



Cocktail Party Menu

*Choose from the list or consult us for recommendations to suit your event.

A minimum of 6 canapé per person suits a function for a 1 to 2 hour time frame.

Additional canapé or fork dishes can be added on to suit longer events or to replace a meal

Cocktail Menu:

- Assorted Sushi Rolls with Wasabi Mayonnaise, Pickled Ginger & Soy Sauce
 - Wonton Cases filled with Avocado & Tomato Salsa
- Salmon & Cream Cheese Roulade en Croute with fresh Dill
 - Oysters with spiced watermelon & Mint Salsa
- Mini Tartlettes with Egg, Ham, Sundried Tomato & Ricotta
 - Pork Money Bags served with Sweet Chilli Sauce
- Macadamia Nut crusted Chicken strips with Red Onion Jam
 - Mini Spring Rolls with Soy/Sweet Chilli Sauce
 - Vegetable Samosas served with Mango Chutney
 - Wonton Cases filled with Chicken & Chives
 - Chicken Croquettes with Saffron Aioli



Premium Finger Food & Fork Dishes

- Chicken Paella with Chorizo
- Seafood Marinara with Linguine Pasta
- Massaman Beef Curry with Cinnamon, Sweet Potato, Kaffir lime leaves, Coconut Milk & Basmati Rice.
- Veal Strips with a creamy Mushroom Sauce served with Couscous
- Glazed Duck Salad with Asian noodles & Pak Choy in a Bamboo Boat
- Lamb Korma with Beans, Pumpkin & Potato with Jasmine Rice
- Butter Chicken with Basmati Rice & Pawpaw & Chilli Chutney
 - Cheese & Fruit Platter with assorted crackers
 - Aromatic Lamb Skewers served with Tzatziki
 - Chicken Satay skewers with Peanut Sauce
- Trio of Dips: Beetroot & Mascarpone, Roasted Capsicum & Hummus
with vegetable crudités, Corn Chips & Mini Banquettes