



CANAPE MENU 2022



VEGETARIAN

Oven roasted tartlets, cherry tomato, bocconcini, basil (A) (C)

Tomato caponata, parsley, mini toasts (A) (C)

Mozzarella, pea & pumpkin arancini, herbed yoghurt 5.00 (H)

Roasted pumpkin, caramelised onion & goats cheese sandwiches (C) (VE)

Spicy corn & coriander fritters, chilli jam (A) (H)

Crostini of honey roasted fig, buffalo mozzarella, basil (A) (C)

Four cheese tortellini, lemon butter, marjoram (A) (H)

Zucchini koftas, smoky tomato aioli (A) (H) (VE)

Crispy cauliflower fritters, lemon, hummus, pomegranate (A) (H) (VE)

Truffled wild mushroom & thyme petite pies, whipped ricotta (H)



SEAFOOD

Sashimi grade tuna ceviche, pineapple salsa, fried tortilla (A) (C)

Salmon tartare, avocado, black sesame, crispy wonton (A) (C)

King prawns cutlets, citrus mayonnaise (A) (GF) (C)

Kingfish sashimi, coconut milk, kaffir lime leaf, Thai basil (A) (GF) (C)

Lemon garlic BBQ prawns, citrus mayonnaise (A) (GF) (H)

Seared tuna tataki, black sesame crust, ginger dressing (A) (GF) (C)

Prawn & chive dumplings , ginger dipping sauce (A) (H)

Tiger prawn tostada, pico de gallo, coconut, jalapeno, lime dressing (A) (GF)

Sesame prawn fingers, ginger, spring onion (A)



MEAT

Rare roast beef crostini, horseradish cream, micro herbs (A) (C)

Crispy fried popcorn chicken, sriracha mayo (A) (H) (F)

Traditional poached chicken sandwich, celery, mayonnaise (C)

Crostini of chicken parfait, caramelised onion jam, cornichon (A) (C)

Chilli salt chicken wings, ginger & green chilli relish (A) (H) (GF)

Mini poppadom, tandoori chicken, cucumber salsa (A) (C) (GF)

Chicken & leek petite pies (H)

Traditional beef sausage roll, sweet tomato relish (H)

Cardamom & coconut chicken skewers, coriander, chilli salsa (A) (H) (GF)

Marinated beef eye fillet skewer, chimichurri (GF) (DF)

Pork gyoza, chilli, ginger dipping sauce (A) (H)

BBQ prosciutto wrapped melon, buffalo mozzarella (A) (H) (GF)

Chicken katsu sandwich, lemon aioli, watercress (A) (C)

Sticky braised lamb shank & rosemary petite pies (H)

(A) Requires assembling | (C) Cold | (H) Hot | (GF) Gluten free | (VE) Vegan | (F) Requires on site deep frying



SUBSTANTIAL

Eye fillet beef baby rolls, lemon aioli, caramelised onion, rocket (C)

Baby poached prawn brioche roll, citrus aioli, watercress (C) (A)

Crispy popcorn chicken brioche, sweet chilli mayonnaise, cabbage slaw (H) (A)

Crispy pork belly bahn mi, kewpie mayo, coriander slaw (A) (H)

Wagyu beef sliders, mustard, vintage cheddar, pickles (H) (A)

Peanut butter, chicken & hoisin banh mi (H) (A)

Caramelised onion, roasted pepper & goats cheese toastie (A) (H)

Mini croque monsieur, shaved leg ham, gruyere cheese, dijon mustard (H) (A)

Chicken & provolone toastie, green chilli relish, caper aioli (H) (A)

Fried chicken bao, pickled cucumber, japanese mayonnaise (H) (A)

Toasted lamb brioche, fontina, green tomato relish (H) (A)

(A) Requires assembling | (C) Cold | (H) Hot | (GF) Gluten free | (VE) Vegan | (F) Requires on site deep frying



BOWL FOODS

These substantial bowls are great for a meal replacement at a cocktail event.

