

COCKTAIL MENU

\$70.00 per person

Minimum No. 40 adults

Duration – Approx 2 hours

Cold Hors D'oeuvres (Choose 5)

Lamb Minced in Cucumber Cups
Lemon Grass & Chilli Beef Parcels
Skewer of Sundried Tomato, Cabanossi & Cheese
Sesame Beef on Cucumber
Camembert Pastrami Squares
Minced Lamb Pikelets
Glace Ginger and Beef Kebabs
Herbed Cheese and Smoked Salmon Tartlets
Brandied Blue Cheese and Dates on Crackers
Tomatoes with Creamy Smoked Oysters Filling
Marinated Mini Chicken Drumsticks
Duck a L'Orange Pate on Toast
Salami and Sundried Tomato Wedges
Duck and Ginger Tartlets
Marinated Fresh Oysters with Red Pepper Dressing
Australian Game Terrine on Melba Toast
Seafood Terrine with Prawns on Rye
Creamy Prawns in Noodle Nest
Barbecued Pork on Rice Crackers



Hot Hors D'oeuvres (Choose 6)

Crisp Potato Rösti with Lemon Chive Cream
Gingered Lamb Turnovers
Herbed Cheeses in Golden Bread Cases
Corn Meal and Salmon Muffins
Chicken and Asparagus Pastries
Smoked Trout Pikelets
Ratatouille Crescents
Crispy Crab Triangles
Creamy Smoked Salmon Tartlets
Beef and Horseradish Bonbons
Cheesy Mini Burgers
Smoked Chicken Pumpernickel Canapés
Thai Fish Cake with Sweet Chili Hollandaise
Marinated Scallops and Bacon Bites
Rare Beef on Croute with Glazed Onions
Coconut Prawns with Mango Sauce Dip
Mini Beef Fillet Mignon with Béarnaise Dip
Lamb Sticks with Herb Yogurt Dip
Garlic and Pepper Quail Breast and Legs
Chicken Drumettes in Crisp Spicy Batter

Les Petites Douceurs (Choose 3)

Nougat Square Topped with Crushed Pistachio Nuts
Meringues and Chocolate Kisses
Petit Éclair au Chocolat
Waffle and Strawberry on a Dollop
Macadamia and Caramel Tartlet
Ultimate French Chocolate Mini Pastries