



cocktail canapés

PREMIUM

For the perfect culmination to your conference or seminar, choose three hot and three cold canapés.

PLATINUM

For a stunning social event or corporate event, choose four hot and four cold canapés.

DIAMOND

For a lavish social event or corporate event, choose five hot, two cold and two diamond canapés.

PLATINUM DIAMOND

For an extravagant formal cocktail event, choose four hot, two cold, two diamond and one platinum diamond canapés.

SWEET

For a little dessert as part of your social event or corporate event, add one sweet canapé.

The Function does cocktail parties with transcendent impeccability, perfectly matching aroma, flavour and colour in simple, unpretentious magnificence. Our cuisine combines urban cooking with Asian-fusion, styled exclusively for a relaxed life by the beach. The Function's cocktail parties are suitable for 60 to 200 people, and with culinary influences spanning the ages, caters to even the most discerning palate.

Hot Canapés

- a. Crispy Pork Belly with a maple miso lime sauce (GF)
- b. Pulled Pork Sliders with pickled cucumber and tomato relish
- c. Bao Buns with Kentucky chicken, Asian cabbage slaw and hoisin sauce
- d. Kentucky Chicken Tenders accompanied by a honey and soy dipping sauce
- e. Chicken Skewers with our homemade peanut dipping sauce (GFO)
- f. Spicy Meatballs with a Sicilian barbeque dipping sauce
- g. Salt and Pepper Squid with garlic aioli
- h. Arancini Balls with one choice of the following flavours:
 - Chorizo
 - Roast Pumpkin and Ricotta (V)
 - Swiss Mushroom and Feta (V)
 - Tomato and Basil (V)
- i. Dumplings with a chili dipping sauce (VO)
- j. Assorted Mini Pizza Squares (VO)
- k. Tempura Vegetables with mirin soy and wasabi (V)
- l. Asian Tasting Platter with The Function's samosas, spring rolls and moneybags, served with a sesame soy dipping sauce (V)
- m. Slowly Caramelised Onion, Tomato and Goat's Curd Tartlets (V)
- n. Spiced Popcorn Cauliflower with Himalayan sea salt. (VG) (GF) (DF)



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Cold Canapés

- a. Pesto Chicken with avocado, lemon and chili on a herb crouton
- b. Duck Breast with mango, asparagus and roasted cherry tomato
- c. Roast Beef with caramelised onion and horseradish cream
- d. Prosciutto with caramelised onion on a focaccia bread
- e. Beetroot Cured Salmon with sour cream and crispy capers
- f. Citrus Prawns with a tropical, tangy rock melon salsa
- g. Vietnamese Chicken Cold Rolls freshly made and accompanied by a perfect, Vietnamese-inspired dipping sauce (VO) (GF) (DF)
- h. Bruschetta with fresh tomato and basil, served on crusty bread (V)
- i. Platter of Willunga Olives, Homemade Dips and Fennel Salt Grissini with crusty bread (V)
- j. Roasted Pumpkin with coconut yoghurt, nuts and dukkha (VG) (GF) (DF)

Sweet Canapés

- a. Deluxe Belgian Chocolates and Truffles (V) (GF)
- b. Chocolate-Dipped Strawberries (V) (GF) (Summer Only)
- c. Vanilla Slice and Chocolate Eclairs (V)
- d. Mini Chocolate Tart (V)
- e. Mini Lemon Tart (V)
- f. Seasonal Fruits (VG) (GF) (DF)



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Diamond Canapés

- a. Slow-Cooked Short Rib with red chimichurri sauce.
- b. Pulled Beef Sliders with pickled cucumber and tomato relish.
- c. Tempura Flathead Goujons with crispy potato wedges and lemon aioli.
- d. Tempura Prawns with mirin soy and wasabi.
- e. Moroccan-Spiced Atlantic Salmon on a bed of zucchini noodles and herbed yoghurt. (Cold)
- f. Moreton Bay Bugs with celeriac, granny smith apple and crème fraîche. (Cold)

Platinum Diamond Canapés

- a. 90 Day Dry Aged Roast Beef with horseradish cream.
- b. Confit Duck Floater with pea purée, red currents and shiraz jelly.
- c. Soft Shell Crab Sliders with green goddess mayo.
- d. Coffin Bay Oysters Kilpatrick.
- e. Ricotta Gnocchi with a tri mushroom sauce. (V)