

## **COCKTAIL ITEMS 2011**

**Minimum Six items**

**Minimum 10 guests**

**Choose 10 items**

**Choose 12 items**

**Choose 15 items**

**Takes approx 1.5 hrs to serve**

**Takes approx 2 hrs to serve**

**Equivalent to approx 1½ dinner plates of food**

**Takes approx 3 hrs to serve**

**Equivalent to approx 2 dinner plates of food**

**GLUTEN FREE = G**

### **HOT ITEMS**

#### **Beef**

Roast Beef on Croutons w Beetroot Chutney

Rare Roast Beef on Crostini with Beetroot Marmalade

Mini Steak Pepper Pies served w Moroccan Tomato Relish

Spicy Beef Koftas w Yoghurt Cumin and Mint dip

Honey and Soy Sesame Beef Skewers

Beef, Pancetta and Pate Sausage Rolls w Dipping Sauce

#### **Vegetarian**

Pumpkin Risotto Balls w Fried Shallots and Almond Pesto

Sweet Potato Rosti topped w Roasted Cherry Tomatoes & Almond Tapenade - **G**

Vegetarian Samosas served w Tzatziki

Artichoke, Tomato and Gruyere Tartlets

Roasted Vegetable Frittata w Tomato Pesto and Roasted Grape Tomatoes

Roasted Tomato, Spinach and Feta Filo Rolls served w Cumin Yoghurt

Gorgonzola & Mascarpone Tarts w Spanish Onion Jam

Goats Cheese Tart topped with Tomato Salsa

Roasted onion Tart with Crème Fraiche

Pumpernickel with Gorgonzola, Gruyere and Roasted Grape Tomatoes

Mixed Mushroom, Pinenut and Ricotta Filo Rolls

Chilli Pumpkin Quesadillas

Caramelised onion and goats cheese pizza w rosemary oil

Fig and Walnut Scones Topped w Pear Paste and Double Brie

Cheese and Date Scones Topped w Goats Cheese & Quince Paste

Porcini rectangle Vol-auvents

Miso served in Shot Glasses - **G**

#### **Chicken**

Moroccan Chicken and Date Rolls served w Tzatziki

Crunchy Thai Chicken and Peanut cakes served w Sweet Chilli

Thai Chicken and Pancetta Sausage Rolls

BBQ Chicken Skewers w Peanut Satay - **G**

Corn Cakes w Japanese Chicken & Wasabi Mayo

**Chicken Cont.**

Chicken Skewers w Honey, Soy, Garlic and Chilli - **G**

Chicken Skewers w Lemongrass Sauce – **G**

**Seafood**

Mussels Provencale - **G**

Mussels Cooked in a Thai Red Curry - **G**

Flathead tails in Tempura Batter w Preserved Lemon Tartare Sauce - **G**

Thai Fish Cakes w Sweet and Sour Thai Sauce

BBQ Fish in Orange Salt and served with Orange Aioli

Sword Fish Skewers w Chilli Lime Dressing - **G**

Scallops w Thai Red Curry served in Shot glass - **G**

Scallops served in a Shot Glass with Miso Soup - **G**

Scallops and Mint and Ginger Salad served on Asian Spoon – **G**

Roast Scallops with Sauce Vierge - **G**

King Prawns served w a Mango Salsa served on an Asian Spoon (seasonal) – **G**

King Prawns served w a Pomegranate Salsa served on an Asian Spoon (seasonal) – **G**

King Prawns Marinated in Rosemary & Chilli & served with Aioli – **G**

Coconut Prawns served w a Lime Ginger Sauce

Thai Lemongrass Prawns served with Thai Dipping Sauce - **G**

Steamed Prawn Wontons w Sweet Lemon Dipping Sauce - **G**

Deep Fried or Steamed Chinese Crab or Prawn Wontons with Tomato Nahm Jim - **G**

Chilli Marinated BBQ Octopus served with Tomato Nahm Jim - **G**

BBQ Squid tossed with Szechwan Spices and Lime

Crab Bisque – served in shot glasses - **G**

Mini Crab Cakes with Coriander Peanut Paste

Fried Whitebait with Cumin Salt and Smokey mayonnaise

Salt and Pepper Squid with Lemon Aioli and Sweet chilli

**Lamb**

Sweet Potato Frittata w Marinated Lamb Fillets and Mint Sauce (mini baked dinner)

Lamb Korma and Mango Chutney Tarts w Greek Yoghurt

Lamb and Rosemary Sausage Rolls

Fillo Triangle w Spicy Lamb, toasted Pinenuts and Spring onions served with Mango Chutney and Yoghurt

