

CANAPES & ROAMING



INDULGE IN OUR SELECTION OF
PREMIUM CANAPES...
ONE PERFECT BITE AT A TIME!



WE RECOMMEND

4 CANAPES + 2 ROAMING \$70 PER PERSON
5 CANAPES + 1 ROAMING \$65 PER PERSON
3 CANAPES + 3 ROAMING \$75 PER PERSON

beamazed@craftedevents.com.au

CANAPES

BITE SIZED SNACKS DESIGNED TO BE EATEN IN ONE BITE. BOTH TASTY AND VISUALLY APPEALING.



OUR COLD SELECTION

Mini Poppy seed bagels
smoked chicken, avocado,
dried tomato

~

Mini sesame Bagels,
smoked salmon, avocado,
dried tomato, horseradish
cream

~

Mini black sesame bagels
Bocconcini, pesto, spinach,
dried tomato (veg)

~

Potato rosti topped with
smoked salmon, pickled
onion & caper horseradish
cream (gf)

~

Roasted pumpkin basil &
almond tart, red peppers,
spinach (gf,df,vegan)

~

Roasted beef, smoked
eggplant puree, salsa verde
on garlic bruschetta (df)

Szechuan duck, radish
green onion salad, crispy
rice (gf, df)

~

Chicken & mushroom tart
hazelnut crumb
(gf, df)

~

Beetroot hummus pickled
radish on cucumber, black
sesame
(gf, vegan, df)

~

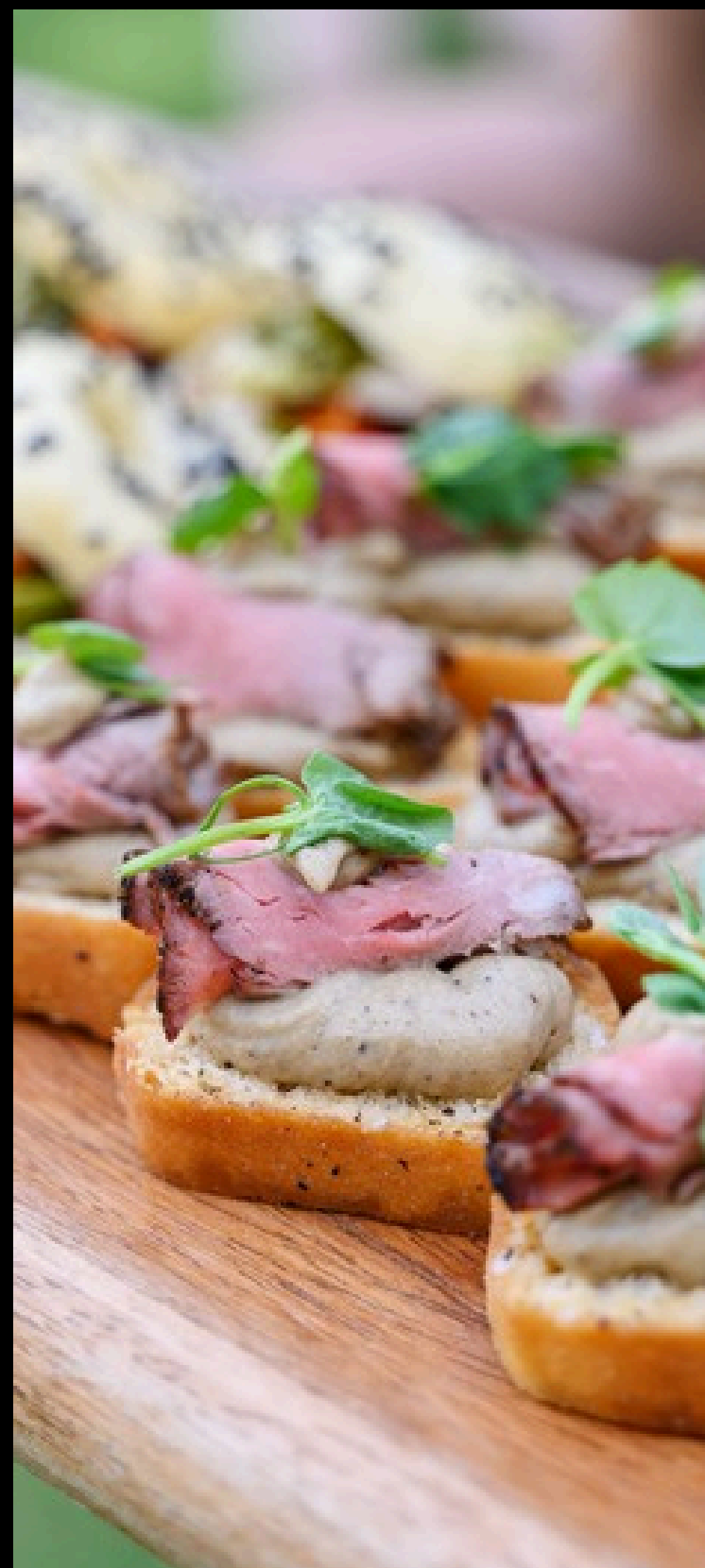
Nori roll, pickled daikon,
cucumber, avocado,
miso & green onion
(gf, df, vegan)

~

Prawn avocado norimaki,
pickled ginger & toasted
sesame (gf, df)

~

Smoked slow cooked
octopus, miso mayonnaise,
green pea seaweed
custard



@craftedeventswa
@cocktailgastronomy

beamazed@craftedevents.com.au

CANAPES

BITE SIZED SNACKS DESIGNED TO BE EATEN IN ONE BITE. BOTH TASTY AND VISUALLY APPEALING.



