

Light Canapés

Sweet Potato Pancake with Tandoori Chicken and Minted Yoghurt GF

Vietnamese Rice Paper Rolls with Asian Veg Rice Noodles and Nam Jim Dressing GF V

Fillet of Beef Wrapped in Bacon with Mustard Seeds

Marinated Prawns on Guacamole Croutons with Gremolata

Goats Cheese Tartlets Fresh Thyme and Leek with Red Capsicum Jam V

Rare Roast Sirloin of Beef with Rocket and Mustard Cream Cheese

Chinese BBQ Pork Char Sui on Roasted Rice Cakes with Plum Sauce GF

Chicken Roulade Smoked Speck Bocconcini and Sundried Tomato GF

Potato Rosti Smoked Salmon Horseradish Cream and Dill GF

Zucchini and Haloumi Fritters with Lemon Scented Yoghurt V GF

Duck Rillettes Fennel Pitta Crisp Port and Red Currant Glaze

Beetroot Rosti with Marinated Persian Fetta Rocket and Mint Pesto GF V

Cured Salmon Gravlax Sushi Cakes Wasabi Mayonnaise GF

Smoked Lamb Fillet Cous Cous Pumpkin and Sage Fritter with Harissa

Oysters Natural with Lemon Wedges or Topped with Wakame and Wasabi Mayo GF

Char Grilled Brushetta Prosciutto Provolone Semi Dried Tomato and Basil

Substantial Canapes

Mini Beef Burgundy Pies Slow Braised with Mushy Peas and Mustard Seed Potato Mash

Mandarin Pancakes with Peking Duck with Hoi Sin Sauce

Crispy Prawns with Fried Spice Salt and Lime Aioli GF

Mini Beef Wellington with Red Wine Jus

Grilled Mushroom Kebabs with Garlic Thyme Lemon and Parsley V GF

Dukkah Coated Snapper Gougons with Tomato and Cardamom Sauce

Pulled Pork Slider in Sour Dough Rolls with Pickled Slaw

Soy and Sake Poached Beef Fillet with Petit Asian Slaw Ponzu Dressing GF

Goats Cheese and Roasted Pumpkin Arancini V

Marinated Calamari in Lemon and Garlic and Parsley GF

Chicken and Chorizo Skewers with Lemon Mustard Marinade

Prawn and Scallop Dumplings Black Vinegar Dressing GF

Angus Beef Burger with Cheese and Onion Jam

Moroccan Lamb Skewers Char Grilled with Minted Yoghurt GF

Cajun Soft Shell Crab with Avocado Salsa on a Tortilla

Samosa Spicy Vegetables with Mango Chutney V

Mushroom Tart with Roast Cherry Tomato Thyme Brie and Truffle Oil V

Fork Food

Served in Individual Ceramic Bowls or Noodle Boxes

Smoked Chicken Salad With Quinoa Fetta and Olives GF

Potato Gnocchi with Sundried Tomato Pancetta Mushrooms and Chicken

Slow Braised BBQ Pork with Asian Greens Noodles and Soy Caramel Glaze

Braised Lamb Shank on Barley Tabouleh with Baby Minted Peas

Risotto With Mushroom Spinach and Shaved Parmesan V GF

Thai Beef Salad with Asian Vegetables Rice Noodles and Nam Jim GF

Cajun Chicken on Warm Kipfler Potato Salad Ranch Dressing GF

Slow Braised Beef Cheek in Guinness with Roasted Root Veg GF

Moroccan Lamb with Cous Cous Hummus and Yoghurt Dressing

BBQ Squid Salad with Cucumber Lime and Capers with Salad Greens GF

Panfried Marinated Haloumi on Greek Salad Lemon and Oregano Dressing V GF

Salmon Teriaki Ginger and Soy Marinated Salmon with Stir Fried Noodles and Vegetables

Catering Details

Menu Option 1

\$43.00p/p

Includes Large Mediterranean Grazing Board 1 per 15 Guests

Select 4 Canapés

Select 4 Substantial Canapés

(or 5 Light and 6 Substantial no Grazing Board)

Menu Option 2

\$47.00p/p

Includes: Medium Mediterranean Grazing Board 1 per 20 Guests

Select 4 canapes Select

4 Substantial Canapés

Select 2 Fork Food Options

Menu Option 3

\$50.00p/p

Includes: Medium Mediterranean Grazing Board 1 per 20 Guests

Select 4 Canapés

Select 3 Substantial Canapés

Select 2 Fork Food

Select 2 Petit Four Desserts

Not Included in the Menu Cost

Wait Staff Per Hour (Recommended 1 staff per 40 guests) \$40.00p/h

Chefs Travel Time Per Hour (if applicable) \$45.00 p/h

Mini Petit Four Desserts Desserts

Gin and Tonic Lemon Curd Tarts

Orange Almond and Poppy Seed Cake

Chilli Poached Figs with Mascarpone

Strawberry and Cointreau Shortcakes

Profiteroles Liqueur Cream and Fudge Sauce

Crème Brulee Tarts Sticky Chocolate Brownie

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