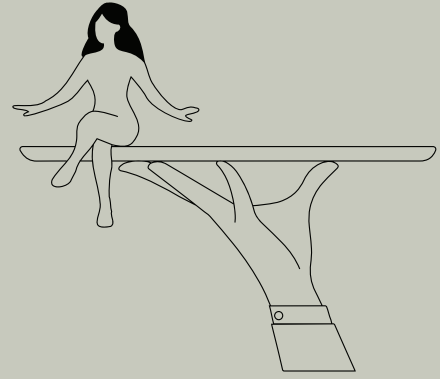


Canapés



Our creative canapés are perfect in situations where your guests are standing, sipping and mingling. These small and delicious bites can be served before, or even instead of, our larger meal options.

Pricing & Details

- Prices vary: \$5-\$7 each
- Choose up to 4 options
- Minimum order per item
- Additional costs for staff and service will apply

Drop off or chef onsite (served cold or with heating instructions):

Smoked Fish, Tostada, Caper Salsa

Pumpkin, Ricotta Bruschetta

Smoked Salmon Blini, Horseradish

Smoky Pulled Pork Empanada, Chipotle

Herby Parmesan Chicken Slider

Roast Beef, Pickles, Horseradish Slider

Natural Oysters, White Balsamic

Korean Prawn Noodle Cup

Cheese, Jalapeno Croquette, Smoked Aioli

Available from onsite chef only (served hot):

Japanese Crispy Squid Skewer, Wasabi

Crispy Chicken Skewer, Korean Sauce

Chipotle Pulled Pork Slider

Korean Crispy Chicken Slider

Pork Belly Bites, Hoisin

Korean Crispy Chicken Noodle Cup

Hand Cut Fries & Smoked Aioli

Catering *Terms & Conditions*

Menu

Once menu format is confirmed we are happy to work with you on any dishes and flavour profiles. We will re-confirm your menu closer to your date: due to weather and other unforeseen seasonal availability some produce may change.

Allergens & Dietary Requirements

Please inform us of any allergens or food requirements prior to your event. Please note we cannot guarantee celiac-friendly dishes as we are unable to provide dedicated fryers/cookware. We do, however, have gluten free options.

Cleaning

For onsite catering events, our staff will clean down kitchen equipment and area and leave as we found it. Please note we do not remove others' rubbish or any bottles.

Deposit

To confirm your date we require a 20% deposit. Final food costs will be required one week prior to your event with staffing costs due the week following. If you have any questions please don't hesitate to get in contact with us. We are here to make planning your event simple and most importantly fun.

Additional Costs—*Staff*

\$50 per hour for chefs

\$35 per hour for St Martha waitstaff

Staff arrive approximately one hour prior to service and take approximately one hour to pack down and clean. Travel to and from the venue and cleaning time will be included in staffing hours.

Additional Costs—*Hired Equipment*

This depends on the venue, if there are kitchen facilities onsite and the menu choice. We may need extra cooking equipment and items, such as a catering tent, trestle tables and chiller access. We require access to power and clean running water.

Additional Costs—*Bar Service*

St Martha and her team can take care of the bar at your event by offering a complete beverage service. St Martha can tailor a bar package for your event including curating a beverage list, collecting and delivering bar stock, setting up the bar, arranging glassware and serving your guests.

Additional Costs—*Serveware*

We will use St Martha platters and provide ecoware disposable, bowls, napkins and cutlery for canapés and walk and forks. All crockery and cutlery will need to be provided by the venue, host or hire company. Any supplied crockery will need to be ready onsite for service. Our staff will rinse and place back into crates for you to return. Platters for sharing at the table will also need to be hired. We are happy to work with your chosen event stylist and use their bespoke table settings.