

CANAPES & COCKTAIL FOOD

8 choice menu \$33.00 per person
10 choice menu \$39.00 per person
12 choice menu \$43.00 per person

Cold Selections

Tomato & Basil Bruschetta
Eggplant Bruschetta
Chicken and herb vol au vaunts
Mini Duck and Shitake Tartlets
Smoked salmon on Garlic Crouton
Beef Fillet with Hollandaise on Rye
Mini Prawn Cocktails on a Chinese Spoon
Mini pastries and petit fours
Fresh fruit skewers

Hot Selections

Fish Pieces in Coconut & Lemon with Tartar Sauce
Homemade Sausage Rolls
Assorted Fresh Sushi Satay Chicken Skewers
Gourmet Pies – Various fillings
Tandoori Crusted Lamb Cutlets
Samosa with Softened Red Capsicum & Coriander
Feta & Sundried Tomato Parcels with Honey Soy Dip
Prawn & Lemon Grass Wontons with Light Soy Dip
Salt and pepper squid
Risotto Balls with Parmesan Cheese, White Wine & Vegetables

All cocktail menus are served over a 1.5 – 2 hour duration

Fork Food Dish

Add a Fork Food Dish to your cocktail menu, served in Chinese boxes or bowls,
with chopsticks and/or forks
\$12.50 per person

FORK FOOD SELECTION

Korean Style Duck

Shredded Duck Stir Fried with Chinese Cabbage & Bean Shoots

Vegetarian Stir Fry

Vegetables with Bok Choy, Egg noodles & Bean Shoots

Honey & Soy Marinated Pork

Wok Fried with Kai Lan, Red Onion, Shitake Mushroom, Topped With Red & Yellow Peppers

Chilli Chicken

Chicken Fillet Stir Fried with Broccoli, Savoy Cabbage, Mushroom, Cashew Nuts and Egg Noodles

Beef Stir Fried

In Fresh Garlic, Sesame, Kang Kong, Oyster Sauce, Spring Onion & Bamboo Shoots

Saffron Risotto

with Char Grilled Asparagus & Parmesan Scrolls

Smoked Salmon Pasta

Bound With Pesto, Smoked Salmon, Pine Nuts & Italian Parsley

Spaghetti Agli Oli

Spaghetti Tossed In Garlic, Chilli, Flat Leaf Parsley & Extra Virgin Olive Oil

Fettuccine Carbonara

Pancetta, Garlic & Onion Pan Fried in Olive Oil Bound With Egg Yolk, Cream & Parmesan

Penne All Arrabiata

Spiced Pasta with Chilli, Basil, Garlic & Olive Oil Bound With Fresh Tomato, Topped With Fresh Pecorino

Chicken Cacciatore

Marinated Chicken Legs Braised With Root Vegetables, Pancetta, Button Mushroom,
Fresh Tomato, Garlic & Red Wine

Butter Chicken

Chicken Pieces, Braised With Coriander & Cumin Seeds Finished With Fresh Tomato & Cream Served
With Buttered Pilaf Rice

Vindaloo Style Beef Curry

Mild to Medium Curry with Creamed Coconut, Fresh Ginger, Regional Spices Served with
fragrant rice

Coq Au Vin

Marinated Braised Chicken Legs with Onion, Garlic & Bacon in Red Wine Sauce