

PLANT BASED CANAPES

COOL BITES

Pineapple, tomato, pickled jalapeno, **cucumber ceviche**, coconut tiger milk (gf)

Crispy rice paper topped toasted coconut, peanuts, ginger, sesame, palm sugar candy (gf)

Cucumber ribbons filled with pickled green papaya, Bali herb salad, saw tooth coriander (gf)

Grilled olive, cherry tomato, zucchini skewers, holy basil, balsamic oil (gf)

Curried tofu "egg" tea sandwiches, chive, eggless mayo, celery, walnuts

Minted pea tartlets, fennel soubise, snow pea, snap dragon

WARM BITES

Garlicky **hustle back potatoes**, smoked tempeh, grilled lemon aioli (gf)

Trio of cauliflower - burnt, pureed, pickled, spiced chickpeas, verde oil (gf)

Koran fried broccoli, crushed peanuts, gochujang, kewpie (gf)

Salt baked **heirloom radish**, ginger pumpkin puree, toasted crushed rice (gf)

Maple & rosemary roasted root **vegetable skewers** (gf)

Cones of **sweet potato & skinny fries**, smoked paprika salt, tofu mayo (gf)

SWEET BITES

Mini pavlova, fresh passion fruit, vodka berries, fermented mint (gf)

Coconut chocolate mousse, fresh and pickled strawberries (gf)

Salted caramel popcorn, chocolate & raspberry sauce (gf)

Mango sago, vanilla Chantilly, crunchy puffed rice (gf)

ADD ON & ADDITIONAL

BIGGER BITES

Guest will enjoy 1 per person per item

Cedar smoked portabella **mushroom slider**, tomato chutney, onion marmalade, kombatcha mayo

Grilled corn on the cob, miso leek butter, dukkah crunch (lg)

Fluffy tofu, steamed boa, green mango, pickled carrots, chili, smoked hoisin

Thick polenta chips Greek style, non dairy feta, oregano, roasted garlic mayo (lg)

Carrot & kale falafel lettuce wraps, beetroot hummous, mint tabouli pickled onions

MINI PLATES

Entrée size perfect for longer events

Guest will enjoy 1 per person, per item

Orange **blossom roasted pumpkin**, popped forbidden rice, wok kale, chili spiked pepitas (gf)

Sticky sweet and sour eggplant, gai lan , coconut sambal, toasted sesame seeds (gf)

Beetroot curry, Sri Lankan leaves, grilled nan, coconut cream, fresh herbs

Fresh summer kim chi and soft glass noodles, sprouts, tomatoes, loads of herbs, spicy sour dressing (gf)

Charred baby cos salad, panella crushed almonds, grapes, orange, pickled radish, green goddess (gf)

Black eye pea, chickpea & **cauliflower shakshouka**, spring onion, mild chili pickle, grilled Turkish

VEGGIE PATCH GRAZING TABLE

The **seasons greatest and latest veggies** served raw, pickled, braised, roasted, grilled, torched, chopped, sliced, julienned, skewered and tossed. Supported by dips, spreads, artisan small goods, vegan cheese, breads, crackers, lavosh bark and olive oil,.....plus a few surprises!

FINESSE

C A T E R I N G G R O U P

PACKAGES

4 selections	10 canapés per person	1 hour
6 selections	12 canapés per person	2 hours
8 selections	14 canapés per person	3 hours

Wait staff, bar staff and chefs are an additional price of \$45 per hour with a minimum of 5 hours each

Boards, platters and napkins are included with no extra charge

Minimum 40 guest, surcharges apply for numbers under

Front of the house wedding managers (if needed) are an additional price of \$55 per hour with a minimum of 8 hours

Supplier meals all at \$35 per person

Gf gluten free **Lg** low gluten