They are easy to eat and can be served alongside canapes

\$14.00 per bowl

Poached salmon rice bowl, fennel, green pea, citrus creme fraiche (C) (GF)

Oven baked asparagus risotto, lemon thyme, goats cheese (H) (V) (GF)

Summer tomato caponata with risoni, pine nuts, basil (VE)

Moroccan tagine of chicken, figs, preserved lemon (H) (GF)

Potato gnocchi with Italian sausage, cherry tomatoes, pecorino (H)

Lightly battered whiting fillets, rustic hand-cut chips, lemon aioli (H) (F)

Lemongrass curry of beef, kaffir lime, lemongrass (H) (GF)

Slow cooked shoulder of lamb, cypriot grain salad, citrus yogurt, pomegranate (H)

Tandoori chicken, mango & cucumber salsa, minted yoghurt, poppadom (H)

Grilled lamb cutlets, fennel, baby herb salad | (H) (GF)

Minimum of 30 of each bowl food

Please note - substantial bowls can only be ordered when Two Pounds staff are attending your event.

(A) Requires assembling | (C) Cold | (H) Hot | (GF) Gluten free | (VE) Vegan | (F) Requires on site deep frying



Sweet Items

Chocolate caramel bars, salty honeycomb sprinkle

Mini lemon curd tartlets

Passionfruit & white chocolate tartlets

White chocolate, coconut & macadamia rocky road (GF)

Fig, ginger & pistachio cakes (GF)

Dark chocolate fudge brownie

Persian love pavlova, cardamom cream, glazed figs (GF)

(A) Requires assembling | (C) Cold | (H) Hot | (GF) Gluten free | (VE) Vegan



TERMS & CONDITIONS

For all catering enquiries please email events@twopounds.com.au or fill out the enquiry form on our catering page: www.twopounds.com.au/two-pounds-events.

Alternatively, you can call us on 03 5932 4754 to discuss your catering requirements.

A team member will respond to your enquiry as soon as they have the time.

An initial quote will then be drawn up with your event details and sent to you via email. All pricing quoted is exclusive of GST. Once you have approved the quote, you are required to pay a 25% NON-REFUNDABLE deposit to secure your booking. This deposit is non refundable under any circumstances. Full payment is then required before your event. Two Pounds Pty. Ltd. may withhold the supply of our services/staff/produce should the full payment not be made prior to the event.

Any additional charges incurred, for example where extended staff hours are requested outside of the original requirement, will be invoiced separately with payment due on invoice. The invoice is sent via email and can be paid online via credit card, bank transfer or paypal. There is will be a credit card surcharge when payment is made via paypal or credit card of 1.5%.

Dietary requirements & final guest numbers are required 7 days prior to your event. For any last-minute requests/changes that come through additional charges may apply and an increase in guest numbers and/or dietary requirements are subject to availability from our suppliers.

Late bookings or catering may be accommodated, but may be limited with menu selection and amounts depending on the availability of our kitchen demands and food suppliers.

A late fee may be applied.

All beverage items selected are subject to availability, we reserve the right to alter the items selected and replace with an appropriate substitute when not available.

Two Pounds Staff:

Two Pounds can provide professional staff for your event. Sarah has personally handpicked and trained her staff to provide the highest quality service, along with a sense of humour and positive attitude. Our staff costs are as follows:

Supervisor: \$60.00 per hour

The supervisor will be your direct point of contact for the day/evening of your event. The supervisor ensures that the event runs smoothly and that kitchen, wait & bar staff are all performing at a high standard and in accordance with the time schedule for the event & your specific instructions.

Kitchen staff: \$60.00 per hour (min 4 hours)

Wait staff: \$50.00 per hour (min 4 hours)

Bar staff: \$50.00 per hour (min 4 hours)

If during your function you wish to extend the staff beyond the quoted time the additional hours will be invoiced to you post event.

Staffing rates on a Sunday increase by \$5.00 per hour. All staff members have a minimum of 4 hours at events. A 25% surcharge applies for events being held on a public holiday.

For any events cancelled 6 days before, you will still be obliged to pay for staff hours at the standard minimum hourly rate. For any events cancelled 4 days before, you will be charged 75% of the total invoice. At events where Two Pounds staff are engaged, the provision of serving bowls, platters, serving plates, condiment bowls & spoons and any utensils for the presentation of the food are included.

Pick up orders are available from our Armadale kitchen. All food will be presented in disposable foil containers and/or cardboard boxes.

Equipment Hire:

Two Pounds has established relationships with professional hire companies to look after all of your equipment needs from linen, crockery, glassware, tables, chairs, marquees, outdoor furniture etc.

We can arrange and organise the hire of all these elements for you for an additional cost.