



GRAZING BOARD

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Our grazing boards are presented on beautiful food grade wooden slabs. Perfect for a great centrepiece.

Select gourmet cheeses draped with meats from the finest producers and importers in Melbourne. Along with quince paste, pate, crackers, dips fresh fruit, grilled & pickled veg and a crusty loaf to finish.

1.5 METRE

681.82

Serves up to 40

2 METRE

909.09

Serves up to 55

2.5 METRE

1136.36

Serves up to 70

3 METRE

1363.64

Serves up to 85

PRICES EXCLUDE GST

INDIGENOUS GRAZING BOARD

Our indigenous range has all the usual grazing board favourites. Select gourmet cheeses draped with meats from fine producers and importers in Melbourne and internationally. Along with quince paste, pate, crackers, dips, fresh fruit, grilled & pickled veg and a crusty loaf to finish. Indigenous grazing boards can include the follow below. Native herbs and spices used to infuse cheese, grilled & pickled veg gourmet mini meat skewers with cooked kangaroo or emu as well as creamy native dips. (cured meats are not always in stock) so boards can vary. 1-2 weeks notice in advance is required to order depending on size of board ordered. Please contact for pricing. Get a quote by emailing quotes@pawacatering.com.au



CANAPES

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5 X CANAPES	20
7 X CANAPES	28
10 X CANAPES	40

PRICES EXCLUDE GST

Choose any canapes off the hot,
cold or dessert menu.
Platters included

CANAPE EXTRAS

CHEF HIRE **60 PER HOUR**

WAIT STAFF **45 PER HOUR**

Canapes require the skills of an experienced chef for onsite food preparation, which includes, set up, heating, cooling, serving, along with food health and safety. Wait staff are an additional cost if you require your canapes to be served to guests. Stationary canapes can be arranged for guests to help themselves. Platters are included in the cost. Please advise if you have onsite kitchen facilities for chef and staff to utilise for your event. For quotes please go to the 'Get a quote page' or email quotes@pawacatering.com.au



CANAPES

HOT CANAPE

Mint & Pea Rosti

Fish cakes with mango chilli jam

Yam rosti with kangaroo & tomato chutney

Native spiced pulled pork slider

Braised kangaroo sliders

French onion soup croutons with parmesan

Bush tomato & parmesan arancini

Mushroom & spinach quiche

Pork belly bites

Scallop with onion puree & crispy pancetta

Mini Lamb skewers with mint yoghurt

Chicken & leek spring rolls

Puff pastry kangaroo pies

Mini sausage rolls

Puff pastry beef pies

Chicken skewers with satay sauce

Pear & blue cheese tart

Rabbit spring rolls - pending supply



CANAPES

COLD CANAPE

Smokes salmon & wattle seed cream
bellini

Garlic & rosemary polenta with
kangaroo , lemon myrtle cream

Mushroom & spinach quiche

Watermelon, goats cheese & fried basil

Fig jam with shaved prosciutto and
brie, roasted garlic crostini

Cucumber with whipped feta,
sun-dried tomatoes, and basil

Fresh, spicy herb rice paper rolls

Yam rosti with kangaroo &
mandarin oil

roast beef & horseradish encroute

Marinated Bocconcini with cherry
tomato

Beetroot, goats cheese & mint bellini

Mushroom, gorgonzola filo pastry

Sweet potato & avocado bites

Savoury parsley crepe with
wattleseed cream & lemon

A close-up photograph of three small, round tarts on a dark grey surface. Each tart has a light-colored, fluted crust. The tart in the foreground is topped with a swirl of white cream, a fresh raspberry, and some pinkish-red crumbs. The other two tarts are slightly out of focus in the background.

CANAPES

SWEET CANAPE

Mini sticky date pudding

Pavlova with fresh berries & cream

Creme brulee

Strawberry cheese cake

Lemon Myrtle spiced tarts

Mini custard filo pastries

Lemon wattleseed tartlets with
meringue



DRINKS & EXTRAS

TEA & COFFEE

Suitable for larger events and all day conferences

Includes -100 cup coffee percolator

-60 cup hot water urn assorted

teas including herbal ,milk sugar

disposable cups and stirrers

Site requirements, 2 power points

1.5 hrs set up time required prior

to event.

Onsite wait staff required at an

extra cost

enquire what is needed for your

event

\$5.91 per person - Min 50 guests

Available with order of food

DISPOSABLES

Pawa Catering use biodegradable serving wear.

Cups	.30
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Plates	.25
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Bowls	.25
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Wooden knife & fork	.30
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Wooden spoon	.15
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Serviettes included on request

DRINKS

2 litre juice	8
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1 litre still water	6
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750 ml sparkling	7.50
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