

# COCKTAIL



5 - 6 SELECTIONS FOR LIGHT FINGER FOOD

7 - 8 SELECTIONS FOR A GENEROUS SUPPER

MINIMUM OF FIVE SELECTIONS, MINIMUM OF TWENTY PEOPLE

\$2.70 PER SELECTION

Assorted Mini Quiches - Mixture of assorted Quiches (Asparagus and Ham, Tomato and Mushroom, Chicken and Leek)

Thai Fish Cakes - Traditional Thai Fish Cakes served with Coriander Dipping Sauce

Spinach and Feta Triangles - Spinach and Feta wrapped in Filo Pastry

Cajun Chicken Tenders - Bite sized pieces of Spiced Chicken served with Aioli Dressing

Chicken Dim Sims - Steamed Mini Chicken Dim Sims served with Coriander Dipping Sauce

Fish Goujonettes - Tempura Battered Fish served with Home Made Tartare Sauce

\$3.65 PER SELECTION

Bruschetta with Tomato and Basil - Freshly Toasted Bruschetta topped with finely diced Tomato, Spanish Onion and Basil

Tandoori Chicken Skewers - Chicken Tenderloin marinated in Tandoori Spices served with Cucumber Raita

Roast Pumpkin and Goats Cheese Tartlets - Butternut Pumpkin and Silky Goat's Cheese in a Short Crust Pastry Tart Shell with a dash of Balsamic Reduction

Cajun Style Salt and Pepper Squid - Squid lightly coated in Spice and fried served with our famous Home Made Tartare Sauce

Mini Vegetarian Frittata with Red Capsicum Coulis - Bite size pieces of Mediterranean Vegetable Frittata served with a lightly spiced Capsicum Sauce

Crumbed Goujons of Whiting - Whiting lightly crumbed and fried served with our famous Home Made Tartare Sauce

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## \$3.65 PER SELECTION CONTINUED

Assorted Sushi - Mixture of Tuna, Chicken, Salmon, and Vegetarian Sushi served elegantly with Soy Sauce, Wasabi & Pickled Ginger

Spiced Eggplant and Mushroom Tartlets - Cajun Spiced Eggplant with Honey Cup Mushrooms and Red Capsicum Coulis

Traditional Vietnamese rolls with Nam Jim Dipping Sauce

Thai Prawn and Corn Fritters - Prawns in a Thai Spiced Fritter with Coriander Dipping Sauce

Beef Pipikaula - Hawaiian Style Marinated Beef Fillet

Oysters- (Add 50c per head)  
with Saki and Honey Dew Salsa  
with Lime and Fine Herbs  
Rockerfeller, a Cajun Favourite !

Mini Cheese Burgers - Bite sized Cheese Burgers served with Pickles & Mustard

Mini Chicken Wellingtons - Chicken Breast and Mushroom Duxelle wrapped in Light Puff Pastry served with Seeded Mustard and Capsicum Crème Fraiche

Asian Flavoured Chicken Balls - with Coriander Reduction Dipping Sauce

Delicious Chicken Finger Sandwiches - Everyones Favourite !

## \$4.50 PER SELECTION

Tasmanian Smoked Salmon Roulade with Dill Creme Fraiche

Mini Fillet Mignon with Béarnaise Sauce - Prime Beef Fillet wrapped in Prosciutto served with Béarnaise Sauce (served medium)

Blue Swimmer Crab and Mango Tartlets - Lightly Fried Blue Swimmer Crab in a Short Crust Pasty Shell with Coriander and Mango Salsa

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## \$4.50 PER SELECTION CONTINUED

Cooked King Prawns - medium cooked King Prawns marinated in Lemon and Dill served with Homemade Aioli Dressing

Sesame & Honey Crusted Tuna - Bite sized pieces of Sashimi Grade Tuna crusted in Sesame Seeds with Light Soy and Pickled Ginger Dipping Sauce

Lamb Cutlets (add \$1 per head) - a selection of Marinated Lamb Cutlets including Tandoori, Herb and Parmesan, Tequila and Orange served with Dipping Sauce

Smoked Salmon Blinis - Tasmanian Smoked Salmon served on Chive Blini with Crème Fraiche and Salmon Roe

## PETITE FOURS

### \$4.50 PER SELECTION

Lemon Curd and Blueberry Tartlets - Sweet Tart Shell Filled with Lemon Curd topped with Fresh Blueberries

Almond Bread with Brie and Strawberries - thin slice of Almond Bread topped with smooth Brie and fresh Strawberry

Cream Filled Profiteroles dipped in Belgian Chocolate - Profiteroles filled with Cream and dipped in Belgian Chocolate

Strawberry dipped in Belgian Chocolate - Strawberries dipped in Fine White and Dark Belgian Chocolate

Sweet Cannoli filled with Pistachio Cream - Crisp Mini Italian Cannoli with Chantilly Cream and Pistachio

Authentic Turkish delight - Traditionally made Turkish Delight (always a crowd pleaser)

Honey Madeleine's - with Caramel pots, Strawberries and Cream

Fruit Skewers - with Grand Marnier and Mascarpone Dipping Sauce