

AppleTree  
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# Party

## • Canapé •

### **GRAZING TABLE**

house made dips- whole brie -baked herbed ricotta  
manchego cheese -blue cheese -prosciutto -salami -chorizo  
marinated mixed olives -honey cashews -walnuts  
roasted eggplant -balsamic basil roasted capsicum  
tomato bocconcini basil salad -artichokes -sun dried tomatoes  
fresh seasonal fruit -sour dough -crackers -vegetable stick

### **BITE SIZE VEGETARIAN**

potato brie dill tart **VG**  
pumpkin arancini or tomato basil arancini **VG, GF optional**  
sweet potato rosemary rosti smoked tomato relish **V**  
beetroot goat cheese tart **VG**  
spinach pine nut wonton **VG**  
ricotta spinach almond frittata **VG, GF**  
zucchini halloumi fritter minted yoghurt **VG, GF**  
corn fritters avocado smash **VG, GF**  
pumpkin olive tart **VG**  
ricotta thyme stuffed mushrooms **VG, GF**  
kale quinoa fritter coconut yoghurt **V**  
salt pepper cauliflower cucumber dipping sauce **V**  
falafel hummus **V**

### **BITE SIZE SEAFOOD**

garlic prawn skewers **GF, DF**  
smoked salmon belini crème fraîche  
salt pepper squid cucumber dipping sauce **GF**  
crab cake chive aioli **DF**  
scallops salsa verde **GF, DF**  
oysters finger lime dressing **GF, DF**  
fresh prawns avocado mousse dill  
tuna tartare en croûte **GF, DF**

### **BITE SIZE POULTRY**

chicken pine nut sausage roll  
chicken chorizo skewer **GF, DF**  
katsu chicken bite lime aioli  
chicken leek tart  
chicken quinoa meat balls **GF, DF**  
turmeric coconut skewers **GF, DF**  
chicken vermicelli spring rolls carrot dipping sauce  
duck pâté brioche pear  
turkey bacon sausage rolls  
harissa chicken bites **GF, DF**  
duck wontons

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### **BITE SIZE MEAT**

lamb kofta  
lamb halloumi skewers  
pork belly pops  
pork lemongrass skewers **GF, DF**  
teriyaki beef skewers **DF**  
beef parmesan meat balls tomato basil dipping sauce  
roasted rare beef horseradish crème fraîche  
pork fennel sausage rolls relish  
pulled pork spring rolls  
lamb rosemary sausage rolls tomato chutney

### **RICE PAPER ROLLS (ALL ITEMS GF, DF)**

bbq pork salad lemon grass peanut sauce  
tofu mango salad coconut nut dipping sauce  
prawn mint hoisin dipping sauce  
chicken peanut mint carrot dipping sauce

### **MINI MEALS**

southern fried chicken slaw **GF**  
duck pancakes  
pulled pork mango quinoa cashew salad **GF, DF**  
bourbon glazed brisket slaw slider  
fresh prawn avocado lime aioli roll  
flathead fish taco  
braised beef cheek pie relish  
nourish bowl sweet potato quinoa beetroot kale falafel **V**  
slow roasted lamb crispy potatoes onion relish  
lamb skewer Israeli cous cous yoghurt  
pulled pork taco  
wagyu beef slider cheese pickles relish  
sweet potato burger halloumi beetroot relish **VG**  
peri peri chicken burger aioli  
seafood paella **GF, DF**  
chicken chorizo paella **GF, DF**  
pork belly sweet potato rocket apple relish  
salmon poke bowl **GF, DF**

### **CANAPÉ DESSERTS**

chocolate mousse raspberry **GF**  
lemon tart  
profiterole  
macarons  
ricotta stuffed cannoli  
chocolate tarts  
pannacotta strawberry salsa  
sticky date pudding butterscotch sauce  
red velvet cup cakes cream cheese icing

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### **SWEET TREAT PLATTERS**

caramel slice - brownie  
charlotte slice - melting moments  
macarons - vanilla custard slice  
chocolate dipped strawberries

### **CAKES**

6 inch 3 layer buttercream iced \$130  
8 inch 3 layer buttercream iced \$160  
two tier cake 10 inch base & 6 inch top start \$260  
gluten free fee applies  
floristry fee applies

#### **flavours:**

vanilla bean white chocolate  
mango white chocolate passionfruit  
chocolate raspberry  
chocolate mud  
caramel mud  
red velvet  
butter cake  
marble cake

### **PACKAGES**

4 canapé \$28 per head  
grazing table & 4 canapé \$32 per head  
3 canapé, 2 mini meals & 1 dessert \$48 per head  
grazing table, 3 canapé, 2 mini meals \$54  
grazing table, 3 canapé, 2 mini meals, 1 dessert \$60  
fully serviced event add a waiter per 30 guests \$250  
and chef service fee \$250

or choose your food to be delivered hot along with styling ready for self-service. Includes pick up of service platters and utensils after the event (items must be cleaned prior to pickup) \$150



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