provin
group
corporate catering
Amazing Food | Amazing Value
Canapé Menu

Please note, all menus require a minimum order and are subject to seasonal availability. Delivery and gst charges apply.

Amazing Food, Amazing Value

With over 30 years in the industry, the Provin Group specialises in corporate catering and events in Sydney. We source all our ingredients from sustainable farms to bring the freshest food and beverages to our clients tables. Our famed hospitality will always compliment your office and corporate functions, providing a reliable, experienced and punctual service for an amazing value.

Dietary Requirements

Provin Group caters to all dietary requirements and will always accommodate all requests to ensure our clients are able to enjoy our fresh farm to table food.

Below is a legend of common preferences we cater to per meal.

(v) Vegetarian | (vg) Vegan | (gf) Gluten free

If you require any further dietary assistance please talk to one of our event specialists for additional customised options.

Call: (02) 9564 1744
Email: events@provingroup.com
Visit: www.provingroup.com

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The Canapé Menu

Our Canapé Menu provides an elegant variety of hot, cold and sweet canapés with premium options available for events with a larger budget. Healthy and delicious share platters are also available for larger events to round out your menu.

Our Canapé Menu has a minimum order of 20 of each item and, as with all Provin Group menus, special dietary requirements can be incorporated into the menu.

The Provin Group is a Gold Licensed Caterer with a full catering liquor license and a proud member of the Restaurant and Catering Association. Provin Group provides full support to assist throughout the planning stages all the way through to the conclusion of the event. We can provide highly experienced, committed chefs, supervisors and service staff to make your event run smoothly.

We can help arrange marquee hire, crockery, cutlery, linen hire, furniture hire, portable kitchens, along with fabulous flower and table arrangements.

Call to speak to one of our event specialists to place an order for your next event.

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Canapé Menu

$3.00 per item

COLD CANAPÉ MENU

Falafel cake with beetroot hummus (v)

& roasted red capsicum

Roasted mushroom pate (v)

en croute with parmesan wafer

Pumpkin roll (v, gf)

with white bean & basil salsa balsamic glazed cherry tomatoes

Roast vegetable frittata (v, gf)

With hummus and Kalamata olive cheeks

Antipasto bite (v)

Artichoke hummus, triple creme brie and sun-dried tomato

Artichoke bark (v)

With caramelized onion & goat cheese feta

Poppyseed lavash (v)

with roasted roma tomatoes and black olive tapenade

Continued

Canapé Menu

$3.00 per item

COLD CANAPÉ MENU

Selection of ribbon sandwiches

assorted fillings

Prawn pick (gf)

with lime, ginger & coriander

Buttermilk blinis

with smoked salmon & horseradish creme

Rice paper roll (v, gf)

jullienne of vegetables, tofu, crisp fried shallots and Thai basil

Rice paper wrap (gf)

with soy glazed chicken and Asian greens

Cherry tomato tarte tatin (v)

with goats curd and rocket pesto

Steamed ginger fish cake

shallot & oyster sauce dressing

Continued

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Canapé Menu

$3.00 per item

COLD CANAPÉ MENU

Hanoi chicken bites (gf)

with sweet chilli and fresh mint

Mini smoked trout & asparagus frittata (gf)

with sour cream and chives

Grilled beef steamed rolls (gf)

tender lemongrass with sesame, fresh herbs and house sauce

Grilled tofu steamed rolls (v, gf)

grilled tofu with lemongrass, daikon, fresh herbs and house sauce

Grilled lemongrass chicken roll

with pickled vegetable & Asian green

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Canapé Menu

$3.50 per item

COLD CANAPÉ MENU

Pan seared salmon (gf)

marinated in ginger and light soy dressing with toasted sesame

Traditional peking duck rolls

cucumber, shallots and hoisin sauce

Rice paper wrap

glazed duck and Asian greens

Japanese tataki salmon (gf)

pickled cucumber salad and ponzu dressing

Steamed smoked salmon roll (gf)

avocado, crisp lettuce and fresh herbs

Stir-fried lemongrass prawn roll (gf)

pickled vegetable & Asian herbs

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Canapé Menu

$3.00 per item

HEATING REQUIRED

WARM CANAPÉ MENU

Pumpkin & mozzarella arancini (v)

pesto mayonnaise

Thai red curry spiced vegetable puff (v)

chilli coconut sauce

Saigon prawn

hoisin sauce

Corned beef, parsnip & potato croquette (gf)

salsa verde

Moroccan veal crescent

lemon coriander yogurt dip

Chicken & fruit chutney pastry

basil & tomato salsa

Spicy pumpkin & lentil pie (v)

pomegranate mayonnaise

Continued

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Canapé Menu

$3.00 per item

HEATING REQUIRED

WARM CANAPÉ MENU

Braised Beef & Ale Pie

topped with Paris mash

Spiced rice cake

mint chutney dip

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Canapé Menu

$4.00 per item

HEATING REQUIRED

WARM CANAPÉ MENU

Vietnamese spring roll

minced chicken, water chestnut and Vietnamese dipping sauce

Lemongrass chicken skewers (gf)

house made satay sauce

Spinach & Cashew Pakoras (v, gf)

mango chutney

Wagyu beef burgers

Swiss cheese and caramelised onions

Tandoori prawn skewers (gf)

cucumber raita dipping sauce

Roasted vegetable bastilla (v)

toasted almond, spinach & goat cheese

Vietnamese vegetarian spring roll (v)

sweet and sour sauce

Chicken karaage slider

ginger marinated chicken mini damper roll

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Canapé Menu

$4.50 per item

SWEET CANAPÉ MENU

Dark chocolate mousse

orange compote & chocolate crumble

Petits fours selection

tartlets and mini eclairs

Strawberry & rhubarb dessert cup

mascarpone cream & lemon zest

Double chocolate bites

topped with white chocolate shavings

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Platters

Dips & Vegetable Platter

House made dips, fresh cut vegetables, marinated olives and house made oregano toasts

$37.00 for 10 guests. $70.00 for 20 guests

Antipasto Plate

Shaved cured and smoked meats, marinated feta cheese, house dips, marinated olives,

fire roasted peppers and house made oregano toasts

$75.00 for 10 guests. $145.00 for 20 guests

Cheese Platter

A selection of four Australian cheeses with fig and walnut salami, dried fruits

with a selection of water crackers

$75.00 for 10 guests. $145.00 for 20 guests

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