

Sides and Main

PRIVATE CHEFS + EVENTS

Cocktail Party Menu



We have some of the best canapés around from simple one bites to more substantial finger foods and fork food offerings. Our chef/s will be on site using your kitchen and our professional waitstaff will serve food and drinks plus tidy up. You wont need to lift a finger!

We can provide equipment hire, cocktail waiters, ice in volume, styling, florals, props, bars and lighting as required.

Choose a selection of canapés and more substantial finger food to keep the fun flowing. Create your own menu as no two parties are ever the same. We can have mini self service stations or customise a mini grazing table for later on for those who need midnight snacks. Even just a big cheeseboard!

Please check your event date is available first.

Canape Packages

- 6 canapes \$48pp (choose 3 cold, 3 warm)
- 7 canapes \$56pp (choose 4 cold, 3 warm)
- 8 canapes \$64pp (choose 4 cold, 4 warm)
- 9 canapes \$72pp (choose 5 cold, 4 warm)
- 10 canapes \$80pp (choose 5 cold, 5 warm)

*on menu denotes extra surcharge \$4pp

*minimum 20 guests

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Substantial Canapes/Fork food

Substantial canapes are \$12 - \$15pp
Some are Market Price

Dessert canapes

\$7pp

Grazing tables/food stations (minimum 20 guests)

Please see our current menu for prices

Sample Canapes Menu

Seafood Cold

Peeled tiger prawns, cocktail sauce, fresh lemon GF

South coast oysters, yuzu and ginger mignonette, trout roe GF

Spicy scorched salmon crudo on mini rice cakes with jalapeno and roe GF

Alaskan king crab with horseradish and tarragon flaky pastry tartlet

Tuna crudo sesame cone, wasabi mayo, pickled ginger, tobiko

Hiramasa kingfish crudo spoons, seaweed, spicy nam jim dressing GF

Caviar blinis, creme fraiche, egg MP

Yellowfin tuna tataki lollipops, pea, wasabi, popped rice GF

Salmon tartare, crispy wonton, pickled nashi pear, lime aioli

White anchovy on toast, romanesco sauce, parsley

Betel leaf, prawn, green mango, peanut and coconut chutney, chilli GF

Seafood Warm

Prawn hargow dumplings on chinese spoons with chilli oil and soy sauce

Thai prawn and black sesame toast, lime and palm sugar sauce

Grilled minced prawn, chilli and lemongrass skewers, Thai dressing GF

Tikka masala grilled prawns, spicy green yoghurt GF

*Scallops and chorizo, curry leaves, saffron drizzle (served in the shell) GF

Black crumbed prawn arancini, saffron mayo, tobiko

Fried chilli and pepper calamari, lime and smoked salt

Snapper pea, dill croquette, lemon mayo

Lobster mushroom spring roll, sweet ginger sauce MP

Meat and poultry Cold

Peking duck rolls with fig jam, hoisin

Beef and fennel tartare on crostini, parmesan snow, avocado puree

Pintxos - chorizo, pickled peppers, olives GF

Prosciutto wrapped fig, holy goat, honey drizzle GF

Beef tartare, fennel crostini, parmesan snow, avocado puree

Meat and poultry Warm

Middle Eastern slow cooked lamb spring rolls, spicy yoghurt sauce

Spicy lamb kofta, pomegranate, mint labne, sumac GF

Korean sweet sticky chilli fried chicken, popcorn style GF

Indonesian chicken skewers with peanut satay and fresh lime GF

Pepper beef mini pies, smashed pea topper, tomato relish

Cocktail empanada, beef, sultana, olive egg, jalapeno yoghurt sauce

Ham hock and gruyere croquettes, picillilli

*Crunchy potato cake, eye fillet, bearnaise GF

Harissa lamb, feta, pea sausage rolls, minted yoghurt

Vegetarian Cold

Meredith Dairy goats feta and caramelised red onion tartlets, truffle honey drizzle

Chilli peanut, fresh herbs, cucumber Vietnamese rolls with sweet ginger dipping sauce GF

Gazpacho shots with watermelon, olive and watermelon balls GF

Mini corn cakes with guacamole

Vegetarian sushi rolls, dipping sauce

Vegetarian Warm

Cocktail empanada, sun dried tomato, olive and cheese, tomato chutney

Wild mushroom, thyme and goats cheese arancini

Brioche toastie fingers, comte, mushroom ragu, crispy onions

Sample Substantial canapes / fork food

Vodka rigatoni pasta with parmesan

Goan style vegetable curry, rice, mango chutney GF

Soft taco with barramundi, cabbage, pineapple, spicy mayo

Crab cake slider, jalepeno sauce, lettuce

*Moroccan chargrilled lamb cutlet, mint yoghurt GF

Wagyu cheeseburger slider, pickles, caramelised onion, relish

Barramundi slider, crispy pancetta, cheese, jalepeno, dill tartare

Fried chicken slider, fennel, celeriac slaw, sriracha mayo

Steamed bao bun, roast duck, pickled carrot, sriracha

Nicoise salad with fresh tuna, eggs, lettuce, beans and olives GF

Tempura Clarence River prawns with ponzu - XL size

Chermoula chargrilled lamb cutlet, pomegranate, yoghurt GF (surcharge \$5pp)

Fresh tiger prawn soft milk roll with shredded lettuce (surcharge \$5pp)

Chilled lobster roll with tarragon and chive mayo, micro celer (surcharge \$15pp)

NB Biowood plates and forks provided

Sample Dessert Canapes

Mixed mini iced eclairs

Pistachio gelato mini cones

Assorted mini cannolis

Strawberry panna cotta pots

Chocolate and peanut mousse lollipops

Mini passionfruit curd tartlet

Chocolate dipped strawberry

Mini pavlova, cream, passionfruit

Sample Grazing tables/food stations (minimum 20 guests)

To compliment the canape service we can set up a grazing table for your guests to serve themselves either before, during or after canapes are served.

1. Cheese and charcuterie tables/includes all styling

Simply classic

Deluxe

2. Oyster Bar

includes condiments, decorative clams, ice

3. Raw bar - peeled prawns, oysters, marinated octopus, sashimi, sauces, displayed in giant clams and ice/includes all styling

4. Caviar Bar with blinis, sour cream

Market price

5. Warm glazed ham leg, soft rolls, condiments, slaw

*custom food stations can be curated to suit the event eg burger bar, taco bar etc

Please note:

*GST is added to invoices

*Staff on site are an extra cost (chef and waiters)

*Custom menus and themed menus are available

*We can cater for special dietary needs

*We can organise hire equipment and florals if required

*Please email karen@sidesandmain.com.au to confirm your required date is available, to receive our current menu and to obtain a full quote.