



COCKTAIL MENUS

1 hour (6 pieces)

2 hour (9 pieces)

COLD SELECTION

Smoked salmon blini with crème fraiche and salmon pearls
Pepper seared tuna with cucumber, taramasalata and Avruga caviar
Mini Yorkshire pudding with rare roast beef and beetroot relish
Chicken Caesar filo cups
Vietnamese beef salad with sesame omelette
Prawn & crabmeat salad on crostini
Roast capsicum, Spanish onion & baby caper bruschetta
Caprese salad on crouton
Asian spoon of soy roasted duck with orange, mint and coriander
Mustard crusted beef fillet with caponata
Peeled prawn & yabbie tails with fresh lime & lemon and gribiche sauce
Poached veal loin with olive tapenade and tuna mayonnaise

HOT SELECTION

Shellfish bisque
Tom yum soup shooter
Five spiced duck confit wrapped in filo with hoi sin sauce
Goat's cheese & rosemary filled bread and butter pudding with onion jam
Cajun chicken on sweet corn & coriander cakes with guacamole
Warm blue cheese & onion tart with caramelised pear
Steamed prawn nori rolls with dipping sauce
Spiced lamb cutlet with minted yoghurt
Pork & fennel curry puff with apple chutney
Chilli prawn skewers
Parmesan crumbed risotto balls with dipping sauce
Herb crumbed chicken with pesto mayonnaise

SWEET SELECTION

Lemon meringue
Portuguese custard tart
Profiterole with orange & cointreau custard
Chocolate & vanilla filled cannoli
Banana caramel pie

EXTRAS

Barramundi fillet on prawn & pea risotto, saffron and citrus beurre blanc
Asian Taste Basket
Braised beef with tomato & herbs on rosini