



KOSHER CANAPÉ MENU

THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is 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 distinction rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Kosher Canapé 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 CANAPÉ MENU

ONE HOUR
Six pieces | Minimum 50 guests

\$66 per person

TWO HOURS
Eight pieces | Minimum 50 guests

\$81 per person

ADDITIONAL 30 MINUTES \$30 PER PERSON

Menus and prices are valid until 30 June 2026. 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. Images are for illustrative purposes only.

CANAPÉS

COLD SELECTIONS

Salmon bruschetta, finger lime, pickled shallot

Roast pumpkin, onion jam and walnut tart*

Spicy tuna tartare, toasted wasabi, Japanese soy

California and vegetable rolls, pickled ginger, wasabi, soy

Lime cured Tasmanian salmon, tostada, avocado cream, jalapeno

Poached chicken tart, avocado, charred corn, jalapeno jam

WARM SELECTIONS

Grilled lamb kofta, preserved lemon

Falafel with zucchini & green tahini*

Vegetable Spring rolls with sweet chilli*

Beef pastrami toastie, pickles, spicy mayonnaise

Chicken & corn quesadilla, chipotle, avocado

Southern fried chicken, chipotle mayonnaise, crinkle cut pickles

Mini burger, tomato relish, American mustard

Truffled mushroom & thyme savoury tart*

SWEET ITEMS

Pavlova, Chantilly cream, berries*

Walnut chocolate fudge brownie*

Apple cinnamon crumble*

Vanilla panna cotta, mango passion sauce*

Dark chocolate mousse, raspberries*



* Denotes vegetarian dishes



CROWN