

# CELEBRATION PACKAGE

\$30 PER PERSON

( MINIMUM 30 ADULTS )

TABLECLOTHS INCLUDED

FOR BUFFET,  
SERVED ON PLATTERS  
CHOOSE ANY 4 ITEMS

ADD EXTRA -

1 VARIETY \$6 PER PERSON

2 VARIETIES

\$12 PER PERSON

3 VARIETIES

\$18 PER PERSON



## COLD SAVOURIES

### Country style sandwich

- selection of vegetarian / meat fillings, cut into 1/4's

### Tortilla wrap

- selection of vegetarian / meat fillings

### Italian style basic antipasti range

with marinated vegetables and cured meats breads

### French & Australian cheeses

quince paste, nuts, crackers and fresh fruit

### Home made dips

guacamole, eggplant and beetroot hummus, raw

vegetables and crisp breads

## SOMETHING SWEET

Mini tartlets, assorted decorated with fresh fruit

Assorted cannoli filled with chocolate, custard, ricotta

Assorted mini french pastries

Assorted brownies - cut into fingers

Mini jam donuts

Mini raspberry lamington log

## HOT SAVOURIES

Tempura fish cocktails (2)

Szechuan pepper squid fingers (3)

Gourmet meat pies (1.2)

Veal sausage rolls (1.2)

Vegan - chickpea, spinach and caramelised roll (1)

Mini pizzas topped with vegetarian and meat (1)

Mini assorted quiche (1)

Chicken, mushroom puffs - 2 bites (1.2)

Pumpkin, feta puffs - 2 bites (1.2)

Chili beef, cheese puffs - 2 bites (1.2)

# BITE SIZE CANAPE

(MINIMUM 40 GUESTS)

SERVED ON PLATTERS, ACCOMPANIED  
WITH A PLATE, SERVIETTE & CUTLERY

3 cold & 3 hot or

6 selections

\$36 per person

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4 cold & 4 hot or

8 selections

\$48 per person

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5 cold & 5 hot or

10 selections

\$60 per person

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## COLD SAVOURIES BUFFET

Rice paper roll wrapped rice noodles, vegetables, sweet chilli (V)

Blue swimmer crabmeat with lime aioli, baby herb served on spoon (GF)

Rare roast beef, roast pepper, semi tomato, olive marscapone on a garlic croute

Torched prawn, avocado, sesame aioli, kim chi salad (GF)

Zucchini haloumi fritter, mini rataouille salad (V)

Crispy corn fritter, stuffed feta roast baby capsicum (GF, V)

Salmon tartare, gherkin aioli, rocket leaves, fish roe on a fresh blini

Pumpkin, spinach and hummus vegan tartlet (VE)

## HOT SAVOURIES

### - SERVED ON PLATTERS BY WAITSTAFF

Tempura zucchini flower filled ricotta, spinach on a fried kale, tomato salsa (V)

Lebanese spiced lamb fatayer served beetroot hummus

Fried chicken katsu, kim chi aioli, rainbow slaw

Asian style sticky pork belly bites (GF)

Moroccan vegetable savoury roll, chickpea relish (V)

Hand made vegetable samosa with cucumber yoghurt (V)

Sourdough stretched square pizzettes - vegetarian and meat

Mini beef slider, caramelised onion, provolone

Mini southern fried chicken slider, coleslaw, chipotle aioli

Salt, pepper squid chunks with gherkin aioli

Crispy buffalo wings, rancho dressing (GF)

Pumpkin arancini, smoked mozzarella (V)



# BASIC GRAZING HOT FOOD

\$32 PER PERSON  
( MINIMUM 25 GUESTS )  
SERVED ON PLATTERS,  
ACCOMPANIED WITH A  
PLATE, SERVIETTE &  
CUTLERY

CHOOSE 5 VARIETIES

ADD EXTRA

- 1 VARIETY \$5 P/P
- 2 VARIETIES \$9 P/P
- 3 VARIETIES \$15 P/P
- 4 VARIETIES \$19 P/P

## HOT SAVOURIES

- Mini assorted risotto balls
- Vegetarian & meat (1 of each variety = 2)
- Mini pizzas with selected toppings
- Vegetarian and meat (1 of each variety=2 )
- Crumbed chicken drumettes (1.5)
- Tempura fish cocktails (2)
- Salt pepper calamari fingers (3)
- Crumbed prawn cutlets (1.3)
- Gourmet meat pies (1.3)
- Gourmet veal sausage rolls (1.3)
- Assorted quiches - vegetarian and meat (1.2)
- Vegetables spring rolls (2)
- Fried chicken dim sims (2)
- Steamed pork char sui buns (1)
- Spinach cheese in filo pastry triangles (1.5)
- Pastizzi filled with beef and cheese (1.5)
- Chicken mushroom pastizzis - 2 bites (1.3)



# PREMIUM GRAZING HOT FOOD

**\$38 PER PERSON**  
**(MINIMUM 25 ADULTS)**  
**CHOOSE 5 VARIETIES**  
**SERVED ON PLATTERS,**  
**ACCOMPANIED WITH**  
**A PLATE, SERVIETTE &**  
**CUTLERY**

## ADD EXTRA

- 1 VARIETY \$6 P/P
- 2 VARIETIES \$12 P/P
- 3 VARIETIES \$18 P/P
- 4 VARIETIES \$23 P/P

## HOT SAVOURIES

- Buffalo chicken wings with ranch style dressing (1.5)
- Mini spicy chicken slider, tasty cheese, red cabbage slaw (1)
- Black angus chunky beef burgundy pie, tomato relish (1.5)
- Butter chicken pie, coriander yoghurt , crispy pappadum (1.5)
- Mini beef slider with melted cheese, jalapeño aioli, lettuce (1)
- Panko chicken bites, Japanese dust, soya ginger sauce (2)
- Lamb oregano, lemon skewers (1)
- BBQ corn ribs, harissa aioli, hummus (v) (2)
- Indian spice popcorn cauliflower , coconut chutney (v) (3)
- Spinach, onion pakora in chickpea batter, coriander chutney (v) (2)
- Fried fish taco, gherkin mayo, coleslaw, lettuce (1)
- Chicken, harissa skewers (1)
- Mixed vegetable skewer dressed with gremolata (1.5)
- Chicken shawarma, beetroot hummus (1)
- Bao bun filled with Korean chicken, spring onion salad (1)
- Bao bun filled with teriyaki smoked salmon, spicy asian slaw (1)
- Tandoori chicken drumettes, coriander yoghurt, garlic naan (1.5)
- Satay chicken with coconut rice, bean sprout salad (1)
- Mini nachos topped with guacamole, sour cream, tomato salsa (1)
- Fried spiced chicken soft taco shell, lettuce , cheese (1)

