



provin group

corporate catering

Amazing Food | Amazing Value

Canapé Menu

The Canapé Menu

Our Canapé Menu provides an elegant variety of hot, cold and sweet canapés with premium options available for events with a larger budget. Healthy and delicious platters are also available with discounted prices for larger events looking for amazing food at amazing value.

Our Canapé Menu has a minimum order of 20 items. As with all Provin Group menus, special dietary requirements can be incorporated into the menu.

The Provin Group is a Gold Licensed Caterer with a full catering liquor license and a proud member of the Restaurant and Catering Association. Provin Group provides full support to assist throughout the planning stages all the way through to the conclusion of the event. We can provide highly experienced, committed chefs, supervisors and service staff to make your event run smoothly.

We also provide marquee hire, crockery, cutlery, linen hire, furniture hire, portable kitchens, lighting and audio, along with fabulous flower and table arrangements.

Call to speak to one of our event specialists to place an order for your next event.

Call: (02) 9564 1744

Email: events@provingroup.com

Visit: www.provingroup.com

Canapé Menu

\$3.5 per item

COLD CANAPÉ MENU

Falafel cake with beetroot hummus (v)
& roasted red capsicum

Pumpkin roll (v, gf)
With white bean & basil salsa balsamic glazed cherry tomatoes

Roasted mushroom pate (v)
En croute with parmesan wafer

Roasted vegetable frittata (v, gf)
With hummus and kalamata olive cheeks

Antipasto Bite (v)
Artichoke hummus, bocconcini and sun dried tomato

Thai Larb Wonton Cups
Lightly spiced minced chicken/tofu with coriander in wonton cups

Continued

Canapé Menu

\$3.5 per item

COLD CANAPÉ MENU

Ribbon Sandwich

Assorted fillings

Prawns pick (gf)

With lime, ginger & coriander.

Buttermilk blinis

With smoked salmon & horseradish creme

Fresh Rice Paper Roll (v, gf)

With jullienne of fresh vegetables, tofu, crisp fried shallots and Thai basil

Rice Paper Wrap (gf)

Soy glazed chicken and Asian greens

Cherry Tomato Tarte Tartin (v)

With goats curd and rocket pesto

Fish cake (gf)

With sweet chilli sauce

Continued

Canapé Menu

\$3.5 per item

COLD CANAPÉ MENU

Hanoi Chicken Bites (gf)

With sweet chilli and fresh mint

Mini Smoked Trout & Asparagus Frittata (gf)

With sour cream and chives

Grilled Beef Steamed Rolls (gf)

Tender lemongrass with sesame, fresh herbs and house sauce

Grilled Tofu Steamed Rolls (v, gf)

Grilled tofu with lemongrass, daikon, fresh herbs and house sauce

Grilled lemongrass chicken roll

With pickled vegetable & Asian green

Banh mi bite (v)

Walnut pate with sauteed mushroom, cucumber, and pickle

Canapé Menu

\$4.0 per item

COLD CANAPÉ MENU

Pan Seared Salmon (gf)

Marinated in ginger and light soy dressing with toasted sesame

Traditional Peking Duck Rolls

With cucumber, shallots and hoisin sauce

Rice Paper Wrap

With glazed duck and Asian greens

Japanese Tataki Salmon (gf)

With pickled cucumber salad and ponzu dressing

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HEATING REQUIRED

WARM CANAPÉ MENU

Pumpkin & Mozzarella Arancini (vg)

With pesto mayonnaise

Thai Red Curry Spiced Vegetable Puff (vg)

With chilli coconut sauce

Saigon Prawn

With hoisin sauce

Steamed Prawn Gow (gf)

With sweet chilli sauce

Steamed Vegetable Gow (gf)

With sweet chilli sauce

Beef Patties Pie

With tomatoes relish

Chicken Rocket Pastry

With tomato chutney

Continued

Canapé Menu

\$4.00 per item

HEATING REQUIRED

WARM CANAPÉ MENU

Vietnamese Spring Roll

With minced pork, water chestnut and Vietnamese dipping sauce

Lemongrass Chicken Skewers (gf)

With house made satay sauce

Spinach & Cashew Pakoras (v, gf)

With mango chutney

Tandoori Prawn Skewers (gf)

With cucumber raita dipping sauce

Roasted vegetable bastilla (v)

toasted almond, spinach & goat cheese Vietnamese

Vegetarian spring roll (v)

sweet and sour sauce

Canapé Menu

\$4.50 per item

SWEET CANAPÉ MENU

Dark Chocolate & Raspberry Mousse

With pistachio praline

Petits Fours Selection

tartlets and mini eclairs

Strawberry & Rhubarb Dessert Cup

Mascarpone cream & lemon zest

Double Chocolate Bites

With white chocolate shavings

Platters

Dips & Vegetable Platter

Four house made dips, fresh cut vegetables, marinated olives and house made oregano toasts

\$39.00 for 10 guests. \$75.00 for 20 guests

Antipasto Plate

With shaved cured and smoked meats, marinated feta cheese, house dips, marinated olives,

marinated fire roasted peppers and house made oregano toasts

\$79.00 for 10 guests. \$155.00 for 20 guests

Cheese Platter

A selection of four Australian cheeses with fig and walnut salami, dried fruits

with a selection of water crackers

\$79.00 for 10 guests. \$155.00 for 20 guests