CANAPÉ CATERING PACKAGES

All canapé packages are fully serviced meaning our prices include chef & waitstaff. Drop-off canapé packages are not offered to ensure the highest food quality, timing and presentation.
Minimum 30 people.

PACKAGES

- Any 5 items – $50 per person
- Any 7 items – $60 per person
- Any 9 items – $70 per person

To ensure the best guest experience, we encourage a balanced selection of light, hot & substantial items. We recommend no more than 2 substantial (bread-based) items per package. Please reach out if you would like guidance with your selections.

Please ask about our grazing board, dessert menu options and pop up bar package which can be added to your event booking

MEAT

- Pork san choy bow in jem lettuce (GF)
- Lamb pies topped with creamy pea puree
- Chicken satay skewers with peanut sauce (GF)
- Chicken & mango salsa rice paper rolls
- Beef fillet with hollandaise on sourdough
- Lamb kofta with tzatziki (GF)
- Duck spring rolls with sweet chilli sauce
- Teriyaki beef skewers (GF)
- Italian style beef & pork meatballs with tomato sugo (GF)
- House-made sausage rolls with tomato sauce
- Pulled lamb wraps with rocket & tzatziki
- Nacho boats with beef, salsa, sour cream & guacamole (GF)
- Bao bun with crispy pork, slaw & sriracha mayo
- Baby chat potatoes topped with sour cream, cheese & bacon
- Teriyaki chicken sushi with avo & soy sauce (GF)

SLIDERS

- Pulled pork sliders with slaw & smokey BBQ sauce (can be GF)
- American style cheeseburger (can be GF)
- Southern style chicken burger with spicy slaw
- Tempura flathead with tartare & rocket
- Halloumi with rocket & chilli jam (V)

SEAFOOD

- Mini prawn cocktails (GF)
- Grilled prawn & chorizo skewers (GF)
- Mini corn fritters with smoked salmon & sour cream
- Garlic prawns in wonton pastry with sweet chilli sauce
- Tempura flathead with tartare sauce
- Crumbed calamari with garlic aioli
- Panko crumbed prawns with lime aioli
- Marinated salmon skewers with sweet soy (GF)
- Chilli prawn ravioli with tomato sugo
- Tuna & avocado sushi with soy sauce (GF)
- Mini lobster rolls (premium item +$4 per person)

VEGETARIAN

- Mini bruschetta with ricotta on sourdough & balsamic glaze (V)
- 3 cheese arancini with tomato sugo (V)
- Truffled mushroom & parmesan arancini (V)
- Vegetable samosa with mint yoghurt dip (V)
- Feta & caramelised onion tarts (V)
- Halloumi fries with spicy aioli (V) (can be GF)
- Spinach & ricotta ravioli with tomato sugo (V)
- Tempura zucchini flowers stuffed with ricotta & drizzled with honey




To book or request a quote: visit our website and fill in our enquiry form or email us
www.giovencocatering.com.au | orders@giovencocatering.com.au | 0466 671 817
Minimum numbers apply · We can cater to special dietary requirements on request
10% surcharge Sundays · 15% surcharge Public Holidays