

cocktail canapés



Whether you are entertaining a group of corporate clients in the office or close friends in your home, we have a brilliant selection of simple yet decadent canapés, presented with great elegance, brought to you from our very own kitchens.



marmalade at home's mandate would be to create a specially customised package tailored to suit your particular event, providing a specifically designed look reflected in the flowers and tableware, additional touches that make the final difference.

Planning is everything and we would aim to leave you, the host, free to enjoy every precious moment with your guests.



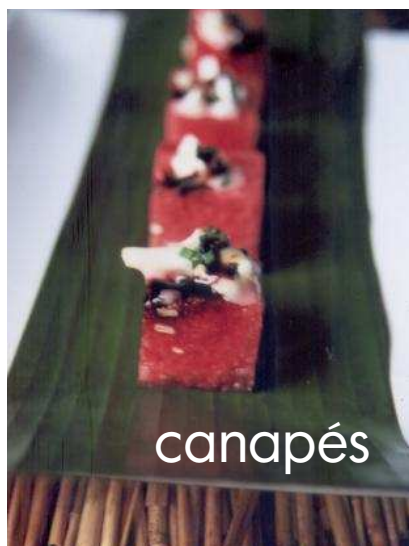
The Marmalade Group

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canapés

fresh crab salad with parsley & chilli on toast
bacon with quail's egg on toast
chilled gazpacho with baby clams
smoked salmon rillettes with caviar on pumpernickel
smoked salmon roulade with artichoke cream cheese
gravlax on toast with pickled carrots (min 50 pax)
sesame crusted tuna with pineapple and pear relish
seared tuna with soy on cucumber
seared tuna wrap with wasabi & tobiko
golden sesame prawn squares with chilli jam
yuzu prawns with toasted nori & bonito flakes
leek & bacon quiche
field mushroom quiche with truffle oil
zucchini wrapped tofu with oriental dip
barquette of grilled eggplant & pinenuts
vegetable crudités with minted yoghurt dip
corn tortilla chips with salsa fresca dip
lavosh with herb pesto or red pepper relish
seared beef on new potato with stilton
nori wrapped grilled beef with enoki mushrooms (min 30 pax)

kurage (jelly fish) sushi
wakame (seaweed) sushi
tamago maki
california maki
soft shell crab maki
sansuko vegetarian maki



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desserts

mini passion fruit trifle
white chocolate panna cotta with raspberry coulis
dark chocolate ganache
fresh fruit tartlets
sour cherry clafouti tarts
lemon short cake squares
baked almond tarts with granny smith confit
coconut chibousts with caramelized pineapple
fresh raspberry financiers
baked chocolate and coconut slices
sticky date and oat bars
mini sticky date toffee puddings
dark cherry chocolate tarts
chocolate pecan brownies
vanilla custard éclairs
glazed toffee éclairs
glazed espresso éclairs
mini chestnut mont blanc
lemon possets, blueberry
nutella chocolate squares

\$25++ per pax

**please select 7 items, including desserts
(minimum guaranteed of 20 pax)**



canapés

morning and afternoon tea

- nutella cupcake \$2.50++ per piece
- cloud nine cupcake \$2.50++ per piece
- elvis cupcake \$2.50++ per piece
- limonata cupcake \$2.50++ per piece
- chocolate deluxe cupcake \$2.50++ per piece
- banana walnut teacake \$17++ per loaf (10 slices)
- lemon ginger teacake \$17++ per loaf (10 slices)
- chocolate roulade \$17++ per loaf (10 slices)
- strawberry swiss roll \$17++ per loaf (10 slices)
- mini butter croissants
- mini danish (custard)
- mini danish (apple)
- doughnut, snow icing
- vegetable samosa
- cocktail sausages
- mini curried chicken feuilleté
- mini tuna mushroom feuilleté
- chicken caesar wrap
- shrimp caesar wrap

**choice of 6 items at \$24++ per pax
(minimum guaranteed of 20 pax)**



sandwiches

- smoked salmon, cucumber & horseradish sandwich \$48++ per platter
- tuna mayonnaise & red onion \$40++ per platter
- egg & watercress sandwich \$40++ per platter
- chicken with sundried tomato sandwich \$40++ per platter
- bacon & cheese sandwich \$40++ per platter
- sardine istimewa sandwich \$40++ per platter

**20 pieces per sandwich platter
only multi grain bread will be used for all
sandwich platters**