

## CANAPÉ SERVICE

### ★★★★★ WHAT IS A CANAPÉ? ★★★★★

#### WHAT ARE CANAPÉS?

A type of hors d'oeuvre (starter or appetizer), a canapé is a small dish served before a meal. Some are served cold, others hot. Hors d'oeuvres may be served at the dinner table as a part of the meal, or before seating.

Types of hors d'oeuvres are many, but here are a few classic categories; canapés, skewers, small pastries with savory or sweet fillings, Crudité platters and dips, Deviled eggs are classic, crowd-pleasing hors d'oeuvres that have many variations.

#### CANAPÉS ARE FUN

You may be forgiven for thinking that canapés are stuffy and conventional given the proliferation of mini wraps or frozen pastry, but done right, canapés are fun and inventive! There's really no limit to what sort of item can be considered served, provided it's one or two bites, and is served before dinner (or in place of dinner at a cocktail party).

#### KRAFTY CANAPÉS

Krafty Catering takes a modern approach to classic hors d'oeuvres by reinventing some of the classics with culinary flare and crafting new ones inspired by our favourite foods and travels. We put as much attention to detail, techniques and ingredients into canapés as any other course.

## ★★★★★ HOW DOES A CANAPÉ PARTY WORK? ★★★★★

### IT'S ALL ABOUT OPTIONS (& OPTICS!)

They say the best things come in small packages. Thus, the ever-rising popularity of canapés at private parties and corporate events is easily explained. These exquisite little masterpieces don't just look good and taste delicious. Opting for finger food solves the problem of space and allows your guests to really enjoy a party, as they are able to freely walk around and interact with each other, while canapés and other morsels are being passed around on trays and platters by wait staff.

There is also a more varied selection of food on offer as opposed to a formal sit down meal, so you can be sure that none of the guests will leave your party with a bored palette or an empty stomach.

### HOW MANY SHOULD I SERVE?

It's best to calculate the amount per person.

**Canape-only party:** 8-10 savory and 1-2 sweet canapés per person for a standard 4-hour private party, where no other food is served.

**Pre-meal drinks reception:** 3-4 pieces per person will do just right. This will tease the taste buds but won't be enough to spoil appetites before the main meal.

**Cocktail event:** If you would like to serve some finger food at a cocktail event, aim for around 4-6 per person for a 2-3 hour event.

While it is always good to be on the safe side and have some extra food in case your guests are very hungry, try not to worry whether canapés will last till the end of the party. Our wait staff will control the quantities and slow down the service if needed.

*Amount over time per person*

*3-5 canapes per 1-1.5 hours*

*5-7 canapes per 1.5-2.5 hours*

*8-10 canapes per 2.5- 3.5 hours*

*11-15 canapes per 3.5+ hours*

*~OR~.*

*3-4 per hour*

**WHAT CANAPÉ SHOULD I CHOOSE?**

Here's a handy checklist based of our experiences working with a wide range of clients.

- It's always a good idea to have both cold and hot options.
- Make sure you cater for all tastes and preferences - have seafood, meat and vegetarian canapés.
- Choose a mixture between 1-2 bite options to ensure satisfaction of all guests
- Try to find out prior to an event if any of your guests have certain food intolerances or allergies. We have plenty of gluten free, vegan and vegetarian options!

Or, you can give us a general direction and let us choose for you. We have the experience in what works well and we are happy to prepare you a quote based upon your per person budget.

**HOW MUCH FOR THE WHOLE SHEBANG?**

\$350 set up fee + price of canapés.  
Waived on orders of 1000+ pieces.

We provide staff: 1 cook and 1 server per every 100 canapés served per hour. Staff are allocated based upon the agreed time for canapé service. We will remove our food and service smallwares after the event and ensure kitchen area is returned to the state we found it in.

**WHAT'S A ONE BITE AND A TWO BITE?**

A one bite canapé can easily be consumed in a single mouthful and does not require holding for any length of time. A one bite canape should be bold in flavour and refreshing. A two bite canape is more filling and as the name implies will require holding between bites. A good menu should have a mix of both.

If the canapé service will be the only food for the evening, the two bite canapés can be filling with less total units. We recommend 6-8 two bites compared to 12-16 one bites for a satisfying canapé meal.



**ONE BITES**

Price per 10 (min 30 per)

**TWO BITES**

**BEET AND CHÈVRE MOUSSE** Candied hazelnut, red wine vinaigrette (V,GF) \$27

**DEVIL EGG** Classic yolk mousse, smoked paprika (V,GF) \$21

**BEEF TARTARE** Crispy potato chip, truffle egg yolk (GF) \$32

**TUNA TARTARE TACO** Wonton crisp, pickled wakame, spicy mayo \$35

**PRAWN CEVICHE** Cucumber, mint, chili, citrus (GF) \$27

**FRIED HALLOUMI** Wild mushroom, halloumi cheese, truffle cream (V) \$29

**CHEESE STUFFED GOUGÈRES** Black pepper, cheddar mousse, Ranch powder (V) \$26

**THAI VEGAN CRAB CAKE** Jackfruit, mint, pickled chili, cashew emulsion (V)

**SOY MARINATED EGGPLANT "TARTARE"** Taro chip, smoky eggplant, citrus (VV, GF)

**SMOKED HUMMUS** Parsley, onion, mint, goat feta (VV, GF)

**PULLED PEKING STYLE DUCK** Sesame pancake, leek, compressed cucumber \$39

**THAI CHICKEN DRUM** Caramel sauce, coconut cashew crumble (GF) \$35

**BUTTERMILK FRIED CHICKEN SLIDER** Handmade mini buns, mayonnaise, arugula, pickled red onion \$40

**KOREAN MEATBALL SLIDER** Cache Creek beef & pork, korean bbq sauce, toasted sesame seeds, kim chi \$40

**PORK BELLY LETTUCE WRAP** 5-Spice char shui glaze, pickled red onion, aioli, pea shoots, butter lettuce (GF) sub smoked tofu for vegan (VV) \$40

**LAMB "LOLLIPOPS"** Lamb rack, madras curry cauliflower puree, vandovan wild rice granola \$50

**FRIED TOFU BROCHETTE** Crispy broccoli, General Tso's dressing (GF,VV) \$35

**BRAISED SHORT RIB SLIDER** Stout jus, handmade buns, horseradish aioli, pickled onions \$42

**CHICKPEA FALAFEL** Soft pita, pickled turnip, parsley, tahini (VV) \$36

**SMOKED HUMMUS** Papadum, onion chutney, pickled grape (VV,GF) \$32

Price per 10 units | 30 units per selection required

★★★★★ SWEET ★★★★★

### CRÈME BRULÉE

Salted caramel creme brûlée  
spoonful \$30

### TORCHED APPLE TART

Sweet dough, cider curd, burnt  
meringue \$30

### CARROT CAKE MADELEINES

Cream cheese icing, sweet confit  
raisin \$30

### COOKIES & MILK

Soft chocolate chip cookie, vanilla  
infused milk \$25



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Prices per 10 persons