

CANAPÉ SELECTION MENU 1

@ \$39pp

Choice of 7 items

Assorted mini quiches

Indonesian satay skewers with spicy peanut and coconut sauce **(GF if no sauce)**

Golden crumbed calamari with lemon tartar sauce

Assorted mini pies

Mini beef Dim Sims with sweet chili sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy **(GF if no sauce)**

Spicy beef chipolatas with tomato chutney

Beer battered Fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

BBQ beef skewers with onion and capsicum tzatziki **(GF)**

Pork wonton with plum chili jam

Spinach and cheese triangle with tomato and basil salsa

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce **(GF)**

Prawn and pork wontons served with chili plum chutney

Mini bruschetta with basil and oregano on Ciabatta bread

Chicken san chow bow **(GF if no sauce)**

Included Desserts

Chocolate ganache cake with Chantilly cream

Seasonal fruit platters

Tea and Coffee

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(VN) = VEGAN

CANAPES & STANDING BUFFET 1

@ \$55pp

Canapés (selection of 6)

Mini Angus Beef Stroganoff Pies with Duchess Potato

Chefs Selection of Mini Flans

Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach

Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce

Mini Bruschetta with Basil and Oregano on Ciabatta Bread

Garlic Prawn Twisters

Salt & Szechuan Squid served with Lemon Aioli

Garlic & Oregano Lamb Kebabs served with Fresh Tatziki

Golden Crumbed Calamari with Lemon Tartar Sauce

Mini Spring Rolls with Sweet and Sour Sauce

BBQ Beef Skewers with Onion and Capsicum served with Fresh Tzatziki

Spinach and Cheese Triangle with Tomato and Basil Salsa

Chicken San Chow Bow

Standing Buffet (selection of 5 items)

Antipasto Platter with an assortment of Cured Meats, Vegetables and Cheeses

Mediterranean Roast Vegetable Couscous Salad finished with Crumbed Goats Cheese and

Caramelised Onion

Fresh Pasta with Pancetta and Mushroom tossed in a White Wine, Roast Garlic and Olive Oil Sauce

Fresh Pasta tossed with Roast Vegetables in a Pomodoro Sauce **(V)**

Roasted Baby Chat Potatoes lightly tossed with Rosemary, Parsley and Garlic Butter

Honey Baked Leg of Ham

Roast Chicken with Lemon, Garlic and Oregano

Homemade Beef Lasagne

Potato Salad with Dill, Red Onion and Capers

Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions, Kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano

Dessert

Chefs Selection of Cakes

Seasonal Fresh Fruit Platters

Freshly brewed Tea and Coffee

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CANAPE SELECTION MENU 2

@ \$50pp

Choice of 7 from the below

Tasmanian smoked salmon roulade on sour dough crouton

Peking Duck Pancake, served with shallot and hoisin sauce

Indonesian Chicken Satay skewer drizzled with peanut coconut sauce **(GF)**

Chicken Greek souvlaki and tzatziki **(GF)**

Arancini with Bocconcini, pumpkin, baby spinach and caramelised onion **(V)**

Salt and Szechuan pepper Calamari with lime coriander aioli

Prawn and Chorizo skewers topped with chili onion jam **(GF)**

Panko crumbed King Prawn served with wasabi mayo

Mini Angus Beef Stroganoff pies with duchess potato

Chicken San choy bow cucumber cups **(GF)**

Seafood mornay risotto cakes served with dill and lime sauce

Steam pork and prawn dumpling with sesame and soy dipping sauce

Roast vegetable tartlets filled with goats' cheese and caramelised onion **(V)**

Italian meatballs in a napolitaine sauce **(GF)**

Freshly made Vietnamese vegetable and tofu spring rolls with sweet chili dipping sauce **(V)**

Spinach and 3 cheese pastizzi with pesto mayonnaise **(V)**

Vol au vents filled with leek and mushroom topped with crispy enoki **(V)**

Pecorino and herb crusted Lamb cutlets drizzled with a mint chimichurri **(GF)**

Desserts Included

Homemade Butterscotch Cake served with White Chocolate Ganache

Chocolate Ganache Tart with Chantilly Cream

Seasonal Fresh Fruit Platter

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CANAPES & STANDING BUFFET 2

@ \$70pp

Canapes (Choice of 6 selections)

Mini Angus Beef Stroganoff Pies

Peking Duck Pancake with Shallots and Chilli Jam

Seared Lamb Cutlets seasoned in Rosemary and Garlic with Mint Yoghurt

Chef selection of Mini Flans Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach **(V)**

A Selection of Rice paper Rolls with Sesame dipping sauce **(V/VN upon request)**

Indonesian Satay skewers with spicy peanut and coconut sauce **(GF)**

Petite Wagyu Fillet Steak Sandwiches filled with Roquette, brie cheese and caramelised onion

Mini Bruschetta with basil and oregano on Ciabatta bread **(V)**

Gourmet assorted wraps of Chicken Caesar, Leg Ham and roasted vegetables

Garlic Prawn Twisters

Smoked Salmon Terrine on Toasted Ciabatta

Buffet Stations (Choice of 2 Buffet selections)

Asian Influence (Choice of 4)

Thai Red Curry with baby bok choy, bean sprouts served with jasmine rice

Chinese BBQ Pork and Asian vegetables stir fried with Hokkien noodles

Steamed Barramundi with an infusion of coriander, lemongrass and lime chilli on banana leaf

Thai Beef Salad tossed with baby corn, cucumber, carrot and vermicelli noodles

Asian Green Salad

Stir Fried Fillet of Beef in an onion and black bean sauce

Thai Seafood Rice Crispy Noodle Salad

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European Influence (Choice of 4)

Antipasto Platter with an Assortment of Cured Meats, Vegetables & Cheeses

Orecchiette Salad with roast pumpkin, baby spinach, caramelised onion, pistachios, topped with crumbed goats 'cheese **(V/GF if orecchiette is removed)**

Caprese Salad of Tomato, bocconcini & fresh basil

Roquette, pear and parmesan salad with herb vinaigrette **(V)**

Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato and olive oil dressing **(V)**

Fresh Pasta with Pancetta & Mushrooms tossed in white wine, garlic olive oil sauce **(V)**

Potato Au Gratin –layers of potatoes, onion and parmesan cheese **(V/GF)**

Angus Beef Stroganoff resting on a bed of rice, topped with sour cream and chives

Honey Baked Leg of Ham Cajun Lamb Rump surrounded with our home-style tzatziki sauce **(GF)**

Roast Chicken with lemon, garlic & oregano

Seafood (Choice of 4)

Peeled King Prawns accompanied with a tangy cocktail sauce

Mix of Sydney Rock Oysters served natural, Kilpatrick and Bloody Mary shots **(GF)**

Beer Battered Fish and Chips with a Lemon Tartare sauce

Salt & Pepper Squid accompanied by a lime and coriander aioli

Marinated Chilli, lime and coriander prawn skewers **(GF)**

Duo of Tempura King Prawns and breaded Prawn Cutlets Grilled Scallop in the Half Shell with a ginger, lime, coriander and lemongrass condiment **(GF)**

Smoked Salmon platters drizzled with extra virgin olive oil and baby capers **(GF)**

Steamed Barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of Salmon –smoked salmon, poached salmon and salmon caviar topped with caper berries **(GF)**

Dessert (All Items Are included)

Individual Chocolate Ganache Tarts

Chocolate Dipped Strawberries

Mini Gelato cones

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