

# canape function packages

## CANAPÉS

shantung chicken dippers  
crab and sweetcorn fritters  
eggplant and tofu fritters (v)  
mini mantou with dipping sauces (v)  
egg tofu with nyonya sauce (v)  
sweet and sour pork bites  
steamed rock oyster with black  
garlic and shallots  
compressed rice with chilli  
dipping sauce (v)  
crumbed salmon with tom yum mayo  
vegetable spring rolls  
crab and pork dumplings as menu  
cured kingfish on crisp bread with  
crème fraiche and cucumber jelly

## SUBSTANTIAL CANAPÉS

kung pao pork slider  
bang bang chicken slider  
braised shitake slider (v)  
duck fried rice (vo)  
steamed squid and glass noodle salad (vo)

## SWEET CANAPÉS

banana and pineapple fritters w rum  
butter scotch  
coconut tartlets with mango  
brioche crumbed jasmin tea pear with  
yuzu syrup

(v) = vegetarian

(vo) = vegetarian option

## SNACK

\$12pp (30min-1hour)

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3 canapes 3 types

\$20pp (1-2hours)

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6 canapes 3 types

\$24pp (1-2hours)

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6 canapes 6 types

## MEAL

\$40pp (1-3hours)

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12 canapes 6 types

\$42pp (1-3hours)

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6 canapes 3 types plus 4 substantial

\$52pp (1-3hours)

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12 canapes 6 types plus 2 substantial

## EXTRAS / ADD ONS

\$7pp

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2 sweet canapes 1 types

\$8pp

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2 sweet canapes 2 types

