

01/09

CLASSIC COCKTAIL SELECTION

ALL FOOD DELIVERED COLD WITH NOTES FOR REHEATING UNLESS OTHERWISE ARRANGED

HOT ITEMS

Feta & zucchini fritters with a mint & yoghurt dip (V)
Pork & satay baby pie
Mexican beef empanadita
Ras el Hanout Moroccan chicken tulips (GF)
Smoked fish cakes with a roasted red pepper & caper dip (GF)
Smoked chicken & cranberry filo parcels
Vegetable & coriander wontons (Steamed or fried) with a Blackberry Szechwan dip (V)
Steamed pork dumplings
Bacon, leek & potato tartlets
Goat's cheese & sundried tomato biscuits topped with crushed olive & garlic mousse (V)
Chinese beef, red pepper & onion skewers (GF)
Indian lamb meatballs with a Tamarind dip
BBQ Fish skewers with mango & cucumber salsa

COLD ITEMS

Chili cornbread topped with avocado cream & grilled chorizo
Hoi sin chicken pancakes
Mini herb muffin filled with caramelized onion and rare beef
Kumara, corn hash browns topped with sundried tomato cream & bacon (GF)
Turkish lamb wraps with coriander relish
Citrus honey grilled chicken skewers with an orange & lime dip (GF)
Bruschetta topped with mint, lemon cream and sliced lamb
Chilled mussels in shell with a caper mayonnaise (GF)
Fresh Vietnamese rice rolls – vegetable or sesame chicken with a honey soy dip (GF/V)
Blinis topped with balsamic mushroom & rosemary cream (V)
Bread cup filled with a white bean, parmesan thyme pate topped with roasted tomato (V)

WE ARE VERY EXPERIENCED AT ADAPTING ENTIRE MENUS TO SUIT SPECIALIZED DIETARY REQUIREMENTS

Attitude for Food

FINE CATERING

SWEET ITEMS

Baby berry tarts
Mini coffee meringues filled Kahlua crème
Rhubarb, pistachio & orange cakes
Mini lime cream pies drizzled with chocolate
Cherry Strudel

THESE COCKTAILS ARE PRICED AT \$2.25 PER ITEM PER PERSON

**STAFF – \$27.50 PER CHEF / FUNCTIONS MANAGER & \$22.00 PER WAITING &/OR
BAR STAFF PER HOUR PER PERSON**

ALL PRICES QUOTED ARE GST EXCLUSIVE