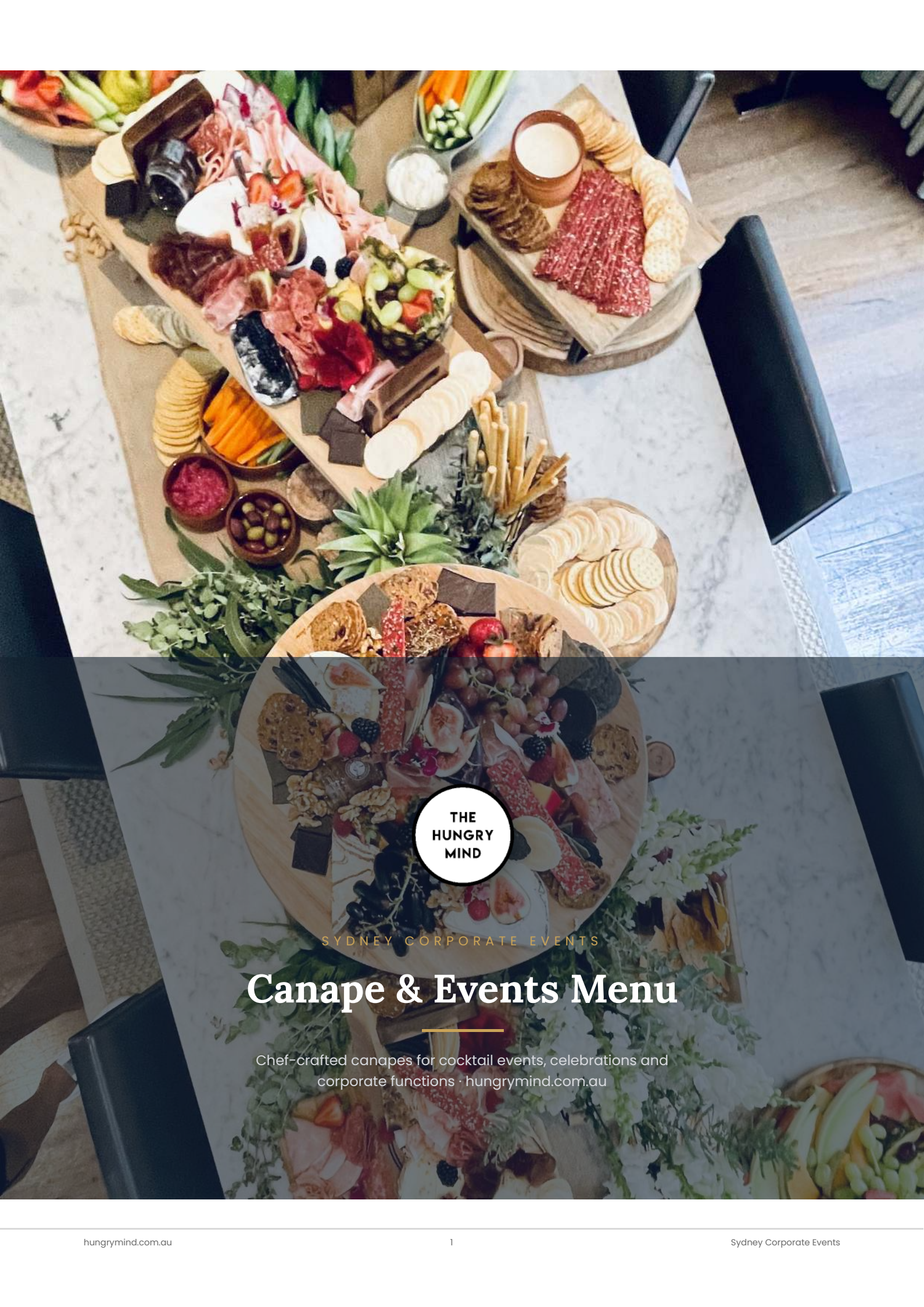




THE
HUNGRY
MIND

SYDNEY CORPORATE EVENTS

Canape & Events Menu

Chef-crafted canapes for cocktail events, celebrations and corporate functions · hungrymind.com.au



SYDNEY CORPORATE EVENTS

Package & Pricing

THE HUNGRY MIND CANAPE COLLECTION

Our canape collection provides a clear progression from beautifully executed classics to premium, event-defining creations. Select your package level, then choose from the collections available within that package.

