

Cocktail / Canapés Menu

Cold selections

Prawn, mango & chive tartlet cases

Sweet potato pancake topped with turkey breast, camembert & Cranberry sauce

Bruschetta with roma tomato, Spanish onion & basil salsa (V)

Nori rolls (V available)

Smoked salmon, baby capers & lemon aioli on mini toasts

Peking duck Tartlet

Tasmanian oysters topped with wasabi aioli & julienne vegetables

Chicken roasted capsicum & avocado pinwheels

Rare roast beef on garlic crouton with horseradish cream

Herb blini topped with sundried tomato pate & asparagus (V)

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Hot selections

Lamb kofta with a yoghurt dipping sauce

Spinach and feta triangles (V)

Home-made sausage rolls with spicy eggplant chutney

Thai chicken bites with a sweet chilli dipping sauce

Mini dim sims with soy dipping sauce

Lamb samosas with minted sour cream

Mini assorted quiche with tomato relish

Goujons of fresh fish in sesame crumbs with tartare sauce

Mini vol-au-vents with assorted fillings

Chicken sticks with a honey soy dipping sauce

Mini vegetarian spring rolls (V)

Sweet corn, parmesan & pesto risotto balls (V)

Double crumbed mushrooms with avocado cream (V)

Cajun spiced salmon skewers

Thai fish cakes with a sweet chili dipping sauce

Caramelised Leek & chicken Quiche

Double crumbed mushrooms with avocado cream (V)

Hot selections continued

Sweet curry vegetable samosas (V)

Roasted capsicum, pumpkin & ricotta parcels (V)

Marinated beef teriyaki skewer

Pork & Prawn wonton with sweet soy sauce

Peking duck spring rolls

Mini beef pies topped with potato & chive mash

Roasted capsicum, pumpkin & ricotta filo parcels (V)

Thai marinated chicken skewers

(V) = indicates vegetarian options

Cost Breakdown

4 Cold items & 5 hot items \$40.00 per person

5 Cold items & 7 hot items \$48.00 per person

6 Cold items & 9 hot items \$52.00 per person

01/07/18

Boxed Selection

(Dishes served in noodle boxes - additional cost per item \$9.00 per person)

Salt & pepper calamari salad

Rice paper wraps with marinated chicken, spring onion & hoisin sauce

Sesame crumbed fish goujons & shoestring fries

Hoikkien noodle & asian vegetable stir-fry with sweet soy sauce (V)

Pulled pork & slaw sliders

Thai beef salad with mini poppadum's

Additional Platter Options Available:

Antipasto platters

consisting of continental meats, dips, pate, cheeses, pickled vegetables etc

\$120.00 per platter

Mini cake platter

Assortment of house made treats

\$85.00 per platter

Club Sandwiches

With a variety of fillings

\$90.00 per platter

Cheese & Seasonal Fresh Fruit platter

With assorted watercrackers

\$120.00 per platter

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