

Canape Cocktail & Grazing Functions

Minimum Guest number is 40 – Maximum Guest Number is 70
Items are placed on a clothed grazing table for guests to enjoy themselves

Canape Cocktail Package One

\$25pp

Four item menu

Select (4) Standard canapes – 2 hot, 2 cold

This selection allows guests four items of food per person served for one hour

Canape Cocktail Package Two

\$35pp

Eight item menu

Select (8) Standard canapes – 4 hot, 4 cold

This selection allows guests eight items of food per person served for one and half hours

Canape Cocktail Package Three

\$45pp

10 item menu

Select (10) Standard canapes – 5 hot, 5 cold

This selection allows guests ten items of food per person served for two hours

Platinum Cocktail Package

\$75pp

Eight item menu plus platters

Select (6) Standard canapes – 3 hot, 3 cold

Select Two (2) Food Bowls 50/50 drop

Anti pasto platter

Dessert Platter

This selection allows guests ten items of food per person served for 3 hours

Standard Savoury Canapes

Please select your Canapes from the following standard selections

Cold

- Maple Roasted Pumpkin salad tart with toasted walnuts and Meredith Feta
- Chicken and avocado rice paper rolls with a Vietnamese dipping sauce
- Roast beef with seeded mustard aioli and crisp fried onions en crouste
 - Tortilla Tart with roasted corn and bean salsa with guacamole
 - Chicken, bacon and semi dried tomato salad tart
- Cucumber and smoked salmon roulade with dill, capers and cream cheese
 - Prawn, Mango and avocado salad on tortilla crisps
 - Moroccan pumpkin and cashew mash on crisp toasts
- Prosciutto, cherry tomato, and bocconcini skewers with fresh basil
- Medium rare lamb rump with pesto and roasted capsicum on Turkish toasts

Hot

- Lamb Kofta with Minted Garlic Yoghurt
 - Hoi Sin Pork Belly Bao Buns
- Southern Fried Chicken bites with a chipotle mayo
- Prosciutto wrapped prawns with a semi dried tomato aioli
 - Fish tacos with a corn, lime, and coriander salsa
 - Felafel bites with hummus and tzatziki
 - Chicken Satay skewers with a peanut dipping sauce
- Dumpling assortment a mixture of Prawn, Pork and Vegetarian dumplings
 - Pork, apple and caraway rolls with tomato relish
 - Sweet potato, pine nut and pesto mini pizzas
 - Pumpkin arancini with aioli dip

FOOD BOWLS

Food bowls can be added to any canape package for an extra
\$12.00 Per Guest – Per Item

- Italian Meatballs with cheesy garlic toast
- Lamb curry with basmati rice, mango chutney and papadums
- Salt and pepper calamari and chip plate with a lemon and caper mayo
 - Loaded Fried rice - your choice of meat or vegetarian
- Spinach and Ricotta Ravioli with a char-grilled vegetable cream sauce

GRAZING PLATTERS

Grazing platters can be added for an additional cost to any canape package for \$8 per head for each option or all 3 options for \$15.

Anti Pasto Platter
Cheese Platter
Dessert Platter

DESSERT/SLICE PLATTERS

Dessert Platters can be added to any canape package for an extra
\$60.00 Per Platter select 4 from below
(40 pieces per platter)

- Mini Lemon Tarts with Cream and blueberries
- Mini meringues with berries and cream
- Mini lemon and passionfruit meringue tarts
 - Mini cheesecakes
 - Jelly Slice
 - Brownie Slice
 - Hedgehog Slice

FRUIT PLATTERS - Seasonal

\$60 per platter - Serves 10 people

SANDWICH PLATTERS

\$60 per platter 10 rounds - Serves 10 people

CHILDRENS HOT FOOD PLATTER

\$160 - serves 10 people

Hot Food Selection pick 5 items per platter

- Party Pies
- Party Sausage Rolls
- Mozzarella Sticks
- Mini Hawaiian Pizza
 - Nacho Bites
 - Mini Spring Rolls
 - Chicken Nuggets
- Mini Beef and Cheeseburgers