

# CANAPES 2021

**Let's eat** catering



**Telephone: 1300 557 060**

**[www.letseatcatering.com.au](http://www.letseatcatering.com.au)**

**[sales@letseatcatering.com.au](mailto:sales@letseatcatering.com.au)**



**We understand when you are organizing a catering it is can be overwhelming.**

We at **Let's Eat Catering** can save you time and effort to ensure your catering is hassle free and guaranteed to taste delicious which gives you the time to enjoy your event.

We have various options available from a morning or afternoon tea, lunch or tea with or without staff and drinks can also be catered for as well.

**Call us now on 1300 557 060 for a free quote and our immediate attention.**

***What our customers say .....***

**“ Whole process so easy whilst trying to arrange a funeral”**

“Hi, I just wanted to pass on our most sincere thanks for all of your help and the wonderful food yesterday. Everyone commented on the quality and presentation of the food and there was **exactly** the right amount. There was one little plate left at the end of the night, so no wastage, but no one was looking for any more.

Also you made the whole process so easy, just being able to ring up and give you a vague idea of what we wanted and then you made it all happen was amazing and exactly what we needed whilst trying to arrange a funeral.

Kudos also to the cooks and to the poor delivery man who had a terrible time trying to find the church and then getting up into the apartment, all in the torrential rain we had yesterday.

So once again, thank you so much. “ Lauren July 2014

**“Loved the food & would recommend Lets Eat Catering to anybody”**

“Hello Natalie & Marilyn, thanks for making my wifes 60 birthday such a success. Natalies help designing the Menu & Marylins cooking fresh on site was a huge plus. My family loved the food & would recommend Lets Eat Catering to anybody. Job well done.”  
Ian W - December 2014

“Hi Natalie, Sorry this is belated- I have been meaning to email you for the past week!! Just wanted to let you know how happy we were with the catering you provided for us back on the 5<sup>th</sup> of December for our staff training , everyone commented on how lovely everything was.”  
Nimali—December 2014

**“ Very impressed with the Gluten free products”**

“Dear Natalie,  
Just letting you know that Sunday's party went well. We were very pleased with the quality of the food and had excellent feedback from our guests. The Risotto balls, frittata and mini mushrooms went in seconds (should have ordered more of those!) People also found room for the assortment of sweet pastries. Thank you (and your team) for your wonderful service in preparation and delivering and willingness to re-work the original quote.”  
Regards,  
Rachel and Sean

P.S. “I forgot to say that Sean was very impressed with the Gluten free products as well!”

From cold or hot delivery or fully staffed, Special Dietary requirements we have the solutions for a hassle free event. See our other menu range Platters, BBQ's, Roasts, Buffets, Desserts, Cupcakes for that something special.

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**Add to any menu or great for a Corporate Function to impress. Minimum number applies**

## **Smoked Salmon Gravalax**

Mashed Potato, Chives, Dill, Capers and Cheese topped with Smoked Salmon Gravalax in a pastry tart

## **Blini—Goats Cheese**

Topped with Tomato Relish, Goats Cheese, Roasted Tomato

## **Blini—Caramelised Onion**

Blini Sour Cream and Caramelised Onion

## **Blini—Smoked Salmon**

Blini topped with horseradish cream and topped with Salmon

## **Blini—Prawn**

Blini topped with Fresh Prawns, Sour Cream and caramelised onion.

## **Peking Duck**

Shredded Peking Duck accompanied by Hoi son in a Pastry Tart

## **Peking Duck Pancake**

Traditional Peking Duck accompanied with cucumber and asian vegetables wrapped in a crepe with Hoi son sauce.

## **Filoette, Roasted Capsicum (V)**

Filoette pastry filled with camembert cheese sauce, Roasted Capsicum and Dill

5 pieces per guest	\$17.50 per guest
8 pieces per guest	\$28.00 per guest
10 pieces per guest	\$35.00 per guest
12 pieces per guest	\$42.00 per guest
15 pieces per guest	\$52.50 per guest



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**GST not included**

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**Nori Sushi—Variety of Flavours**



**Cucumber Rounds (V)**

Herb Cheese, Roasted Tomato and garnished

**Cucumber Rounds - Beetroot (V)**

Topped with Beetroot relish and sprinkled with mint.



**Cucumber Round - Chicken**

Refreshing and popular flavour. Tandoori Chicken on cucumber round and garnished with mint.

**Bruschetta, Traditional (V)**

Fresh Tomatoes, Spanish Onion, marinated in Virgin Olive Oil, dash of Balsamic Vinegar, Fresh Basil served on a toasted crouton.



**Bruschetta, Capsicum (V)**

Fresh Tomatoes, Roasted Capsicum Spanish Onion, marinated in Virgin Olive Oil, dash of Balsamic Vinegar, Fresh Basil served on a toasted crouton.



**Roast Beef—Crouton**

Rare roast beef accompanied with a horseradish cream.

5 pieces per guest	\$17.50 per guest
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## Mexican Tart (V)

Avocado, Red Onion Corn, Mexican Spices. (C)



## Filoette Pastry Shell

Filled with a camembert sauce, fresh camembert, Smoked Salmon & Dill (C)



## Sundried Tomatoes & Olive Tart

Sundried Tomatoes, Olives, Parmesan Cheese in a Pastry Tart



## Beef Wellington (deconstruct).

Fillet Steak, Pate, Mushroom on a puff pastry disc. (C)

## Salmon Wellington (deconstruct).

Deconstructed classic, Pastry Round, Cream Cheese Sauce, Spinach & Dill



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