

COCKTAIL PARTY

Price depends on menu selection & guest numbers

Hot & cold (includes chef) **\$28-\$35pp** 8-10 dishes more substantial fingerfood **\$35-\$45pp**

All cold drop off style **\$20-\$30pp** 6-10 dishes

We allow 2 of each dish pp

Too many dishes to choose from?

Simply contact us with your requirements & we will put together a menu selection & price to suit your budget & style.



HOT DISHES

SEAFOOD

Voodoo prawns - green prawns stuffed w crab, herbs in Japanese breadcrumbs served crispy w mango, chilli dipping sauce

lime, chilli, ginger prawns

Moreton bay bug filo parcels w sundried tomato & jaleopeno

Scallops wrapped w basil & pancetta w Melanesian mango dip

New York crab cakes w Asian dipping sauce

Fragrant coconut & saffron prawns served in Chinese spoons

MEAT

Mini hamburgers w Swiss cheese & tomato relish

Asian glazed quail tulips

Baby filet mignons w mustard béarnaise

Moroccan spiced lamb cutlets w minted yoghurt dip

Chicken sate

Handmade baby pies - minted lamb & pea, chicken & mushroom, wagu beef & port

Baby Yorkshire puddings w rare beef, port jus

Five spice crispy pork belly served in bamboo cones

Shanghai steamed chicken dumplings w plum dip

Mini pork & apple sausages & mash served in ceramic spoons

Haloumi & prosciutto parcels w spicy dipping sauce

Bite size croque monsieur - gruyere cheese, legham, Dijon, mini toasted sandwich rounds

VEGETARIAN

Roasted pumpkin risotto balls w redpepper dip

Sweet potato, basil, parmesan cakes w caramelised balsamic dip

Samosas, pea & potato w apple chutney dip

Crispy asparagus & parmesan spears w lime dip

Handmade mini pizzas w red pepper, mozzarella, basil

Sweetcorn & chilli fritters w sweet chilli dip

Gougere - goats cheese & parmesan choux puffs

Vegetarian mini pies

Stuffed mushrooms au gratin

COLD DISHES

SEAFOOD

Peeled king prawns w mango chilli dipping sauce

Tiny cones of Huon smoked salmon w mascarpone & dill, served on a bed of native seeds

Blinis w ocean trout & salmon caviar

Oyster shooters - freshly shucked w vodka, Worcestershire sauce & lime juice

Seared tuna w tropical mango salsa served in spoons

Wonton basket w blue swimmer crab, pink grapefruit & avocado

Cajun spiced Atlantic salmon bamboo skewers

Asparagus wrapped w smoked salmon, citrus dip

MEAT

Chicken & pistachio finger sandwiches

Thai beef salad served in filo tartlet

Peking duck pancakes w shallot & hoisin

Mini sang choy bao

Tiny Caesar salad tarts

Quail egg & bacon toasts

Figs wrapped w prosciutto sourcream, orange, honey dip

VEGETARIAN

Ricepaper vegetable rolls w soy, ginger dip

Mini sushi

Roasted pumpkin tart w mascarpone, sweet chilli

Yarra Valley goats cheese tart w vine-ripened tomato & rocket pesto

Mini polenta w caramelised onion & Persian fetta

DESSERT

Baby macarons – chocolate, salted caramel, pistachio, raspberry

Mini cupcakes

Mini crème brulee tarts

Mini lemon tarts

Baby gelato cones

Baby Christmas mince pies

Apple crumble tarts

Chocolate dipped strawberries

MORE SUBSTANTIAL

BOXES (HOT)

Beer battered fish & chips w tartare sauce

Singapore noodle

BOWLS

Risotto of your choice

Curry of your choice

KEBABS

Chicken sate

Moroccan lamb & apricot

Terriyaki beef

Vegetarian

CORPORATE LUNCHEON

2 course \$55-\$60pp

3 course \$60-\$70pp

Includes chef

Call us for latest buffet ,fingerfood lunch menus we will email suggestions to suit your style & budget.



COLD ENTREE

Huon smoked salmon w chilli corn cakes

Seared sesame crusted tuna w wasabi, ginger dressing

Morton bay bug salad w fresh mango & mint salsa

Salad of prosciutto, grilled pears, hazelnut, gorgonzola

King prawn salad w avocado, truss tomato, cos lettuce

Buffalo mozzarella, vine-ripened tomato & basil salad w caramelised balsamic dressing

Asian quail salad with soft poached quail egg, rocket and asparagus

Tian of blue swimmer crab, avocado, smoked salmon, salmon caviar, lime dressing

Lamb ribeye w black sesame seed crust, pea crush, creamy mash, rosemary & redcurrant jus, honeysnap peas

Blue eyed cod, saffron potatoes, babyleeks, tomato, mint, orange salsa

Coral trout w fennel & blood orange salad

Crisp skinned cone barramundi w lemon myrtle sauce, pea & lemon risotto, snow peas

Confit of duck w orange, plum sauce, roasted pumpkin, parsnip, hazelnuts & watercress

Chargrilled fillet steak w wild mushroom sauce, Paris mash, baby greens

Roasted baby veal tenderloin w basil, pecorino icrust, cumberlandsauce, potato gnocci, baby greens

Chargrilled Atlantic salmon w spiced avocado, pistachio, tomato salsa, green salad

HOT ENTREE

Warm grilled prawn salad w fennel, orange, apple, chilli citrus dressing

Individual vegetable lasagne w redpepper dressing

Porcini mushroom risotto w parmesan wafer

New York crab cake w king prawn garnish, Melanesian mango dressing

Egg yolk ravioli w asparagus, truffle oil, parmesan

Scallops w baby cos, roasted cashews, green apple & curry vinaigrette

Steamed asparagus w soft poached egg, crispy prosciutto shards, pecorino, hollandaise sauce

MAIN

Panfried quail, handmade potato gnocci, sage butter

Grainfed beef fillet, dauphinoise potatoes, port jus, baby greens

DESSERT

Chocolate ganache tart w raspberries & vanilla bean icecream

White chocolate pots w rhubarb compote

Raspberry mille feuille w Raspberry icecream

Banana tart tartin

Lemon & ginger brulee tart

Macaron sandwich w summer berries, passionfruit coulis

Poached peaches w caramelised peach icecream & almond tuille

Trio of caramel - mini crème caramel, brulee, caramel icecream w strawberries

Trio of sorbet - mango, lemon, raspberry w fruit coulis & berries, ginger biscuit