

Gourmet Cocktail Menu

\$33.50 per person

Minimum 50 people

Bruschetta Platter

Roma tomato, basil, Spanish onion, semi dried tomato
and crumbed fetta cheese

Tasmanian smoked salmon and horseradish cream

Medium rare fillet of beef with basil pesto

Finger Sandwich Platter

Roasted loin of pork with apple chutney

Wine poached chicken and chive mayonnaise

Rosemary and black pepper crusted lamb with
minted basil pesto

Mountain bread roll ups with smoked salmon, philli
cream cheese and caper relish

Hot Selection (pick 6 items)

Tempura whiting fillets with English mustard and coriander tartare

Japanese crumbed prawn fillets with a sweet chilli dip

Tandoori chicken tikka with minted yoghurt

Marinated grilled Greek lamb with tatziki

Grilled prawn, bacon and prune roulades

Vegetarian Indian samosas with minted yoghurt

Thai fish cakes

Fresh fish bites with garlic aioli

Satay chicken skewers with peanut sauce

Oven baked assorted quiches

Assorted gourmet pies

Teriyaki chicken tenderloins

Oven baked petite vol au vents

Cold Anti Pasto Platter

Cheese, dried fruit and dessert platter

Freshly brewed coffee and assorted teas