



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

Canapes & Sharing Menu

Beautiful food for life's unforgettable moments

Weddings | Private celebrations | Corporate events

1800 193 831

HOW TO ORDER

A simpler way to celebrate

Choose the style that suits your occasion, then select your favourites from our curated menu. Our team will tailor quantities, service and timing to your guest numbers.

01

Relaxed Gathering

CHOOSE 6 CANAPES

A balanced mix of cold and hot bites for informal drinks, meetings and smaller celebrations.

02

Signature Reception

CHOOSE 8 CANAPES

A generous cocktail menu with cold, hot and substantial choices for a polished event.

03

Complete Celebration

CHOOSE 10-12 CANAPES

A full event experience with substantial bites, dessert canapes and optional sharing platters.

PRICING & DIETARY NEEDS

Pricing is confirmed in your personalised quote. Vegetarian and gluten-free choices are clearly marked.



CURATED FAVOURITES

Cold & hot canapes

A concise collection of proven favourites, designed to make choosing easy.

Cold canapes

- Smoked salmon blinis with capers and creme fraiche
- Marinated artichoke, feta and roasted capsicum crostini **V**
- Thai chicken tartlets
- Tuna carpaccio on spring onion flatbread
- Brown onion, thyme and potato frittata **V GF**
- King prawns with garlic, orange and lime aioli **GF**
- Vietnamese rice paper rolls with crisp vegetables **V GF**
- Rare roast beef in Yorkshire pudding with horseradish mayonnaise
- Natural oysters with eschalot vinaigrette **GF**
- Cherry tomato and bocconcini tartlets **V**

Hot canapes

- Chicken laksa spoons
- Japanese chicken meatballs with spicy dipping sauce
- Potato rosti with smoked salmon
- Balinese crab cakes with coriander paste
- Oysters Kilpatrick
- Salmon and dill risotto balls with lemon dressing
- Wasabi-crusted tuna with chilli and lime **GF**
- Vegetable fritters with cherry tomato **V**
- Chicken korma on mini poppadoms
- Moroccan meatballs with spicy dipping sauce **GF**
- Mushroom and parmesan risotto balls **V**
- Zucchini and haloumi fritters with yoghurt and dill **V**
- Lemongrass prawns with lime mayonnaise **GF**



DIETARY KEY **V** Vegetarian **GF** Gluten-free

Please discuss allergies with our team. Menu items and ingredients may change seasonally.

COMPLETE YOUR MENU

Substantial & sweet

Substantial bites

- Grilled lamb cutlets with minted sour cream GF
- Polenta wedges with bocconcini, tomato and pesto V
- Chilli con carne tortilla pockets with guacamole
- Indian dhal samosas with raita V
- Crispy vegetable spring rolls with sweet chilli V
- Mini beef burgers with cheese and onion marmalade
- Crumbed mushroom burgers with tomato relish V
- Barramundi burgers with tartare sauce

Sweet finish

- Chocolate truffles GF
- Fruit skewers with chocolate dipping sauce
- Strawberry and creme patisserie tartlets
- Pear and frangipane mini tarts
- Baked chocolate tartlets with King Island cream
- Vanilla bean ice cream shot glasses GF



MADE TO SHARE

Beautiful food for the table

Generous platters designed for relaxed conversation, shared moments and effortless entertaining.



MEDITERRANEAN SHARING

Fresh, colourful, abundant

Choose from our Mediterranean dipping, antipasto or mezze platters, each arranged for approximately 10 guests.

Mediterranean dipping	\$82.50
Antipasto	\$82.50
Mediterranean mezze	\$82.50



TAPAS PLATTER

\$110.00

Patatas bravas, barbecued chorizo, Spanish-style meatballs, crumbed mushrooms and dipping sauces. Serves approximately 10 guests.

All platter prices include GST.

Life is an event. Let's make it unforgettable.

REQUEST A PERSONALISED QUOTE

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NSW LIQUOR ACT 2007

It is an offence to sell or supply to or obtain liquor on behalf of a person under the age of 18 years.
We practice the Responsible Service of Alcohol in New South Wales.
Pinnacle Catering Liquor Licence Number: LIQO660032365