



Canapé Menu

Canapés

Minimum 35 Guests

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Petite Menu

\$45 per head

plus GST
plus Staff costs

2 hour service with 1 hour set up – most appropriate for kids birthday parties, corporate events, bereavement / wake.

Inclusions:

- 3 x Menu 1
- 3 x Menu 2

Midi Menu

\$55 per head

plus GST
plus Staff costs

3 hour service with 1 hour set up – most appropriate for a birthday party, kids birthday, baby shower, 'just because' party or launch party

Inclusions:

- 3 x Menu 1
- 3 x Menu 2
- 1 x Menu 3

Full Joy Menu

\$70 per head

plus GST
plus Staff costs

3 hour service with 1 hour set up – most appropriate for a milestone birthday, engagement party, stand up and finger food, as well as all celebrations of any kind.

Inclusions:

- 3 x Menu 1
- 3 x Menu 2
- 2 x Menu 3



Canapé add on

Freshly shucked Oyster bar, served by our Chef as a food station in our custom Perspex trays with dry ice. Complimented by our champagne mignonette, warm ginger and shallot scallion oil, and Tasmanian salmon roe caviar
[add \$14 + GST pp - 3 oysters per person]*

Kaffir-lime Moreton Bay Bug rolls with our tartare sauce on a toasted milk bun **[add \$17 + GST pp]***

Deluxe seafood platter – Mooloolaba king prawns with tartare, salmon sashimi with tamari and wasabi on chopsticks, Sydney rock or Pacific oysters with our champagne vinaigrette **[add \$17 + GST pp]***

Korean fried chicken milk bun with gochujang sauce **[add \$17 + GST pp]***

* Please note additional staff hours may apply



Our must-have late night tasting board

add \$20 + GST pp**

The most amazing board. Filled with delicious mini petite-fours including our famous lemon meringue pies, chocolate mousse, French macarons and our famous chocolate brownies. We also include artisan assorted breads, sliced salamis, prosciutto, olives, assorted international cheeses, assorted dips, flat bread, crisp bread and crackers for everyone! All set up for you to enjoy into the night.

+ Tasting board add on options

add these to your tasting board and take it to next level of tastiness

½ BAKED HAM (approx. 5kg) [\$180 + GST]

double glazed and served with bread rolls, mustards and condiments. Perfect for 35-45 guests.

WHOLE BAKED HAM (approx. 10kg) [\$350 + GST]

double glazed and served with bread rolls, mustards and condiments. Perfect for 45-100 guests.

INTERNATIONAL CHEESE WHEEL CAKE [\$350 + GST]

UK cheddar, French brie, fresh goats cheese and hard Spanish wine-dipped cheese. Perfect for 45-100 guests.

** Please note tasting board adds 1 additional hour to staffing charges



Staff costs plus GST

Chefs, Event Managers, Waitresses, Mixologists and Bartenders [**\$50 per hour plus GST**]

Junior and Runners [**\$30 per hour plus GST**]

* Joy and Joy Catering will determine staff numbers when final numbers are confirmed

** Please note there will be a minimum of 1 hour set up time, dependant on travel time and venue

*** Venues over 30mins away will incur a travel charge



Menu 01

Grass-fed rare roast beef eye fillet tartlet with horseradish cream on our crisp sourdough crostini

Our famous poached chicken finger sandwiches with lemon mayo and chopped chives

Caprese skewers with cherry tomato, bocconcini and pesto
[Vegetarian, GF]

Tasmanian smoked salmon blinis with creme fraiche and dill

Marinated roasted vegetables, plant based cheese and basil tartlet
[Vegan]

Candied walnut with blue cheese tartlet **[Vegetarian, GF]**

Compressed watermelon cube, spiced hummus puree, dukkha
[Vegetarian, Vegan, GF]

Lemon grass ginger chicken, rillettes crisp tart and sesame seed praline **[GF]**

Pancetta wrapped beef roulade, feta spinach mousse, micro herbs **[GF]**

Spanner crab tartlet with dill creme fraiche and brunoise tomato salsa **[GF]**

Bloody Mary oyster shooter with Tabasco, Vodka and celery swizzle stick **[GF]**

Oysters a la natural shucked to order – Seasonal Pacific or Sydney Rock with our champagne mignonette or yuzu dressing **[GF]**

Our famous salmon sashimi on chopsticks with wasabi and tamari with dry ice **[GF]**

Miso glazed shitake mushroom with chili eggplant salsa
[Vegetarian, Vegan]



Menu 02

Wagyu beef burgers, American cheddar with pickles topped with our special sauce

Satay chicken skewers with delicious peanut dipping sauce **[GF]**

King prawn roll with tartare sauce and potato chip

Crispy spinach and feta Turkish pizza with fresh lemon

Chargrilled halloumi cheese with sesame seeds with fresh lemon

Porcini arancini balls with truffle mayo

Beef and chorizo empanadas with our herb chimichurri sauce **[GF]**

Mini Dagwood dogs with tomato ketchup and mild mustard on our custom wooden stools

Australian lamb koftas with cumin yoghurt, seasoned with lemon, mint and black pepper **[GF]**

Bombay pea and potato samosas with cumin yoghurt **[Vegetarian]**

Crispy Panko prawns with Japanese mayo and tonkotsu BBQ sauce



Menu 02

Chicken yakitori skewer with Japanese mayonnaise, sesame, green onion **[GF]**

Crisp sweet potato croquette with our chimichurri sauce **[GF, Vegan]**

Our famous pulled pork buns with hoisin and crispy onion

Karaage cauliflower in bamboo cones topped with mayo and nori or sriracha and togarashi, in custom perspex stand **[Vegetarian]**

Beef and Burgundy mini pies with mushy peas and tomato ketchup

Pork and ginger OR tofu and broccoli potsticker dumplings with black vinegar **[Vegetarian Alternative]**

Teriyaki chicken buns with Japanese mayo and sesame seeds

Vegan BBQ jackfruit buns with our Asian slaw **[Vegan]**

Crispy King prawn toast with sesame seeds with dipping sauce

Yellowfin Tuna tartare with kaffir Lime, coconut on a rice crisp with miso aioli **[GF]**

Asian inspired roasted duck pancake with hoisin sauce and cucumber



Menu 03

Bao Mi – Our newest addition: Crispy roast pork belly with pickled carrot, radish, coriander, and our hoisin mayonnaise on a steamed bao bun *[Vegetarian Alternative]*

Beer-battered Australian Snapper on cos lettuce leaf, with our house made tartare sauce

Italian spiced roasted pork belly on a bed of creamy polenta

Vegetarian risotto with wild porcini, leek and parmesan cups *[Vegetarian]*

Butter chicken on rice with pappadum

Our famous egggy fried rice cups *[Vegetarian Alternative]*

Melt in the mouth Cape Grimm - eye fillet steak roll with caramelised onions, horseradish cream and chopped chives

Pulled pork ragu on a bed of fusilli pasta, shaved parmesan and toasted garlic breadcrumbs

Cape Grimm beef cheeks in red wine on a bed of creamy mash *[GF]*

King prawn and chorizo skewers with spiced salsa verde *[GF]*

Mini poke bowls, salmon or chicken teriyaki, tamari, edamame, coriander and julienne snow peas on a bed of soba noodles *[GF]*

Chilli con carne nacho cups with sour cream, chives and cheese *[GF]*

Mini bite-sized meatball sliders with basil and pecorino cheese

Halloumi burgers with fresh lemon and soft lettuce *[Vegetarian]*

Pulled pork with tomato salsa and sour cream on a soft tortilla





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