

Canapés Selection List

\$14.00 per person 4 options with 2 items per person
(This quantity should sustain approximately 1 – 1.5 hours of serving)
Extra items @ \$2.00 per person per canapé option

Cold Canapés

smoked salmon belini
feta cheese and sundried tomato in filo cases
*smoked chicken and ricotta tartlets
sushi
shrimp puffs
rock melon wrapped in prosciutto
**natural oysters served with lemon wedges
thai crab cakes with sweet chilli & cream cheese mousse
**dukkah lamb cutlets with forest berry and mint vinaigrette

*can be served hot or cold

Hot Canapés

grilled chilli mussels in ½ shells
**oysters kilpatrick
tempura prawns with sweet chilli soy dip
mini tomato and basil or spinach and feta quiche
mini yorkshire pudding with beef and horse radish
dim sums with soy dip
cajun chicken goujons
devils on horseback

** market price may incur a surcharge

Platter Selection List

In selecting a platters option for your function we recommend the following pricing.

Platters can be designed to fit within your budget and dietary requirements.

For numbers 30–50 \$100.00 per platter (we recommend 3–4 platters)

For numbers 50–100 \$200.00 per platter (we recommend 3–4 platters)

- **grilled ciabatta**, served with pomegranate infused dipping oil and dukkah spice.
- **sushi selection**, fresh home made sushi selection with soy, pickled ginger and wasabi.
- **crumbed chicken tenderloins**, served with a sweet chilli sauce.
- **vegetable crudities**, served with a selection of dips.
- **seafood**, marinated half shell mussels, tempura prawn cutlets and succulent smoked salmon. served alongside dolmades, sun-dried tomatoes, kalamata olives and pickles. finished with a lightly curried lime and dill vinaigrette and char grilled ciabatta bread.
- **antipasto**, selection of cured and smoked meats including salami, pastrami, hot smoked pork and smoked chicken. served alongside dolmades, sun-dried tomatoes, kalamata olives and pickles. finished with fruit chutney and char grilled ciabatta bread.
- **new zealand cheese selection**, selection of fine new zealand cheese. served alongside spiced blueberries, pear & fig chutney, honeycomb, pomegranate molasses and fresh char grilled ciabatta bread. (We recommend \$150.00 platter for 30–50 guests & \$250.00 for 50–100 guests)

Select 3 of the below items for \$10.00 per person. Platter served on a mirror board.

- **dessert platter**, double chocolate mousse cups, lemon curd tartlets, profiteroles, chocolate fudge petite fort, mini summer fruit flans or individual baileys and white chocolate cheese cake.