

CANAPES

PRE DINNER SERVICE

45 MINS SERVICE.

4 SELECTIONS. 4 PIECES

1HR SERVICE.

6 SELECTIONS. 6 PIECES

1.5HR SERVICE.

8 SELECTIONS. 8 PIECES

2HR SERVICE.

10 SELECTIONS. 10 PIECES

2.5HR SERVICE.

12 SELECTIONS. 12 PIECES

HOT CHOICES

MEAT

- Beef and burgundy pie w/ garlic mash
- Beef cheek pie w/ sweet potato mash
- Beef cheeks wrapped in Kataifi pastry, tomato fondue red wine jus
- Braised beef and blue cheese cigar
- Braised lamb shanks pressed and crumbed in panko w/ mint and tomato
- Chinese style pork crepes
- Chorizo sausage, olive roast capsicum and mozzarella pizzette
- Mini gourmet beef burgers on French brioche
- Moroccan lamb cutlets
- Pork sliders
- Rueben sandwiches
- Sirloin steak skewer w/ brandy pepper corn sauce
- Twice cooked pork belly apple balsamic glaze sweet potato mash

POULTRY

- Asian style duck crepes, sweet Asian dipping sauce
- Chicken basil and ricotta mignon
- Chicken semi dried tomato and chorizo mignon wrapped in prosciutto
- Penang chicken curry w/ jasmine rice
- Satay chicken skewers
- Teriyaki glazed Frenched chicken drum sticks

SEAFOOD

- Chilli garlic prawn skewers, parsley and butter
- Coconut prawns w/ mango chilli sauce
- Corn crusted scallops, roast capsicum jam
- Crab and corn croquette
- Herb crumbed coral trout, lemon dill sauce
- Local prawns wrapped in filo with coriander mint and chilli
- Oysters Kilpatrick
- Salt and pepper calamari, sweet soy mayonnaise
- Tempura oysters w/ black sesame seeds, wakame salad

VEGETARIAN

- 3 cheese arancini tomato jam
- Assorted homemade mini quiche
- Char grilled vegetable pizzettes w/ fetta
- Chick pea lentil and vegetable curry
- Ricotta and pesto filled mushroom cap
- Roast pumpkin and goats cheese tart
- Spinach and ricotta tortellini
- Tempura vegetables w/ Japanese wasabi mayonnaise
- Thai coconut and pumpkin tart

CANAPES

PRE DINNER SERVICE CONT.

COLD CHOICES

MEAT

- King island pepper beef roulade, French mustard aioli roast capsicum
- Mini Greek lamb salad w/ mint and fetta

POULTRY

- Chicken profiterole, semi dried tomato Spanish onion salad w/ carrot jam
- Duck liver pate quince jam, orange and chive pickled carrot
- Steamed chicken Tasmanian brie and avocado panacota
- Peking duck salad in bamboo boat

SEAFOOD

- Prawn and avocado cocktail cherry tomato and dill
- Scallop ceviche lemon curd snow pea salad
- Oysters natural w/ red onion mignonette
- Seafood cocktail w/ celeriac remoulade
- Prawn and avocado profiterole w/ roast capsicum
- California rolls with cucumber avocado and carrot soy dipping sauce
- Seafood mousse w/ caviar, chive and grated egg
- Smoked salmon beetroot and goats cheese and pistachio on a crouton
- Bloody Mary oyster shooters
- King fish ceviche w/ lime chilli and cucumber
- Rolled smoked salmon dill and caper crepe

VEGETARIAN

- Vietnamese vegetarian rice paper rolls w/ dipping sauce
- Guacamole salsa tartlet w/ coriander
- Spanish potato and spinach frittata w/ manchego
- Avocado mousse smoked salmon tart
- Tomato bocconcini and basil tart

PLATTERS

- Antipasto platter, continental meats, fetta cheese dolmades char grilled marinated vegetables toasted bread sticks
- Charcuterie platter, assorted cured meats, pate, lovosh, toasted breads quince paste pickled vegetables
- Cheese platter selection of Australian cheeses water crackers and dried fruits
- Tropical fruit skewers
- Vegetable crudities, beetroot hommus, guacamole and grissini sticks

DESSERTS

- Assorted petit fours
- Chocolate fountain Price on application
- Fruit skewers



NOT INCLUDED IN FOOD COSTS:
crockery, cutlery or misc hire items.