



Cold
Hors D'Oeuvres

TOMATO, FRESH MOZZARELLA & PESTO ON CROSTINI

\$1.50 per piece

SWEET ONION GOAT CHEESE TART

\$1.50 per piece

PUFF PASTRY WITH ONION JAM, APPLE & BLUE CHEESE

\$1.50 per piece

SAKE POACHED SALMON

with wasabi on crispy wonton

\$1.75 per piece

TOMATO & BASIL BRUSCHETTA

\$1.75 per piece

MUSHROOM & ASPARAGUS BRUSCHETTA

\$1.75 per piece

SWEET MINT PEA PUREE WITH PARMESAN & KETTLE CHIP

\$1.75 per piece

SMOKED SALMON PIZZETTA

with crème cheese, capers & red onion

\$2.00 per piece

ROAST BEEF WITH HORSERADISH CREAM ON FOCCACIA

\$2.00 per piece

BEEF CARPACCIO with arugula & parmesan

\$2.50 per piece

SMOKED CHICKEN & APPLE SALAD ON CUCUMBER

\$2.00 per piece

SMOKED TROUT CROSTINI

\$2.50 per piece



**Hot
Hors D'Oeuvres**

MOROCCAN LAMB PIZZETTA
with pine nuts, raisins & asiago cheese
\$1.75 per piece

VEGETARIAN SPRING ROLL
dipped in plum sauce
\$1.75 per piece

SPICY VEAL MEATBALLS
in a smokey chipotle & tomatillo sauce
\$1.75 per piece

BBQ CHICKEN PIZZA
with sweet onions
\$1.75 per piece

MINI BBQ PULLED PORK SANDWICHES
\$1.75 per piece

DUCK CONFIT
with truffled white bean puree on toast points
\$2.25 per piece

MALAYSIAN CHICKEN SATAY
with spicy peanut sauce
\$2 per piece

DBL CRÈME BRIE
with berry compote on puff pastry
\$2 per piece

BEEF SAMOSAS
with coriander vinaigrette
\$2.25 per piece

CHICKEN SAMOSAS
with mango chutney
\$2.25 per piece

SPICY PRAWNS
with pumpkin seed salsa
\$2.25 per piece

SHRIMP PURSES
with sweet mustard sauce
\$3 per piece



Bowls & Platters

CHEESE BOARD
with baked crisps & seasonal fruit

\$7 per person

TRADITIONAL CHICKPEA HUMMUS
with flatbread points

\$3 per person

TOMATO & OLIVE BRUSCHETTA
with garlic crostini

\$3 per person

PENNE PASTA
Italian sausage, roast peppers, tomato & basil sauce & parmigiano - reggiano

\$5 per person

GRILLED SALMON
served whole with lemon butter sauce

\$7 per person

LEBANESE CHOPPED SALAD
romaine lettuce, pita crisps,
tomatoes, cucumber, radish, pine nuts,
goat feta cheese, mint, parsley, sumac vinaigrette & tahini dressing

\$5 per person



Sweets

MINI FIELDBERRY SWIRL CHEESE CAKES

TRIPLE CHOCOLATE BROWNIES
with white, bittersweet & milk chocolate

PETITE COOKIES
dark chocolate chunk, white chocolate & macadamia nut, peanut butter

CHOCOLATE CUPCAKES
with chocolate cream cheese icing

VODKA LEMON BARS
with coconut shortbread crust

\$7 per person