

COCKTAIL MENUS 2010

COLD SELECTIONS

Grilled Asparagus Wrapped in Pancetta with Rouille
Spring Onion and Coriander Corn Muffins with Olive Oil Butter
Caramelised Onion & Goats Cheese Parmiers
Roast Tomato, Feta & Olive Tartlets
Marinated Prawns with Cucumber Salad & Rassam Dressing *
Smoked Salmon with Rye Melba Toast, Crème Fraiche & Horse Radish
Oysters with Shallot, Pepper & Cabernet Verjuice Dressing
Seared Tuna on Sushi Rice with Wakame Salad
Butter Pastry Discs with Tandoori Chicken & Raita
Peking Chicken Pancakes with Hoi Sin Sauce

HOT SELECTIONS

Vegetarian Spring Rolls
Mini Leek & Mushroom Quiche
Spicy Peanut & Potato Cakes with Tamarind Tomato Relish
Pork Belly & Sticky Rice Marinated in Soy & Hoi Sin Sauce with Asian Slaw on Chinese Spoons
Spanish Vegetable Paella Balls
Salmon Cakes with Hollandaise Sauce
White Anchovies in Spring Roll Wrappers with Lime Aioli
Bacon, Onion & Dill Piroshki
Tuscan Lamb Pies
Char Sui Pork Satays
Beef Satays
Crunchy Chip Cones with White Balsamic & Sea Salt

(*Add \$2 per person)

SWEETS

Mini Choc Éclairs
Lemon Meringue Pielettes
Brie and Strawberries on Almond Bread
Moscato Jelly & Apple Shots
Valrhona Chocolate Freckle Tarts

OPTIONAL EXTRAS

Served in Individual Boxes

(Available with purchase of a cocktail package only)

Salt & Pepper Squid with Chips
Chicken & Raisin Tajine with Couscous
Smoked Lamb on Greek Salad
Chickpea Crumbed Cauliflower with Yoghurt Feta Sauce
Prawn & Chicken Fried Rice *