

C A N A P E

Cucina №.5

M E N U

Canapes

Arancini

Bolognese | Truffle

Nonna's Meatball's

Parmigiano croquettes (v)

Gourmet Sausage rolls

Traditional | Mushroom (v)

Fried Mozzarella Balls w sugo.

Salsicce piccollini (gf)

Honey soy chicken skewer (gf)

Garlic prawn tails

w/chilli dipping sauce

Gnocchi bowls

Cheese burgers

Pork Belly sliders w slaw

Flat head fish tacos
w/ Aioli slaw

S & P Calamari cones

Meatballs
con sugo roquette & melted cheese

Pulled Beef sliders
w/caramelised onions, roquette & BBQ sauce.





WOOD FIRED

Pizze Focacceria

- Margherita
- Capriciosa
- Vegetarian
- Calabrese
- Bruschetta al pomodoro
- Garlic n herb
- Pesto strachetella, pomodorini
- Parma ham, buffala mozzarella
- Mortadella, stracciatella, crushed pistacchio's
- Asparagus & porcini
- Mortadella e provolone
- Potato e rosamarino
- Prawn & rucola
- Salsiccia e broccoli

Signature

LIVE STATIONS

CHAMPAGNE TOWER

Upon entrance, celebrate with,

- 5+ tier champagne tower
- Free flowing champagne
- Perspex tray
- Decorative display table
- Plinth

CHEESE STATION

A selection of artisan cheeses:

- Gorgonzola dolce
- Cheddar
- Parmigiano reggiano
- Triple brie

Served with:

Lavosh, fresh baguettes, muscatel grapes, quince paste, honeycomb, gherkins and assorted olives.

SIGNATURE GRAZING STATION

- Local and imported salumi and cheeses
- Artisan breads
- Wood fired focaccia
- Assorted olives
- Muscatel grapes
- Marinated and grilled vegetables.

OYSTER BAR

- Sydney rock oysters / pacific oysters
- Shallot vinaigrette
- Tabasco
- Lemon and lime wedges

SEAFOOD STATION

- Scallops
- Prawn tails
- Chilled crayfish
- Morton bay bugs
- Sydney rock oysters
- Port Arlington mussels
- Antonios Siberian Caviar
- Fresh lemon / lime wedges

WHISKEY CART

- One hour of service
- Premium whiskey cart
- Exclusive whiskey bartender
- Starward two-fold double grain whiskey
- Dimple 12yo scotch whiskey
- Johnny Walker blue label
- Hakushu single malt Japanese whiskey
- Cigars

CHEESE WHEEL

LIVE PASTA WHEEL:
Cacio e Pepe (1 hour)

APERITIVO HOUR

- Choice of 1 or 2 canapés
- Free flowing prosecco
- Signature cocktail

GELATO CART

- Two dedicated gelato servers
- Your choice of four premium gelato flavours
- Premium waffle cones & cups
- Variety of assorted condiments

DESSERT STATION

Bespoke choices of:

- Panna cotta
 - choc hazelnut | vanilla bean
- Pavlova
 - mixed berries | kiwi | passionfruit
- Cannoli
 - cream | chocolate
- Mini cinnamon donuts w/ Nutella drizzle

C/5 DETAILS

Canape' menu is designed for a cocktail, stand up events.

Our selection is based on popular guest choices.

Menu is served in small plates, skewers and bamboo serving ware for all Cucina N0.5 events.

Menu can be bespoke or altered to suit all dietary requirements, chefs are happy to accomodate, However please note Cucina is not allergens free.

48 hours notice is required for all menu changes.

Some canape's chosen for delivery service may be offered as DIY or not at all due to seasonal produce, and poor transportation. Serving ware included Wood fired pizzas only offered at Cucina No 5,events, not available offsite.

Grazing Tables / Stations are available inhouse and offsite.

Spritz like an Italian Cart is a perfect way to get a party started! Cart stations require minimum numbers .

Italian desserts on offer are presented boxed,for all deliveries, Some items may not be available for delivery due to poor transporation or weather purposes.

Canape' menu is priced on application , Cucina No 5 events will be priced per package, or individual , all prices are exclusive of GST , GST will be applied to all invoicing.

STRICTLY NO REFUNDS.