



# KOSHER CANAPE MENU

# THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is the perfect choice for your next event, offering world class menu options featuring locally sourced produce.

Our menus are thoughtfully curated by Executive Chef, Blake Edwards and his team. Blake's multicultural and modern approach, using predominantly locally sourced ingredients, gives our menus a quality rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Kosher Canape Menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests.

Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.

## KOSHER CANAPE MENU

**1 HOUR COCKTAIL RECEPTION  
\$63 PER PERSON**

Six pieces | Minimum 50 guests

**2 HOUR COCKTAIL RECEPTION  
\$77.50 PER PERSON**

Eight pieces | Minimum 50 guests

**ADDITIONAL 30 MINUTES \$29 PER PERSON**

### COLD SELECTION

Smoked salmon, buckwheat blini,  
lemon mayo, salmon roe

Roast pumpkin, onion jam and walnut tart\*

Moroccan chicken taco, avocado,  
pickled green chilli

Spicy tuna tartare, toasted wasabi,  
Japanese soy

Blue eye ceviche, lime coconut cream,  
baby coriander

### WARM SELECTION

Chicken teriyaki skewers

Falafel with zucchini green tahini\*

Vegetable spring rolls with sweet chilli\*

Lamb shoulder, tomato and onion jam slider

Mini burger, tomato relish, American mustard

Moroccan fish crumble with mango salsa

Truffle mushroom arancini with garlic aioli\*

### SWEET ITEMS

Lemon pavlova, vanilla crème\*

Chocolate fudge brownie\*

Strawberry rhubarb crumble\*

Dark chocolate pot, raspberry sauce\*

Vanilla panna cotta, forest berries\*

\* Denotes vegetarian dish





**CROWN**

Menus and prices are valid until 30 June 2025. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however, requests for meals which are low gluten can be accommodated.