



Cocktail Party Menus

All menus are suggestions only.

Talk to our helpful staff for variations to suit your needs and personal tastes.

Our Cocktail Menus include food service staff to heat, serve and clean up, (maximum 3hrs base to base) napkins, platters and any heating equipment necessary for your event.

Cocktail Party 1 \$23.50 per person + gst

Minimum 60 people. This menu allows 5 items per person.

Cold Selection:

- Antipasto platters inclusive of grilled semi dried capsicum, tomatoes, mushrooms, dips, cheeses, vegetable sticks, biscuits and Turkish Breads
- Zucchini pepper muffins with caramelized onion butter
- Palmiers filled with sundried tomato and fresh herb relish
- Creamy feta and capsicum pine nut relish tartlets
- Red salmon sushi atop nori squares with chilli dipping sauce

Hot Selection:

- Thai sesame fish cakes with sweet lime dipping sauce
- 3 cheese and fresh herb filo quiches with salsa topping
- Ricotta spinach feta and pine nut filo rolls
- Moroccan chicken bites

Cocktail Party 2 \$28.50 per person + gst

Minimum 50 people. This menu allows 6 items per person.

Cold Selection:

- Antipasto platters inclusive of grilled semi dried capsicum, tomatoes, mushrooms, dips, cheeses, vegetable sticks, biscuits and Turkish Breads
- Gougere (cheese puffs) filled with smoked salmon dill cream
- Zucchini pancakes topped with brie and grilled capsicum
- Smoked chicken and almond tartlets
- Fresh prawn and lemon mayonnaise cocktail sandwiches
- Daikon (Japanese white radish) beef rolls drizzled with sesame oil and togarashi pepper

Hot Selection:

- Chicken broccoli gratin tarts
- Spicy prawn skewers with duo sauces
- Italian meatballs with green olive salsa
- Indian vegetable parcels with yoghurt dollop
- Gruyere and leg ham croque monsieur

Cocktail Party 3 \$31.50 per person + gst

Minimum 40 people. This menu allows 7 items per person

Cold Selection:

- Capsicum roulade opens with beetroot marmalade
- Rosemary roasted cherry tomatoes on feta tartlets
- Artichoke spinach filled mushrooms
- Roasted cumin and pumpkin leek tartlets
- Fresh bay Prawn and lemon cream cheese bruschetta

Hot Selection:

- 3 cheese and fresh herb filo quiches with smoked salmon or prosciutto curls
- Vegetable kebabs with pesto drizzle
- Mozzarella and basil quesadilla with fresh tomato salsa
- Hand chopped cashew and fresh torn basil tartlets
- Macadamia chicken sticks with dipping sauce
- Balinese beef skewers with satay dollops

Extras

Perhaps you can add these tempting treats to suit your needs.

Cold:

- Blue cheese and fresh pear bagel bites
- Parmesan poppyseed caperberry pastries
- Smoked salmon cream cheese caper mini opens
- Leg ham and apricot chutney & egg dill aioli finger sandwiches
- Sherry cream mushroom puffs

Hot:

- Sausage rolls with bitey tomato sauce
- Torpedo prawns with spicy dipping sauce
- Mini gourmet pies: Curried chicken, lamb rosemary, beef red wine
- Pesto and grilled tomato puffs
- Spring rolls with lime mayonnaise dipping
- Curried prawn tartlets
- 3 cheese rectangle pies