

Cocktail / Canapés Party

Selected Australian Premium Cheese Platter, Dried Fruits, Crisps & Gourmet Breads
\$8 per person

* minimum 15 guests

Dip Selection

Choice of Dips with Appropriate Accompaniments

Guacamole with Baguette Croûtons

Tarragon and French Onion with Vegetable Crudités

Eggplant Dip Baba Ghanoush Toasted Ciabatta

Olive Tapenade with Grilled Pita Crisps

Herb and Garlic Cream Cheese, Vegetable Sticks

Tzatziki with Spiced Bagel Chips

Choice of 2 Dips \$6 per person

Choice of 3 Dips \$8 per person

* minimum 15 guests

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Canapés

Please make a selection of Canapés from the following

6 Canapés \$14 per guest

8 Canapés \$18 per guest

10 Canapés \$20 per guest

* minimum 15 guests

Cold Selection

Goat's Cheese Tartlet, Basil Crème Fraiche, Candied Olive

Tasmanian Brie Cheese, Chilli Plum Chutney on Walnut Toast

Black Olive and Thyme Croûton, Marinated Goats Cheese

Cajun Spiced Lamb on Olive Toasts, Hummus and Mint

Smoked Salmon Frittatas with Leek and Parmesan, Olive Tapenade

Thai Fish Cakes, Lime and Thai Basil Cream

Smoked Salmon Trout Mousse with Keta Caviar

Hot Selection

Coral Trout Fingers, Citrus & Herb Mayonnaise

Vegetable Samosa with Cumin & Mint

Spicy Prawn Toasts, Ginger & Chili Jam

Lemongrass Prawns with Sweet Chili & Mango

Spiced Lamb Rissolle, Walnut Pesto, Candied Lemon

Beef Satay's with Coconut & Peanut Sauce

Pancetta, Onion & Blue Cheese Tartlets

Chicken & Vegetable Curry Puffs, Mango Relish

Goats Cheese & Spinach Tarts, Caramelized Shallots

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Vegetarian Canapés

Cold

Goats Cheese and Basil Roulade, Candied Olives

Asparagus Mille-feuille, White Truffle Dressing

Ratatouille and Goats Cheese Tartelette

Vegetarian Sushi Roll with Dipping Sauces

Hot

Vegetable Spring Roll, Sweet and Sour Sauce

Caramelized Shallots and Spinach Tartelette, Basil Pesto

Field Mushroom Risotto Cups, Parmesan and Basil

Potato and Curried Lentil Samosa, Raita and Mango Chutney