbanchef honey yoghurt

Dessert Platter - \$119.00per platter
Chef Selection of assorted petit fours of mini tarts & cakes

