

Cocktail Menu

Cold

\$2.50/item per head

Chef's Pate platter with Melba toast Homemade dips with Vegetable Crudities Cheese and Twiggy Sticks Platter Cocktail Assorted Finger sandwiches

Hot

\$2.80/item per head

Assorted Mini Pastries (sausage rolls, party pies) Chilli Meatballs Vegetarian Spring rolls with Dipping Sauces Cocktail Curry Samosas Bite size Fish cakes with sweet chilli Warm Garlic Prawn dip with bread Sticks Roast pumpkin tartlets





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Cold

<u>\$3.50/item per head</u> Smoked Salmon on rye Peppered Beef Encroute Pate Carolines with cherry Tomatoes Blue cheese and Maple Walnut tarts Sesame and Cracked Black Pepper Philly bites Mini Sushi rolls Leg ham rolled asparagus Camembert and Strawberry bites

Hot

<u>\$3.50/item per head</u> Devil's on Horseback Curry Puffs with sour cream Tempura Prawn and Creamy Tartare Cajun Seafood Croquettes Mini pizza ships with Chorizo and pineapple Caramelized Onion and Fetta Tarts Crispy moneybags and Sweet Soya BBQ Chicken Wingettes Arancini Balls with Italian Tomato sauce Panko crumbed Snapper bites and dipping sauces Assorted Vol au vents: (Buttered Chicken; Chicken, Cheese and Mushroom; Vegetarian)





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<u>\$3.90/item per head</u>

Antipasto Platters (Pickled Vegetables and Smoked Meats) Smoked Salmon Puffs Medium Rare Lamb and mint Brioche Black Tiger Prawns and Cocktail Sauce Leg ham and Mustard Turkish fingers Pork Fillet and Apple Chilli jam

Hot

<u>\$3.90/item per head</u> Fantail Prawns with Tartare Mini chicken Sate Sticks and Peanut Sauce Mini Lamb Koftas with Minted Tzatziki Philo wrap Prawn Tails Scallop and Bacon Wraps BBQ Garlic Prawn Kebab Peppered Beef Sticks with caramelized onion and parsley





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BIGGER BITES

<u>\$7.00/item per head</u>

Mini Angus beef and slaw slider with homemade tomato relish Pulled Pork slider with Kaleslaw and apple sauce Chicken tenderloin in lettuce cup slider with Ranch dressing Steamed Asian Pork bap with Char Siu

Desserts

<u>\$4.50/item per head</u>

Fruit kebabs with Mascarpone Cheese Assorted Mini pastries and Double Cream Chocolate Fondue Platters International Cheeses with dried Fruits and Crackers

For all options:

Minimum spend/guest list required. These prices include GST and delivery plus a chef to serve Extra staff will incur a cost of \$35.00 per hour





Sample Menu

Homemade dips with Vegetable Crudities Chilli Meatballs Vegetarian Spring rolls with Dipping Sauces Arancini Balls with Italian Tomato sauce Panko crumbed Snapper bites and dipping sauces Black Tiger Prawns and Cocktail Sauce Mini Lamb Koftas with Minted Tzatziki Mini Angus beef and slaw slider with homemade tomato relish

\$29.90 per head.

Minimum spend/guest list required.

This is a sample menu only. Menus can be modified as required and can suit all dietary needs. Please contact us to further discuss the options.

