

*Devour it
Catering*

YOUR PREFERRED
CATERER FOR
BUSINESS OR
PLEASURE

CANAPE PACKAGES

Devour it Catering have an extensive range of finger food to please even the most discerning guest. 21st? Engagement? 40th? Wedding? Retirement? We've got it covered. From budget friendly packages featuring well-loved traditional party food to glamorous canapés featuring exquisite ingredients, we have a package that will suit your particular requirements.

All packages are delivered with easy to follow heating instructions or fully trained and experienced staff are available at rates starting from \$50 per hour, minimum 4 hours.



DEVOUR IT CATERING 51 ELIZABETH ST, KENSINGTON, 3031 PHONE 9376 0710 e: catering@devourit.com.au



Popular 6 piece package \$11.55 per person

Spring rolls (vgn)

Curry Puffs (vgn)

Beef dim sims

Tempura chicken bites

Spinach and ricotta pastries (v)

Party pies

Popular 8 piece package \$16.30 per person

Breaded calamari

Mini quiches

Spring rolls (vgn)

Curry Puffs (vgn)

Beef dim sims

Tempura chicken bites

Spinach and ricotta pastries (v)

Party pies

(both packages served with sweet chilli sauce and tomato sauce)



Classic 6 piece package \$15.75 per person

Sushi (available v & gf)

Pumpkin risotto balls (v)

Bacon, sundried tomato and parmesan quiche

Curry puffs (vgn)

Spring rolls (vgn)

Chicken and leek cocktail pies



Classic 8 piece package \$22.05 per person

Sushi (available v & gf)

Tomato, bocconcini and basil skewers (v & gf)

Chicken satay skewers

Pumpkin risotto balls (v)

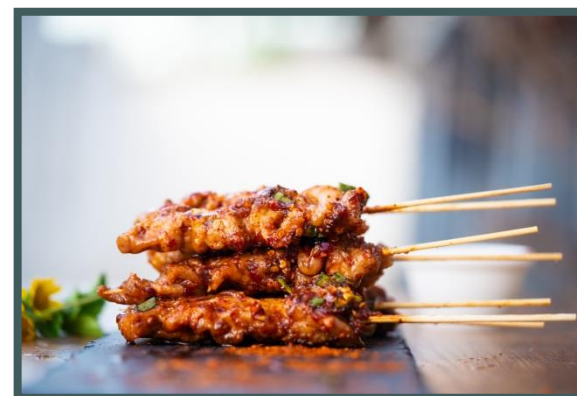
Bacon, sundried tomato and parmesan quiche

Curry puffs (vgn)

Spring rolls (vgn)

Chicken and leek cocktail pies

(both packages served with sweet chilli sauce and tomato sauce)





Premium Canape package (Minimum 15 guests)

Choose your favourites!

You get the opportunity to select the pieces you want for your special event.

6 pieces: \$22.10 per person

8 pieces: \$29.50 per person

10 pieces: \$36.80 per person

COLD

Zucchini and dill fritters with goat's cheese (v)

Tomato, bocconcini and basil skewers (v & gf)

Smoked salmon blinis with cream cheese and dill

Sushi served with soy and wasabi (available v & gf)





WARM

Chicken satay sticks served with satay peanut sauce

Caramelized onion, brie and thyme quiche (v)

Bacon, sundried tomato and parmesan quiche

Duck spring rolls with hoisin sauce

Shredded vegetable and vermicelli noodle spring rolls with plum sauce (vgn)

Moroccan chicken balls served with minted yoghurt

Creamy chicken and mushroom vol au vents

Spicy pumpkin and coriander vol au vents

Sesame crusted chicken strips served with honey mustard mayo

Spicy Thai barramundi bites (gf)

Prosciutto, tomato and fetta pizettes

Antipasto pizettes (v)

Pork cocktail sausage rolls

Vegan sausage rolls (vgn)

Vegetable wontons with sweet chilli sauce (vgn)



Deluxe canape package (Minimum 20 guests. Chef required.)

When only the best is good enough!

You get the opportunity to select the pieces you want for your special event.

8 pieces: \$33.60 per person

10 pieces: \$42.00 per person

10 pieces and 1 bowl or taco: \$48.30 per person

12 pieces: \$50.40 per person

12 pieces and 2 bowl or taco: \$63 per person

COLD

Sweet corn and coriander fritter with avocado and tomato salsa (v)

Smoked chicken Waldorf salad served in a wafer cone

Fresh oysters served on a spoon with hot and sour dressing (gf)

Smoked salmon baby bagel with dill and baby capers

Peking duck crepes served with hoisin sauce

Pea, mint and goat's curd blinis (v)



WARM

Chicken Tikka skewers with mint raita (gf)

Sea scallop wrapped with prosciutto and grilled (gf)

Melted brie, caramelised onion and thyme shortcrust tartlet (v)

Spanish salted cod croquettes (croquetas de bacalao) with aioli

Crumbed mac and cheese croquettes with siracha mayo (v)

Steamed pork dumplings with black vinegar served on spoons

Moroccan lamb and fetta cigars served with minted yoghurt

Salt and pepper baby whiting fillets with dill and caper aioli

Pork bun with Chinese pickled vegetables

Mushroom and truffle arancini (v)

Cocktail sausage roll- vegan, served with tomato chilli jam (vgn)

Braised chicken ragout, seeded mustard and Sebago potato cigars

Cajun chicken sliders with avocado and sundried tomato

Pulled pork sliders with coleslaw and hickory BBQ sauce



BOWL FOOD & TACO DISHES

Slow cooked Thai Massaman beef cheek with jasmine rice and toasted peanuts (gf)

Spinach and ricotta tortellini with roasted tomato and cream sauce (v)

Braised chicken with chorizo and pimentos served with gnocchi

Ancient grain salad with slow cooked lamb, pomegranate, smoked almonds and yoghurt

Seared tuna nicoise salad with new potatoes, green beans, fetta and capsicum (gf)

Salt and pepper baby whiting fillets with fries and caper and dill aioli

Crispy taco with pulled pork, tomato salsa, coriander and lime

Soft taco with crispy fish, avocado, shredded slaw and citrus salsa

Soft taco with crispy chicken corn salsa and chipotle mayonnaise

Beef and chorizo chilli beef bowls with avocado crème, charred corn salsa and corn chips

gf- gluten free, v- vegetarian, vgn- vegan

