



Canapé & Standing Buffet - \$55pp

Canapés (selection of 6)

Mini Angus Beef Stroganoff Pies with Duchess Potato
Mini Flans of Baby Eggplant, Caramelized Onion and Goats Cheese (v)
Arancini filled with Bocconcini, Roast Pumpkin and Baby Spinach (v)
Indonesian Chicken Satay skewers with spicy Peanut and Coconut Sauce
Mini Bruschetta with Basil and Oregano on Ciabatta Bread (v)
Garlic Prawn Twisters with a Lemon and Herb Aioli
Salt & Szechuan Pepper Squid served with Lemon Aioli
Golden Crumbed Calamari with Lemon Tartar Sauce
Mini Vegetarian Spring Rolls with Sweet and Sour Sauce (v)
Spinach and Cheese Triangle with Tomato and Basil Salsa (v)
Honey Soy baked Chicken Wings

Standing Buffet (selection of 5 items)

Rigatoni Pasta tossed with Roast Vegetables in a Pomodoro Sauce (v)
Tortellini with Pancetta and Mushroom in a creamy Roast Garlic Sauce
Mediterranean-Style Chicken marinated in Fresh Chili and Lime
Garlic & Oregano Lamb Kebabs served with fresh homemade Tzatziki
Honey glazed Baked Leg of Ham served with Assorted Mustards and Relishes
Potato Au Gratin – layers of potatoes, onion and parmesan cheese
Antipasto Platter with an assortment of Cured Meats, Marinated Vegetables and Cheeses
Mediterranean Roast Vegetable Couscous Salad finished with crumbled Goats Cheese and Caramelised Onion
Fresh Tomato and Boconcini Salad
Rocket, Pear and Parmesan Salad with Lemon and Oregano Dressing
Creamy Potato Salad tossed with fresh Dill, Spanish Onion and Caper Berries

Dessert

Chefs Selection of Cakes
Fresh Seasonal Fruit Platters
Freshly brewed Tea and Coffee