

Outside Catering Cocktail Menu

- Clyde River rock oysters served with spiced red wine vinegar and lemon
- Mini bruschetta topped with tomato, basil and bocconcini milk cherries
- Caramelised red onion and fetta tartlets
- Marinated baby bocconcini with prosciutto
- Chicken marinated in herbs on skewers
- Avocado and sesame nori rolls with a soy dipping sauce
- Smoked Salmon, fetta and capers on pesto bruschetta
- Mini zucchini and parmesan frittatas with sour cream and chives
- Individual tartlets filled with smoked chicken and roasted peppers
- Steamed tiger prawns with dill and caper mayonnaise on croutons
- Barbequed yellow fin tuna with cherry tomatoes and olives
- Sumac crusted lamb cutlets with fetta, lemon and pomegranate molasses
- Smoked salmon on rye with sour cream and dill
- Lemon chicken wings baked with garlic

- Barbequed spice crusted quail with a sweet dipping sauce

- Rare Roast Beef & creamed Horseradish on croutons

Basic: \$19.00 per guest (choose 4 items)

Standard: \$23.75 per guest (choose 5 items)

Premium: \$33.25 per guest (choose 7 items)

Minimum of 25 people