PACKAGE ACCESS

Classic — Access to the Classics Collection

Signature — Access to the Classic + Premium Collections

Chef's Selection — Access to the Full Canape Collection

CANAPE PACKAGE STRUCTURE

2 Hour Cocktail	6 canapes per guest
3 Hour Cocktail	7 canapes + 1 substantial
3-4 Hour Substantial Cocktail	8 canapes + 2 substantials

All canape packages require a minimum of 30 guests.

SERVICE PACKAGES & PRICING

2 Hour Cocktail

6 canapes per guest

Classic	\$49 pp
Signature	\$59 pp
Chef's Selection	\$66 pp

3 Hour Cocktail

7 canapes + 1 substantial per guest

Classic	\$65 pp
Signature	\$78 pp
Chef's Selection	\$88 pp

3-4 Hour Substantial Cocktail

8 canapes + 2 substantials per guest

Classic	\$80 pp
Signature	\$96 pp
Chef's Selection	\$108 pp

CLASSICS COLLECTION

Classic

COLD CANAPES

Freshly Shucked Sydney Rock Oysters GF, DF

Natural Sydney Rock oysters with fresh lemon

Chilled Queensland King Prawns GF, DF

Served with lemon myrtle aioli and citrus

Smoked Salmon Blini

Warm buckwheat blini with smoked salmon, creme fraiche and everything seasoning

Semi-Dried Tomato & Burrata Tartlet V

Creamy burrata, semi-dried tomato and basil oil in a crisp pastry shell

Prosciutto, Compressed Pear & Ricotta Bite GF

Prosciutto with honey-compressed pear and whipped ricotta

Fresh Vietnamese-Style Rice Paper Rolls

Hand-rolled rice paper with herbs and vermicelli, served with dipping sauce. Tofu (VG, GF, DF) or Chicken (GF, DF)

Classic Duck Pancakes DF

Shredded roast duck with hoisin, cucumber and shallot in soft Chinese pancakes

HOT CANAPES

Charred Chicken Satay Skewers GF, DF

Grilled chicken skewers with fragrant peanut sauce

Pumpkin, Brown Butter & Sage Arancini V

Golden risotto balls with roasted pumpkin, brown butter and sage, finished with shaved parmesan

Mini Pork & Fennel Sausage Rolls

House-made pork and fennel sausage rolls with smoked tomato relish

Caramelised Onion & Goat's Cheese Tartlets V

Sweet caramelised onion and creamy goat's cheese in crisp pastry

Slow-Braised Beef Bourguignon Pie

Red wine braised beef bourguignon in a buttery pastry pie with mustard seed ketchup

Sweet Corn & Herb Fritter VG, GF, DF

Crisp sweet corn fritter with avocado cream



PREMIUM COLLECTION

Premium

COLD CANAPES

Spicy Tuna Tartare DF

Yellowfin tuna tartare, crispy sushi rice and fresh green chilli

Kingfish Ceviche Spoon GF, DF

Hiramasa kingfish cured in citrus with finger lime pearls and coriander

Chicken Liver Parfait Profiterole

Silky chicken liver parfait in a crisp choux profiterole with sour cherry glaze

Beetroot Waffle Cup V

Crisp beetroot waffle cup with whipped goat cheese and hot honey

Wagyu Bresaola Crostini

Air-dried wagyu bresaola, mustard cream and pickled shallot on toasted crostini

Charred Zucchini Cracker VG, GF, DF

Grilled zucchini on a crisp seed cracker with macadamia miso cream

HOT CANAPES

Charred Lamb Kofta Lollipops GF

Spiced lamb skewers, charcoal grilled and served with minted yoghurt

Crispy Cauliflower Wings VG, DF

Lightly battered cauliflower florets, twice-fried for crunch with a sweet and spicy gochujang dipping sauce

