



Hors D'oeuvres & Canapés

\$5.50 pp

Independent prices Standup or Cocktail parties

1 hour of (4) hot & (2) cold \$25.00 pp
 2 hours of (6) hot & (3) cold \$35.00 pp
 3 hours of (8) hot & (4) cold \$45.00 pp

Prices based on the inclusion of either Table Service or Buffet menus

Selection of (2) hot & (2) cold \$ 14.00 pp
 Selection of (3) hot & (3) cold \$ 18.00 pp
 Selection of (4) hot & (4) cold \$ 22.00 pp
 Selection of (5) hot & (5) cold \$ 26.00 pp

HORS D'OEUVRES

- Antipasto Platter and
- Asian dipping platter of:
 - spring rolls
 - samosas
 - tempura fish & prawns and
 - salt & pepper squid

COLD CANAPÉS

- Smoked salmon and brie on blinis
- Sushi - Smoked salmon & avocado
 - chicken
 - asparagus
- Avocado mousse on rye bread
- Natural Japanese style oysters
- King prawn tails with brandied cocktail sauce
- Vietnamese spring rolls
- Mini focaccia topped with ratatouille
- Sweet chili marinated mussels
- Lamb loin tartlets & Baba Ganoush
- Smoked salmon tartlets topped with fresh dill
- Rare beef wrapped around asparagus spears, finished with French mustard
- Smoked turkey with cranberry served on a cucumber round
- Fresh crab served on a toasted brioche
- Mediterranean tartlet with bocconcini, semi sun dried tomato, olives and caper salsa
- Caramelized onion and feta tartlets



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HOT CANAPÉS

- Baby tartlets of spinach and ricotta
- Thai fish cakes and cucumber salsa
- Mini lamb kofta with minted yoghurt
- Pork and coriander wontons
- Moroccan chicken sticks
- Goujons of fish with lime mayonnaise
- Duck spring rolls with plum chili dipping sauce
- Mini quiche lorraine
- Tempura whiting fillets
- Thai beef skewers
- Chicken and mushroom mini vol au vents
- Flame grilled basil & sesame seed meatballs with hickory smoked BBQ sauce
- Mushroom, parmesan & chive risotto balls