



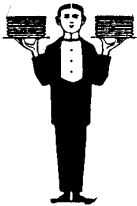
Hot & Cold Cocktail Menu

CATERED AT \$27.30 PER PERSON
PRICE INCLUDES GST

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APPETISER: FRUIT & CHEESE BOARD -A magnificent display incorporating a selection of Australian & imported cheeses, arrangements of fresh fruits, carrot and celery sticks, cabanossi and cracker biscuits with dips.

FINGER FOODS: -AN ASSORTMENT OF 30 OF EACH ITEM BASED ON 50 GUESTS



BEEF, MUSHROOM AND ASPARAGUS SKEWERS -Lean beef mince blended with diced mushrooms and spices on skewers. Served hot.

CHICKEN AND PINEAPPLE MINI PASTIES -Finely diced chicken combined with French mustard, shallots, pineapple and spices, wrapped in a puff pastry. Served hot.

SEAFOOD ALMOND TERRINE -Mousseline of fine seafoods and cream garnished with cognac flambéed almonds. Served cold.

VEGETARIAN QUICHE -Using fresh garden vegetables, cream and eggs, topped with tasty cheddar. Served hot.

CURRY VEGETABLE SAMOSAS -Vegetables sautéed in butter, curry powder and spices, rolled in short crust pastry. Served hot.

ORIENTAL BEEF AND TOMATO TARTLETS -Best beef mince sauté with garlic, red wine, tomato concase and spices, served in a savory crisp tartlet. Served cold.

GRUYERE AND CASHEW PASTRY PARCELS -Combination of gruyere and ricotta cheeses, celery, rosemary, pepper and cashews, layered in filo pastry. Served hot.

CRAB AND SPINACH TARTLETS -Shredded crab meat and spinach blended with eggs, cream and spices served in a savory tartlet. Served hot.

CASINO CHAUDFROID EGGS -Filled with ham, tomato and basil pate, garnished with white wine aspic and floral ham. Served cold.

COCKTAIL CORNMEAL AND SALMON MUFFINS -Salmon and corn kernel whisked with eggs and flower, baked until golden brown. Served hot.

MINI CHICKEN PUFFS -Tender breast chicken pieces flavored with chives, cream and a dash of white wine encased with fleuron pastry, topped with poppy seeds. Served hot.

PORK AND VEAL SESAME BALLS -Pork and veal mince flavored with herbs and spiced rolled in sesame seeds. Served hot.

CHAMPAGNE SMOKED OYSTER TARTLETS -Smoked oysters, shallots and spices braised in champagne and served in paprika tartlets. Served cold.

SOUTH PACIFIC KING PRAWN AND CRAB TARTLETS -A fine mousseline mixture of king prawn & crab, white wine, eggs, king island cream and spices, served in a crisp savory tartlet. Served cold.



PRICE INCLUDES: Two Catering Staff, Serving Platters, Serviettes, Side Plates, Cheese Board Table with Linen.

NOT INCLUDED: \$77.00 DELIVERY, PICK UP AND CLEANING CHARGE - INCLUDES GST

Menu based on 50 Guests

Finger Food Menus are a versatile way to cater for a small or large number of guests. Offering a variety of foods for those special, formal or informal occasions. Designed to do away with the need to use knives, forks and spoons, the fingerfoods are served to your guests on platters by our uniformed catering staff. Leaving you and your guests free to circulate.