

private EVENTS

CANAPÉS

- *Homestyle pork & fennel sausage rolls w relish*
- *Savoury hot cob loaf*
- *Loaded baby potatoes GF*
- *Tandoori chicken skewers w homemade raita GF*
- *Mushroom caps filled w herb & parmesan crumb GF*
- *Crisp potato skins w fresh salsa & sour cream GF V*
- *Skewered meatballs w tzatziki sauce*
- *Savoury mini quiches*
- *Shoestring string fries w sea salt + aioli*
- *Turkish Pizza w roast pumpkin fetta basil pesto & caramelized onion V*
- *Vegetarian spring rolls w fragrant asian sauce V*

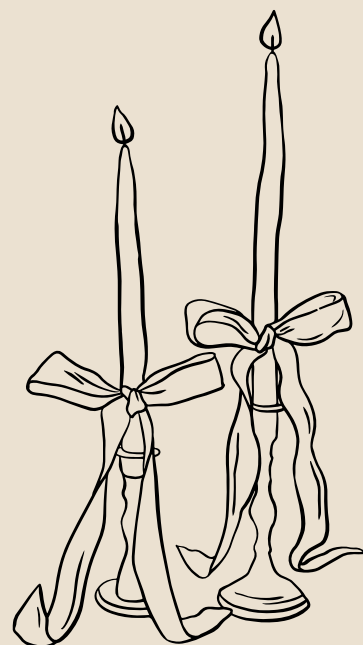
Choose 6

SUBSTANTIAL CANAPÉS

Choose 2

- *Mini Cheeseburger sliders ft Angus beef & pickle*
- *Pork belly bites w fruit chutney GF*
- *Marinated lamb cutlets GF*
- *Tempura Prawns w hot honey & sesame*
- *Coconut Prawns w kewpie mayo*

Jo Jesse Catering Co.
0438 712 383



Something more...

GRAZING TABLE

Glazed Ham w fresh dinner rolls & mustards
\$200(half) \$300 (full)

Cheese board \$150

Chocolate coated strawberries together with
Mini Cupcakes w
buttercream icing (price varies on guest
numbers)

PRICE LIST

Prices vary depending on guest numbers, budget and event location. Please call Jo to discuss and she will create a personalised menu with prices for your special event.

Includes:

- 2 hours of intermittent canapé service
- Professional Staff + Service
- Beautifully presented Platters
- Licenced Caterer
- Happy, well-fed guests

Canapes (choice of 6)

Substantial Canapés (choice of 2)

Jo Jesse Catering Co.
0438 712 383

