

Too Up Catering Menus 2024

CANAPE MENUS

For all packages, we include cocktail napkins & skewers as required

Light House Canape Package \$30 per person

This package is designed for a 1 to 2 hour event, and is suitable for a swift social

Minimum 8 people

Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)
Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)
Little Chicken Sandwiches with Tarragon & Chives
Tartlets with Goat Curd, Tomato & Basil (veg)
Prawn Zucchini Skewers with Lemon Salt (gf)

Porthole Canape Package \$40 per person

This package is designed for a 2 to 3 hour event and is suitable for a light lunch

Minimum 8 people

Crostini with Duck Confit & Cornichons
Little Chicken Sandwiches with Tarragon and Chives
Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs
Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)
Rare Roast Beef Brioche with Horseradish Cream & Cress

-hots-

Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)
Arancini with Pumpkin, Sage and Mozzarella (veg)

Anchor Canape Package \$55 per person

Suitable for a 3 to 4 hour elegant afternoon or evening

Minimum 8 people

Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)
Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)
Little Chicken Sandwiches with Tarragon & Chives
Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)
Peking Duck Crepe with Hoisin and Cucumber
Roasted Turkey, Cranberry and Brie Brioche

-hots-

Syrian Spiced Lamb Kofta with Tahini
Beef & Guinness Pies with Tomato Relish
Grilled King Prawn in Pernod & Garlic Butter (gf)

BBQ MENUS

‘Mates’ BBQ (\$40 pp)

Marinated chicken skewers
A selection of gourmet sausages
A selection of salads

‘Aussie’ BBQ (\$60 pp)

Angus fillet steak
Fresh local prawns
A selection of gourmet sausages
A selection of salads

‘Seafood’ BBQ (\$60 pp)

Tasmanian salmon steaks
BBQ king prawns
A selection of salads

Salad Selection

For group of up to 6, choose 2 salads
For group of up to 7+, choose 3 salads

Spicy pumpkin and couscous
Beetroot, goats cheese and walnuts
Classic Greek salad
Garden fresh green salad
Creamy aioli potato salad
(Note** salads can be altered slightly to accommodate allergies; salads are subject to seasonal variations)

PLATTERS MENU

Antipasto Nibble Platters – \$25 per person

(Minimum order for 8 people)

A selection of:
Cured meats
Olives, nuts and dates
Quality Australian soft and hard cheeses
Mozzarella
GF & non GF crackers, Grissini (GF)

Seafood Platter – \$100 per person (min 6 people)

\$90 per person for more than 6 people

Fresh local prawns
Oysters
Dressed Crab
Half lobster
Smoked salmon, assorted sashimi



Moreton Bay bugs (GF) and caviar

Cheese board – \$20 per person

A selection of:

Quality Australian soft and hard cheese

Dips, carrot and cucumber crudités

Dates and nuts

GF & non GF crackers

Seasonal fruit platter -\$15 per person

A wide selection of sliced seasonal fruit including melon, grapes, berries etc