Seared Scallop GF

Caramelised scallop, silky sweet corn puree and warm chilli oil

Chicken Karaage DF

Japanese-style marinated fried chicken with yuzu mayonnaise and toasted sesame

Seared Beef Fillet Slider

Medium-rare beef fillet on toasted mini brioche with horseradish cream and baby watercress

Crispy Polenta Bite VG, GF, DF

Golden fried polenta topped with olive tapenade and lemon zest





FULL CANAPE COLLECTION

Chef's Selection

COLD CANAPES

Wagyu Tartare Cone DF

Fermented chilli and cured egg yolk

Duck Rillettes Brioche

Pickled grape and tarragon

Moreton Bay Bug Tartlet

Butter-poached bug, saffron aioli, lemon and chive

Blue Swimmer Crab Spoon GF, DF

Yuzu kosho, cucumber and shiso

Potato Rosti Cup with Caviar GF

Creme fraiche and caviar

HOT CANAPES

Lamb Shoulder Croquette

Rosemary, lemon mint yoghurt

Crispy Prawn Cigar DF

Harissa and saffron honey

Seared Scallop on the Half Shell GF, DF

Yuzu chilli dressing and salmon roe

Truffle Mushroom Tartlet V

Parmesan custard

Beef Fillet Wellington

Truffle mushroom duxelles and horseradish

Charred King Oyster Mushroom Crostini VG, DF

Black garlic and herb oil





SOMETHING MORE

Substantials

Designed for guests seeking something more substantial, these dishes offer generous portions and bold flavours, perfect for corporate lunches, cocktail events and relaxed dining.

King Prawn Roll

Brioche, celery, smoked dill mayo

Wagyu Beef Slider

American cheese, butter pickles

Mac & Cheese

Smoked cheddar, crispy herb crumble

Moroccan Lamb Shoulder

DF

Pearl couscous, salsa verde

Green Curry Chicken Thigh

GF, DF

Lemongrass rice, chilli

Slow Braised Beef Brisket

GF

Horseradish mash, oyster mushroom jus

Beer Battered Barramundi

Shoestring fries, tartare

Tuna Poke Bowl

GF, DF

Coconut rice, pickled cucumber, sesame

Charred Chicken Shawarma Bowl

DF

Freekeh, pickles, tahini

Grilled Lamb Cutlets

GF

Minted pea mash, lamb jus





A CENTREPIECE FOR YOUR EVENT

The Grazing Station

Following a round of delicate canapes, a lavish grazing station is the perfect way to offer your guests something more substantial while keeping the atmosphere relaxed and social. Beautifully styled and artfully arranged, this abundant spread becomes a centrepiece for your event, a feast for the senses where guests can mingle, chat and savour at their leisure. For a touch of theatre, it can also be attended by our team for a set service period.

YOUR GRAZING STATION WILL FEATURE

Whole Glazed Blackforest Ham

Slow-roasted to perfection, brushed with a golden honey and mustard glaze, and carved fresh for guests.

An Elegant Collection of Local & Imported Cheeses

Perfectly paired with sweet quince paste, golden honeycomb, and plump, vine-ripened grapes.

House-Baked Breads & Crisp Crackers

Fresh from our kitchen, ready to be generously topped and enjoyed.

A Handpicked Selection of Artisan Cured Meats

Rustic salami, fragrant capocollo, silky prosciutto, and delicately spiced mortadella.

A Vibrant Array of Accompaniments

Charred seasonal vegetables, blistered truss cherry tomatoes, earthy beetroot hummus, a medley of house-made dips, marinated olives, tangy tomatillos, Spanish guindillas, and a refreshing selection of fresh seasonal fruit.

Dietary-friendly options are available on request to ensure every guest feels included.

Ready to enquire?

Get in touch at hungrymind.com.au · Minimum 30 guests, all packages fully customisable to your event.