Prices quoted are based on a minimum of 20 persons and for events held within a UniCentre venue Monday - Friday. A Catering Surcharge is applicable for Saturday and Sunday bookings. Please enquire in respect of the provision of canape menus at other UOW locations. Many items can be prepared to comply with dietary requirements to include gluten, lactose, meat and dairy free options.

### Standard Canapés

*(Inclusive of service for 2 hours)*

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>(3 hot, 3 cold) Capsicum, Fetta &amp; Pesto Scrolls</td>
<td>$17.95</td>
</tr>
<tr>
<td>8</td>
<td>(4 hot, 4 cold) Oven-Baked Vegetable Spring Rolls w’ Sweet Chilli Sauce</td>
<td>$22.95</td>
</tr>
<tr>
<td>10</td>
<td>(5 hot, 5 cold) Chef’s Selection of Assorted Arrancini (Pumpkin &amp; Sage; Mushroom, Spinach &amp; Mozzarella)</td>
<td>$25.95</td>
</tr>
</tbody>
</table>

### Hot Canapés

- Capsicum, Fetta & Pesto Scrolls
- Oven-Baked Vegetable Spring Rolls w’ Sweet Chilli Sauce
- Chickpea & Vegetable Pastry Rolls
- Chef’s Selection of Assorted Arrancini (Pumpkin & Sage; Mushroom, Spinach & Mozzarella)
- Chef’s Selection of Mini Pies (Curry Chicken; Lamb & Rosemary; Pepper Beef)
- Crumbed Whiting Fillets w’ Aioli
- Pork & Fennel Pastry Rolls
- Ricotta & Spinach stuffed Mushrooms
- Chicken Skewers (select Sweet Chilli & Soy or Tandoori Peri Peri)
- Salt & Pepper Squid w’ Roasted Garlic Aioli
- Chorizo Empanada
- Spicy Vegetarian Samosas w’ Mint & Yoghurt Sauce
- Coconut Crumbed Prawns w’ Sweet Chilli Sauce
- Dessert Option – Warm Apple Pie Bites or Cheesecake Pastry Bites

### Cold Canapés

- Fresh Bruschetta Cups
- Cucumber Cups w’ Spicy Beef
- Caramelised Onion Tarts w’ Goat Curd & Fresh Thyme
- Vegetarian Nori Rolls w’ Wasabi Mayonnaise
- Smoked Beef on Shortcrust w’ Horseradish Cream & Onion Jam
- Chef’s Selection of Assorted Quiches (Mediterranean Vegetable & Feta; Goats Cheese & Beetroot Relish; Three Cheese & Bacon Quiche; Chicken & Sweet Potato; Roast Beef & Onion Jam)
- Beetroot & Goats Cheese Crostini
- Mini Skewers of Rockmelon, Pancetta & Fetta
- “Roaring Forties” Blue Cheese & Chive Puffs
- Dessert Option – Chef’s Selection of Assorted Cake Squares
**Premium Canapés**

(Inclusive of service for 2 hours)

- 6 (3 hot, 3 cold) **$22.95 per person**
- 8 (4 hot, 4 cold) **$27.95 per person**
- 10 (5 hot, 5 cold) **$30.95 per person**

*Clients selecting the Premium Package are invited to choose options from both the Standard and Premium selections*

**Hot Canapés**

- Goats Cheese stuffed Mushrooms wrapped in Prosciutto
- Chicken Peri Peri Scroll
- Butter Chicken Wellorges
- Peppered Beef Wellorges
- Smoked Salmon & Dill Risotto Bites w’ Avocado Horseradish Cream
- Wagyu Beef or Peking Duck Spring Rolls
- Chef’s Selection of Cocktail Quiches (Goats Cheese, Thyme and Onion; Pancetta & Sundried Tomato)
- Seasoned Nori Prawns
- Spicy Vegetable Samosa w’ Mango Chutney
- Chefs Selection of Cocktail Pies (Curry Chicken, Lamb & Rosemary, Pepper Beef)
- Salt & Pepper Chicken Skewers w’ Lime, Coriander & Ginger Dipping Sauce
- Steamed Pork & Shiitaki Gyoza Dumpling
- Cumin & Yoghurt-Marinated Lamb Skewers w’ Mint Tzatiki
- Beef-Satay Skewers w’ Peanut Sauce

**Cold Canapés**

- Vietnamese Vegetable Rice Paper Rolls
- Sashimi & Wakame Forks
- Roast Beef Crostini w’ Bearnaise
- Marinated Mushroom w’ Pesto Sourdough
- Mini Skewers of Bocconcini, Cherry Tomato & Basil
- Mini Choux Buns filled w’ Smoked Ham & Blue Cheese
- King Prawn & Guacamole on Crisp Bread
- BBQ Duck & Cucumber Pancake
- Fresh Oysters on Asian Spoons w’ Wakami & Dill Mayonnaise OR Lime and Midori Salsa
- Dessert Option - Chefs Selection of Mini Tarts & Cakes

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**“Offsite” Catering**

at the Main Campus or Innovation Campus

(i.e. outside of an Events and Venues venue)

Canape Packages can certainly be provided for “Offsite” functions outside of the UniVenue Venues at the Main Campus or Innovation Campus – just ask the Events and Venues Team for an appropriate quotation. Please note, for “Offsite” events the Chef may require a space to be allocated as a “back of house” area for preparation.