

## **Private Event Cocktail Menu**

This menu is designed to offer an affordable alternative to Formal Canapé service, and is suited to all home celebrations and events.

Our senior waiters prepare and serve everything fresh on site, eliminating the need for a private chef.

The seasonal menu is perfect for events that call for something a little more special than 'party pies and frankfurts', without incurring huge added cost.

Items are sourced and delivered by some of Melbourne's finest private caterers, and professionally presented by our expert wait staff.

Example Costing, Engagement or Birthday Party, 70 guests.

Assorted Sushi & Sashimi Rice Paper Roll Sautéed Spanish Chorizo Classic Quiche Lorraine Crumbed Baby Chicken Parma Braised Beef & Red Wine Pie Gourmet Sausage Roll

2x Waitstaff, 4hrs ea

Total \$19.50 per head all inclusive



# **Private Event Cocktail Items, Summer 2012**

#### Chilled Canapé Selection

Chive Blini Topped w Tasmanian Smoked Salmon, & Dill Mayo (GF)
Chicken, Chive, Celery & Almond Round Sandwich Bite
BLT Bite - Crispy Bacon, Roma Tomato, Cos & Basil Mayo Round Sandwich Bites
Prawn, Tangy Dressing & Cos Round Sandwich Bites
Fresh Oysters with Lemon
Assorted Sushi & Sashimi
Asian Vegetable Rice Paper Roll w Coriander & Vietnamese Mint w Sweet Chilli Sauce (GF) (V)
BBQ Hoisin Marinated Duck Rice Paper Roll w a Plum Dipping Sauce
Poached Chicken Rice paper roll w Asian Vegetables, Coriander & a Satay Sauce (GF)
Asparagus Spear Wrapped in Thinly Sliced Jamon & Aioli (GF)
Goats Cheese Grilled Pumpkin & Zucchini Bruschetta Topped w Hummus (V)

#### Hot Canapé Selection

Mini Pizza Topped w Roma Tomato, Baby Bocconcini & Fresh Basil (V)
Mini Pizza Topped w Roasted Pumpkin, Goats Cheese & Caramelised Onion (V)
Mini Classic Quiche Lorraine
Sautéed Chorizo
Mini Spinach & Goats Cheese Quiche (V)
Thai Chicken Balls w a Lime Chilli Dipping Sauce (min order of 24)
Lamb & Rosemary Ball w Tomato Chutney (min order of 24)
Mini Beef & Red Wine Pie
Mini Chicken & Leek Pie
Mini Traditional Sausage Roll served w a Homestyle Tomato Sauce

Parmesan & Herb Crumbed Chicken Goujons w a Lemon Zested Mayo Dipping Sauce Golden Crumbed Baby Chicken Parma Topped w Tomato Napoli & Epicure Cheese Tandoori Chicken Skewer w a minted Cucumber Yoghurt (GF)
Sirloin Beef Skewer w a Tarragon Dijon Mayo (min order of 24) (GF)
Hoisin Marinated Peking Duck Wrapped in a Chinese Crepe w Spring Onion
Spicy Pumpkin & Pea Samosa, w a Minted Cucumber Yoghurt (V)
Mini Beef Burger Topped w Melted Cheese & Tomato Relish in a Sesame Golf Ball Bun

### Sweet Canapé

Mini Orange Cupcake
Mini Chocolate Cupcake Topped w a Smartie
Little Lemon Curd Tart
Little Chocolate Tart
Baby Pav topped w passionfruit cream & a raspberry (GF)

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