



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

Cold Canapes Menu

Fresh, elegant bites for effortless entertaining

Weddings | Private celebrations | Corporate events

1800 193 831

HOW TO CHOOSE

Cold canapes for every occasion

Select the reception style that suits your event, then choose your favourites from our classic and signature collections. Our team will tailor quantities, presentation and service.

01

Elegant Arrival

CHOOSE 4 COLD CANAPES

A refined welcome for pre-dinner drinks, intimate gatherings and shorter corporate occasions.

02

Classic Reception

CHOOSE 6 COLD CANAPES

A balanced selection of seafood, meat and vegetarian favourites for an effortless cocktail event.

03

Signature Reception

CHOOSE 8 COLD CANAPES

A generous premium experience with classic favourites, signature bites and optional oysters.

PERSONALISED FOR YOUR EVENT

Pricing, quantities, staffing and dietary requirements are confirmed in your tailored quotation.



PROVEN FAVOURITES

Classic cold canapes

Familiar favourites, presented with Pinnacle's polished, contemporary finish.

Seafood & favourites

- Smoked salmon blinis with capers and creme fraiche
- Chilled king prawns with citrus and lemon myrtle aioli **GF DF**
- Natural Sydney rock oysters with eschalot vinaigrette **GF DF**
- Crab and avocado rice paper rolls with dipping sauce **DF**
- Seared salmon with sesame and wasabi avocado **GF DF**
- Peking duck pancakes with cucumber, shallot and hoisin **DF**

Garden, meat & poultry

- Vietnamese rice paper rolls with crisp vegetables and herbs **VG GF DF**
- Brown onion, thyme and potato frittata **V GF**
- Semi-dried tomato and burrata tartlets with basil oil **V**
- Artichoke, feta and roasted capsicum crostini **V**
- Prosciutto, compressed pear and whipped ricotta **GF**
- Rare roast beef crostini with horseradish mayonnaise



DIETARY KEY V Vegetarian VG Vegan GF Gluten-free DF Dairy-free

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

A MODERN STATEMENT

Signature cold canapes

Premium ingredients and contemporary flavours for weddings, launches and milestone celebrations.

Ocean

- Yellowfin tuna tartare with avocado and yuzu mayonnaise **DF**
- Kingfish ceviche spoons with finger lime and coriander **GF DF**
- Cold-smoked ocean trout with dill mousse and trout pearls **GF**
- Poached lobster and prawn tartlets with chervil mayonnaise and roe
- Sydney rock oysters with finger lime mignonette **GF DF**

Land & garden

- Wagyu beef tataki with mushroom on crispy sushi rice **GF DF**
- Beetroot cups with whipped goat's cheese and hot honey **V**
- Truffled mushroom and chive tartlets with whipped goat's cheese **V**
- Smashed avocado and edamame with za'atar crostini **VG DF**
- Corn cakes with avocado salsa and chipotle aioli **V GF**



PREMIUM SEAFOOD CANAPES

Poached lobster, prawns, chervil and delicate roe.

COMPLETE YOUR MENU

Platters & a sweet finish

Add relaxed sharing and a beautiful sweet finish to your cold canape reception.



SHARING PLATTERS

Made for the table

Each platter serves approximately 10 guests.

Mediterranean dipping **\$82.50**

Hummus, seasonal dips, crudites and breads

Antipasto **\$82.50**

Cured meats, cheeses, vegetables, olives and bread

Mediterranean mezze **\$82.50**

Dips, dolmades, falafel, tabouleh, feta and bread

All platter prices include GST.

DESSERT CANAPES

A memorable finale

- Chocolate truffles GF
- Fruit skewers with chocolate dipping sauce GF
- Strawberry and creme patisserie tartlets
- Pear and frangipane mini tarts
- Baked chocolate tartlets with King Island cream
- Lemon tartlets with macadamia mascarpone
- Creme brulee spoons GF

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