Moroccan Lamb and Date Filo Rolls served with Tzatziki

**Pork**

Pork Koftas w Spiced Apple Sauce

Pancetta and Chive Filo Tarts

Chorizo, Tomato and Feta Pizza

**Duck**

Duck and Apple Spring Rolls w Dipping Sauce – **G**

Peking Duck wraps

**COLD ITEMS**

**Beef**

Thai Beef Salad served in Cucumber Cup w Coriander - **G**

**Vegetarian**

Vegetarian Sushi all served w wasabi, soy and pickled ginger - **G**

Bruschetta w Roasted Eggplant Tapenade and Shaved Parmesan

Bruschetta w Olive and Pinenut Tapenade Topped w Danish Fetta

Bruschetta w Mushroom & Pancetta and Shaved Parmesan

Bruschetta w Zucchini, Raisin and Pinenuts

Bruschetta w Roasted Roma Tomatoes, Spanish Onion and Basil

Bruschetta w Olive Tapenade and Roasted Tomato & Basil

Chilli Corn Cakes topped w Avocado Salsa

**Chicken**

Teryaki Chicken and veg Nori Rolls all served w wasabi, soy and pickled ginger - **G**

Vietnamese Chicken and Mint Rice Paper Rolls w Sweet Chilli - **G**

**Seafood**

Salmon and Avocado Nori Rolls all served w wasabi, soy and pickled ginger - **G**

Tuna Nori Rolls all served w wasabi, soy and pickled ginger - **G**

Salmon Carpaccio w Balsamic Strawberries served on an Asian Spoon - **G**

Tuna Carpaccio w Lime & Japanese Ginger served on an Asian Spoon- **G**

Oysters           Select one or two or three

Lime and Ginger

Lime and Cracked Pepper

Thai Salad

Bloody Mary w or without Vodka

Japanese Mirin Sauce

Pancetta and Balsamic

Tomato Salsa

King Prawn Rice Paper Rolls Served w Sweet Chilli and Soy – **G**

Lime Scallop on Cucumber with Enoki Mushrooms and Japanese Wine - **G**

Smoked Salmon on Chive Blini w Lemon Mascarpone

Smoked Salmon w Dill Dressing served on Pumpernickel

Thai Crab Salad served on Basil Croutons - **G**

**Pork**

Baby Bocconccini Wrapped in Prosciutto and Drizzled w Pesto - **G**

**Duck and Rabbit**

Peking Duck Rolls

Roast Duck and Mango Rice Paper Rolls - **G**

Mandarin Salsa and Duck Rice Paper Rolls

**DESSERT ITEMS**

Figs grilled w Honey & Almonds and served w Greek Yoghurt (seasonal and may incur an extra cost) - **G**  
Mini Tiramisu  
Lemon and Blueberry Tartlets  
Citrus Tarts  
Grand Marnier Chocolate shots w toffee shards - **G**  
Mini Flourless Chocolate Torte  
Mini Sticky Date Pudding  
Mini Blueberry Cheesecake  
Brandy Snaps filled w Cream and Strawberries & Dipped in Chocolate  
Custard filled Cannoli  
Portuguese Tarts  
Espresso Brulee in Asian Spoons - **G**  
Pannatone Bread and Butter Puddings  
Profiteroles w Orange Cream and White Chocolate  
Orange Syrup Cakes – **G**  
Almond, white chocolate and raspberry cakes

**SUBSTANTIAL STAND UP ITEMS** **\$10pp**

Chicken/beef Singapore noodle Salad in Asian Bento Box  
Thai Basil and Ginger Chicken/Beef served on Jasmine Rice in Asian Bento Box  
Beer Battered Flathead Tails and chunky chips with Aioli served in Paper Cones  
Salt and Pepper Squid and Chunky Chips with Tomato Nahm Jim served in Paper Cones  
Teryaki Beef and Hokkein Noodles served in Asian Bento Box  
Salad Nicoise in Bento Box- **G**  
Big Sassy Salad in Bento Box- **G**  
Moroccan Lamb & Date Tagine served on Jasmine Rice or Couscous in Bento Box  
Thai Green or Red veg or meat Curry w Rice in Bento Box- **G**  
Lamb Korma served w Mango Chutney, Yoghurt and Rice in Bento Box  
Lamb cutlet with mushrooms wrapped in puff pastry

**BURGERS** **\$4.50pp**

Spicy Lamb Burgers on Turkish Bread with Beetroot and Tzatziki and Salad  
Beef Burgers with Onion Jam and Salad on Italian Rolls  
Pork Burgers with Spiced Apple and Salad on Turkish

**SOUP CUPS** **\$4PP – All soups served with Sourdough**

Thai Butternut Pumpkin - **G**  
Wonton Noodle - **G**  
Roasted Tomato with Basil Puree and Olive Croutons  
Minestrone  
Vietnamese Chicken Noodle Soup  
Fragrant Thai Prawn Broth with Noodles