



----- *CANAPES - HOT* -----

Mini sausage rolls

Thai chicken burgers/roquette/sweet chilli

Mini sweet potato and coriander quiche

Peking Duck

Prawn twists with sweet chilli sauce

Mini marinated lamb cutlets

Sundried tomato/mozzarella/mushroom arancini balls

Roast pumpkin and fetta tarts

Mini chicken parmas

Quesadillas/mozzarella/tomato/spinach/ham

Flathead tails in parmesan breadcrumbs with chips and lime aioli

Salt and pepper squid on a roquette/pear and parmesan salad

Thai prawns with star anise rice

Deep fried prawn and ginger dumplings



----- **CANAPES - COLD** -----

Rare eye fillet / spicy chutney in mini rolls

Prawn / avocado bites on cucumber

Mini tortilla cups with a corn salsa

Goats cheese and turkey puffs / quince paste

Bruschetta's with an assortment of toppings

*Rear beef & avocado / anchovy and spanish onion / blue cheese & quince
paste / smoked salmon and dijon mustard with cream cheese*

Sushi / prawn / smoked chicken / avocado

Prawn / mint and watermelon bites

Bloody Mary oyster shots

Sweet potato, pear and fetta stacks / balsamic glaze

Mini prawn cocktail pappadums

Prosciutto, rockmelon crostini / toasted almonds

Sandwiches / chicken / ham & cucumber / smoked salmon / curried egg

Smoked salmon & asparagus parcels

Catering Payment Terms

We require a 20% deposit payable a week in advance of the function.

Balance to be paid on day of function

Catering staff are charged at \$35.00 per hour. Minimum of 3 hours