



Cocktail and Fork Food:

Design your own Party Menu from our tempting selections listed below. All of the following are “handmade” in our premises and beautifully presented on mirror trays ready for you and your guests to enjoy.

Canapes

- Cajun Beef Fillet with Spiced Mango Chutney
- Parmesan Shortbreads with Marinated Fetta and Roasted Capsicum
- Poached Chicken and Pistachio Nut Terrine
- Smoked Salmon Pate in Pastry Boats
- Mini Brushetta with Proscuitto Fetta and Pesto
- Bacon Mushroom and Cream Cheese Frittata
- Ham Cheese and Chive Palmiers with Tomato Salsa
- Chinese BBQ Pork with Plum Sauce
- Moroccan Chicken Salad in Wonton Cups
- Roast Beef with Onion and Mustard Seed Jam
- BLT Croutons with Caesar Dressing
- Roast Beef Fillet with Green Peppercorn Sauce

Hot Hors D'oeuvres

- Cocktail Quiche with Bacon and Sundried Tomato
- Satay Pork and Noodle Balls X 2
- Salt and Pepper Squid with Lemon and Chive Mayonnaise
- Ham Leek and Parmesan Risotto Cakes
- Italian Beef Meatballs with Tomato Salsa x 2
- Mini Pizza with Gourmet Toppings
- Potato Bacon and Cheese Pasties
- Vegetable Samosas with Yoghurt Dip
- Tandoori Chicken Gourmet Rolls
- Spinach and Fetta Cheese Quiche
- Thai Chicken Cakes with Coriander and Kaffir Lime
- Sesame Crumbed Chicken with Teriaki Sauce
- Moroccan Lamb Meat Balls with Dipping Sauce X 2
- Mini Beef Burgundy Pies with Potato Mash
- Marinated Chicken Wingettes in Honey Sesame and Soy x 2



Gourmet Canapés

- Sweet Potato Pancake with Tandoori Chicken and Minted Yoghurt
- Smoked Salmon and Avocado Crepe Roll
- Thai Prawns with Sprouts in Fillo Baskets
- Roasted Sushi Cakes with Cured Salmon and Wasabi mayonnaise
- Vietnamese Rice Paper Rolls with Nam Jim Dressing
- Smoked Chicken Tarts with Olive and Parsley Pesto
- Fillet of Beef in Bacon with Mustard Seeds
- Peking Duck Crepe Roll with Hoi Sin Sauce
- Sashimi Rolls with Pickled Vegetables and Ponzu Dipping Sauce
- Marinated Prawns on Guacamole Croutons
- Goats Cheese and Leek Tartlets with Red Capsicum Jam
- Salmon Tartare in Cucumber Cups
- Chicken Roulade with Prosciutto Bocconcini and Sundried Tomato
- Potato Rosti with Smoked Salmon and Horseradish Cream
- Cous Cous Fritters with Moroccan Lamb and Hummus
- Eggplant Wraps with Bocconcini Semi Dried Tomato and Basil
- Roasted Mediterranean Vegetable Stack
- Smoked Beef with Mustard and Dill Sauce
- Sushi Rolls with Assorted Fillings Soy and Wasabi Dip
- Beetroot Rosti with Marinated Fetta Rocket and Mint Pesto

Gourmet Hot Hors D'oeuvres

- Spinach Mushroom and Fetta Cheese Fillo Pastries
- Mussel Fritters in Chic Pea Batter with Lemon Almond Dip
- Moroccan Lamb Pies with Sweet Potato Mash
- Pork Confit with Roasted Shallot Soy and Mirin Glaze
- Smoked Salmon Risotto Cakes with Preserved Lemon and Dill
- Calamari Dumplings with Red Curry and Coconut Sauce
- Salt & Pepper Prawns with Lemon Myrtle & Macadamia Mayonnaise (add \$1.00)
- Foccacini with Rocket Pesto and Smoked Salmon
- Spicy Lamb Pastries with Yoghurt and Coriander Dip
- Thai Fish Cakes With Sweet Chilli Sauce
- Chicken Tenderloin Satays with Peanut Sauce
- Deep Fried Stuffed Mushroom Cap
- Spiced Pumpkin Tarts with Fetta Coriander and Mint
- Lamb Kofta with Hummus and Harissa Yoghurt
- BBQ Prawns in Soy Sweet Chilli Coriander and Sesame Seeds (add \$1.00)



Fork Food Menu

This is the ideal option to serve when something a little more substantial is required. It makes an excellent accompaniment to a Cocktail Party for your hungrier guests. The food is prepared at the event, and served in white china bowls and noodle boxes with forks or chopsticks.

We suggest at least two selections from the following below

Fork Food / Noodle Boxes

*Indian Lamb Korma Curry with Jasmine Rice
Chicken Tagine with Cous Cous and Mediterranean Vegetables
Spicy Lime and Sweet Chilli Beef with Hokkien Noodles
Penne Pasta with Sundried Tomato Pancetta Mushrooms and Chicken
BBQ Pork with Asian Greens Udon Noodles and Soy Mirin Glaze
Beef Burgundy with Mushrooms Bacon Red Wine and Rice Pilaff
Tempura Whiting Fillets with Skinny Fries and Wasabi Mayo
Mushroom and Spinach Risotto with Shaved Parmesan
Braised Beef in Guinness with Mustard Seed Mash
Moroccan Lamb with Cous Cous Hummus and Yoghurt Dressing
Tandoori Chicken Fillets on Sweet Potato Chic Pea and Broccoli Salad
Peppered Beef with Crispy Prosciutto Haloumi Cheese and Anti Pasto Vegetables
Vietnamese Chicken Salad with Asian Vegetables Rice Noodles and Nam Jim
Pasta with Smoked Salmon Preserved Lemon Sour Cream and Baby Capers*

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