Canapé and Small Appetiser Menu

Miami Hedonist's Personal Chef, Tiyan brings love and passion to her avant-grade canapés. Tasty delicious appetisers and small bites made with the freshest ingredients, creative recipes and beautifully presented.

Browse our menu selection below and feel free to ask about any clarifications or make requests for other items and we will do our best to accommodate them.

We look forward to making your event pleasurable and memorable for you and for your guests.

Seafood	Meats/Poultry	Vegetarian	Sweets
Coconut Crusted Shrimp. Cilantro Mayo	Blackpepper Lemon Chicken Skewer	Date Preserve & Olive Tapenade Canapés	Caramelised Apples. Chantilly Cream Bilinis.
Crispy Fish Bites. Tomato Basil Purée	Caramelised Onion, Chicken Liver Paté Bilini	Mini Mushroom and Parmesan Arancini.	Chocolate Confection. Salted Caramel.
Mini Crab Cakes. Tartar Sauce	Pulled Pork and Caramelised Onion Canapés	Crispy Zucchini. Sweet Pea Purée	Cinnamon Puffs.
Smoked Salmon & Avocado Bilini	Barbecue Meatballs. Sweet Chill Drizzle.	Nachos, Avocado and Salsa Bites.	Toasted Pineapple & Cinnamon Bites.

Pricing

Minimum of 20 Guests.

Selection of 4 Canapés $20 Per Guest

Selection of 6 Canapés $25 Per Guest

Selection of 8 Canapés $30 Per Guest

12% Service Charge will be added to your invoice.

For booking, send an email to bookings@miamihedonist.com with the following:

- Canapé Selection
- Date of Event
- Time/Duration of Event
- No. of Guests
- Venue
- Contact Person

Bookings & Cancellation

Miami Hedonist shall receive 70% of the invoiced fee upon confirmation of booking.

30% balance payment shall be received no later than 24hrs prior to the event. Miami hedonist shall not perform services without receiving 100% payment.

Cancellation made 7 days prior to the event: 80% of the sum received shall be refunded.

4 Days prior to event date: 60% of sum received shall be refunded.

48hrs prior, Miami Hedonist would be unable to make any refunds, we will however hold a 30 day credit for rebooking the event.