OUR WARM SELECTION

Southern crispy chicken,
onion jam, on corn bread
(gf,df)

~

Tomato, rosemary arancini
pumpkin puree
(vegan, df,gf)

~

Crispy pork belly sweet
ginger soy, toasted coconut
sambal (gf,df)

~

Teriyaki chicken mushroom
skewers, toasted sesame,
green onion (gf,df)

~

Lamb rosemary pie flaky
pastry

~

Smoky garlic prawn with
lemon parsley (gf, df)

Chicken and ginger
dumpling, spicy dipping
sauce (df)

~

Southern style crab cake
red pepper relish (gf, df)

~

Zucchini parmesan &
sweet potato fritters,
tomato relish (gf, veg)

~

Thai lemongrass chili
fish balls, sour spicy
sauce

~

Pumpkin sweet potato
pakora, mango chutney

~

Duck miso croquette,
hazelnut & sesame
crumb (gf, df)



@craftedeventswa
@cocktailgastronomy

beamazed@craftedevents.com.au

ROAMING

SERVED HOT

SLIGHTLY LARGER HAND HELD, EATEN WITH A FORK
WHILE GUESTS CAN STILL MOVE AROUND AND
MINGLE.

Crispy tempura snapper,
chips and herb, lemon
mayonnaise (gf,df)

~

Red wine braised beef
cheeks wild mushrooms,
buttery pomme puree, snow
pea shoots (gf)

~

Creole style chicken, soft
goats cheese polenta,
spinach & tomato salsa (gf)

~

Ragout of slow cooked chuck
in tomato onion
garlic and herbs, penne
pasta & Romano cheese

~

Plump potato gnocchi, basil,
spinach, tomato, white wine,
garlic and broccoli
(gf, df, vegan)

~

Chicken and prawn pad thai,
vegetables, rice noodles and
crispy onion

~

Beef burger with swiss
cheese, onion jam, butter
lettuce & tomato chutney

Lamb Korma: slow cooked
lamb shoulder in fragrant
spices w/ basmati rice,
mint riata (gf)

~

Slow cooked pork belly, Asian
sesame slaw , sticky soy glaze
(gf, df)

~

Fragrant lentil dahl with
seasonal vegetables &
cashew crumb (gf, df, vegan)

~

Crab macaroni cheese donuts
crumbed in
panko fresh garden salad &
tomato relish

~

Greek style bbq marinated
lamb, cucumber, olive and
tomato salad & garlic oregano
dressing (gf,df)

~

Cured grilled Atlantic salmon,
herb sauce, baked potatoes &
parmesan (gf)

~

Pulled pork bao bun (2)
pickled radish, onion &
red cabbage



@craftedeventswa
@cocktailgastronomy

beamazed@craftedevents.com.au

GRAZING

TO START YOUR EVENT WITH A SAVOURY NIBBLE
OR FINISH IF YOU HAVE A SWEET TOOTH.



ANTIPASTO GRAZING \$25 PER PERSON

Selection of cold cuts with cornichons, relishes,
mustard, olives, grilled vegetables and dried tomato

House made dips; spiced carrot and cashew, smoked
eggplant and chickpea (vegan, gf, df)

Blue cheese, vintage cheddar & brie cheese with nuts,
dried fruits & fresh seasonal fruit

Fresh breads including gluten free, water crackers &
grissini sticks



DESSERT GRAZING \$18 PER PERSON

A selection of bite size desserts, petit fours &
seasonal fruit.



GET IN TOUCH
beamazed@craftedevents.com.au



@craftedeventswa⁵
@cocktailgastronomy

CHOOSE YOUR OWN ADVENTURE

OUR MENU IS CRAFTED TO LET YOU TAKE THE
LEAD –THERE'S NO FIXED SELECTION, SO
YOU CHOOSE THE DISHES THAT TRULY MAKE
YOUR MOUTH WATER.

WHETHER YOU'RE CRAVING BOLD FLAVORS,
COMFORTING CLASSICS, OR SOMETHING
TOTALLY UNEXPECTED, WE'RE HERE TO
GUIDE YOU THROUGH THE OPTIONS AND
HELP CREATE A MENU THAT LEAVES BOTH
YOU AND YOUR GUESTS FEELING SATISFIED,
DELIGHTED, AND THOROUGHLY AMAZED!

Minimum of 30 guests for canapes and roaming food.

Prices are exclusive of GST.

Cutlery, crockery, service wear and staff are included.

Feel free to ask for changes, we will be happy to
customize dishes to your requirements.

All dietary requirements can be catered for, separate
meals required will incur a 10% surcharge.

beamazed@craftedevents.com.au



@craftedevents⁶wa
@cocktailgastronomy