



Canapes

Meat & Poultry

Cold

Prosciutto wrapped Chicken Breast Bites, Basil Aioli (gf)

Charred Sourdough Toasts, Bocconcini, Basil, Prosciutto, EVO, Fig Vincotto

Duck Liver Mousse, Black Cherry, Melba Toasts (gfo)

Rare Beef Fillet, Horseradish, Brioche, Herbs

Hot

Mini Wonton Skin Taco, Wagyu Beef, Jack Cheese, Jalapeno Aioli, Pico de Gallo

Chicken Polpette, Lemon Sugo, Parmesan Snow

Guanciale Carbonara Arancini, Romano Aioli

Chorizo + Manchego Empanadas

Petite Confit Duck + Truffle Cheese Toastie

Chicken Satay Sticks

Chargrilled Chimmichurri Beef Skewers (gf)

Pork Belly Bites, Caramel Vinegar (gf)

Confit Duck Crepe, Glaze, Cucumber, Pickled Carrot, Shallot

Cajun Popcorn Chicken, Lime Aioli (gf)

Sausage Rolls, Ketchup

Beef + Beer Beef Small Pies

Chicken, Leek & Mushroom Small Pies

Larger

Meat + Poultry

Buttermilk Fried Chicken, Dirty Slaw, Mayo, Brioche Slider

Beef Brisket, Pickled Slaw, Brioche Slider

Garlic, Lemon & Rosemary French Lamb Cutlets (gf)

Hot Roast Beef Rolls, Horseradish Gravy

Brioche Cheeseburger Slider



Canapes

Fish + Seafood

Cold

Fresh Oysters, Selection of Dressings

Petite Salmon Poke Bowls, Bamboo Spoon

Sweetcorn Basil Fritters, Horseradish Mascarpone, Smoked Salmon (gf)

Pink Snapper Ceviche, Crispy Tostada, Herbs (gf)

Mini Prawn Cocktails, Lettuce, Avocado, Marie Rose

Spicy Tuna, Crispy Rice, Ponzu (gf,vo)

Hot

Seafood Chowder Small Pies

Salt & Pepper Squid, Nahm Jim (gf)

BBQ Miso Garlic & Honey Prawn Skewers (gf)

Coconut Crumbed Prawns, Red Curry Dressing

Scallop Katsu, Japanese Mayo, Okonomiyaki

Sesame Fish Goujons, Lemon & Dill Aioli

Crunchy Prawn & Coriander Dumplings, Pickled Ginger Sesame Salad, Kewpie

Larger - Fish + Seafood

Soft Taco, Panko Crumbed Fish, Chipotle Yoghurt, Lettuce, Pico de Gallo

Fish n Chip Cones, Homemade Tartare, Lemon



Canapes

Vegetarian + Plant Based

Cold

Cornmeal Toast, Whipped Corn Feta, Charred Peppers (pb)

Charred Sourdough Toast, White Bean Crush, Salsa Verde (pb)

Avocado, Pickled Onion, Pomegranate & Quake Tostada, Vegan Feta (gf,pb)

Herbed Polenta Bites, Bocconcini, Grape Tomato, Basil (gf)

Hot

Popcorn Cauliflower, Spicy Buffalo, Vegan Mayo (pb)

Crispy Satay Tofu (gf,pb)

Open Baked Brazilian Cheese Bread, Eggplant Parmesan (gf,v)

Margarita Pizza Bites (v)

Sweetcorn + Herb Arancini, Aioli (v)

Truffle, Mushroom and Parmesan Arancini, Aioli (v)

Crunchy Potato Rostis with Tomato Jam (v)

Jalapeno Mac'n'Cheese Bites, Spiced Tomato Relish (v)

Olive and Gruyere Mini Sourdough Toasties (v)

Butternut Pumpkin, Feta & Chive Quiche (v)

Larger

Hot Chips Cônes, Sauce Bar (v)



Beyond the Canape

Individual Standing Meals

Butter Chicken with Fragrant Rice (gf)

Lamb Madras, Basmati Rice (gf)

Coconut Prawn Curry, Coconut Rice (gf)

Chickpea, Lentil & Vegetable Curry, Saffron Rice (vgn,gf)

Paccheri, Pistachio Pesto Cream, Prawns, Grilled Chicken

Caviatelli Ragout, Parmigiano Reggiano

Chateaubriand - Sliced Beef Fillet, Béarnaise, Asparagus, Potato Gratin (gf)

Slow Beef Cheek, Sauce Gastrique, Paris Mash, Garlic Butter Beans (gf)

Pizza

The Slab - 20" x 10" Sourdough Slab Pizzas (48pc canape, 32pc handy, 24pc large) OR

The Pizza Joint 11"

BBQ Chicken + Bacon

Prawn & Pesto

Caramelised Onion, Pumpkin, Goats Cheese & Rocket (v)

Olive, Caper, Anchovy, Italian Sausage Pizza

Blue Cheese, Candied Pear, Rocket, Fresh Prosciutto, Parmesan

custom flavours available

Live Paella Station (min 30 guests per pan)

Vegan – A Rainbow of Fresh and Chargrilled Vegetables in Vegetable Base Stock

Simplicity – Charred Chicken & Chorizo with Vegetables

Seafood – Fish, Prawns, Squid, Mussels with Vegetables

The Fave – Chorizo & Seafood with Vegetables

Spit Roast

For all Spit Roast Package enquiries please email directly with information



Cheeseboards

An assortment of Australian and International Cheeses, served with Crackers, Pastes, House Baked Fruit & Nut Toasts, Fresh Fruit and Muscatels

Specialty Grazing Boards + Tables

An assortment of Gourmet Delicacies: Cured Meats & Charcuterie, Australian and International Cheeses, Crackers, Antipasto, Pastes, Toasts, Fruit, Baguette and more

Looking to make your grazing table the meal with no canape service and more substantial items?
Enquire about the range of cold additions such as ribbon sandwiches, sushi, mini rolls + more

Petite Desserts & Petit Fours – min order 20 units per selection

Petite Mousse (gf) - Chocolate + Cointreau, Raspberry + Lemon White Choc

Baked Tartlets - Blueberry + Almond

Vessels/Cups/Glasses – Tiramisu, Eton Mess (Smashed Pav)(gf)

Ice Cream - Mini Ice Cream Cones OR Gelato Cart, Waffle Cones (min 50 guests for cart)

Tartlets – Cheesecake, Passionfruit Curd, Lemon Curd, Chocolate Ganache

Cupcakes – custom cupcakes available, please enquire

Tea & Coffee Station available, please enquire

Items are priced at a per person rate

We use only local and sustainable seafood and meat unless otherwise specified

Surcharges apply to individual serve plant based/vego requirements when not selected as a full menu option

These menus serve as a guide and customizing menus is our preference to make your event special, tell us your theme?

As a fully licensed caterer with a special facility license, we offer a fully serviced beverage offering, please enquire.

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