

# Cocktail

## MENU

Cocktail parties with canapés are perfect for an evening designed for maximum mingling. Our team circulate and serve your guests a selection of delicious canapés

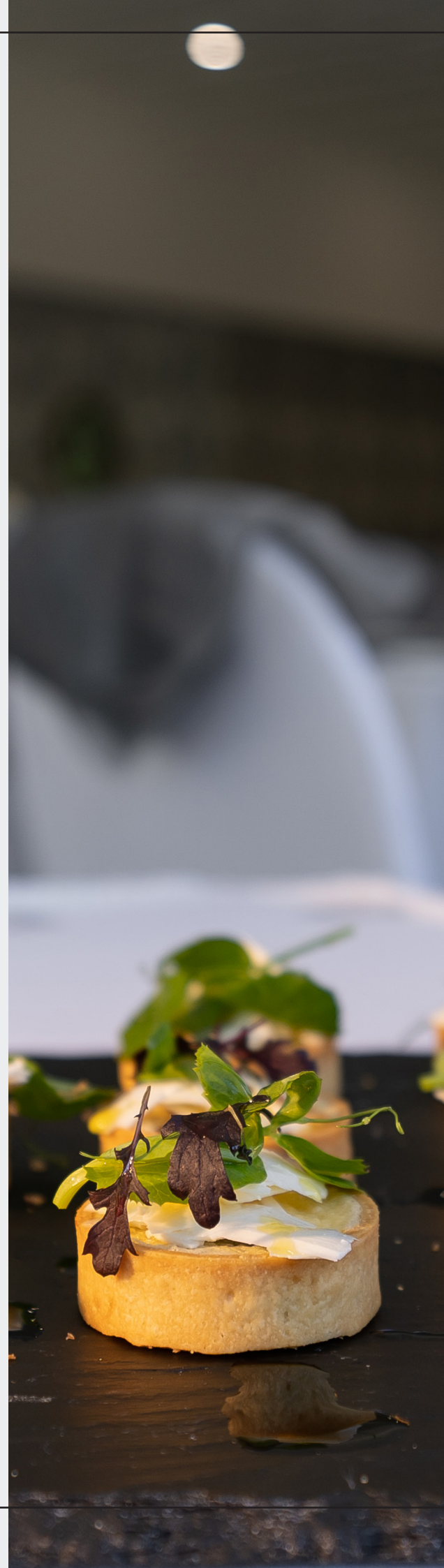
### COLD CANAPÉS

- Caramelised onion and thyme tartlets with feta (V)
- Tuna tartare tacos (DF)
- Confit tomato and basil bruschetta with extra virgin olive oil (VG/DF)
- Grilled Spencer Gulf prawns with Korean chilli mayonnaise (GF)
- Prosciutto, bocconcini with balsamic molasses (GF)
- Roast beef en crouete with cornishons and horseradish cream

### HOT CANAPÉS

- Mini margherita pizza (V)
- Eggplant and avocado chips with guacamole (VG)
- Vegetable spring rolls with sweet chilli dipping sauce (VG)
- Balinese chicken satay with peanut sauce (GF)
- Harrissa spiced lamb kofta with honey yoghurt sauce (GF)
- Roasted pumpkin porcini arancini with tomato chutney (V)
- Fried cauliflower and broccoli pakoras (GF/DF/VG)

V = vegetarian   VG = vegan   DF = dairy free   GF = gluten free



# PRICING & MENU

## CANAPÉS PRICING

Minimum numbers for cocktail catering is 30 adults. Serves approx. 6pc / per person / per hour.

### Option one

2 hour service

Select 3 cold and 3 hot canapés

\$55 PER PERSON

### Option two

3 hour service

Select 4 cold and 4 hot canapés

Select 2 substantial menu items

\$85 PER PERSON

**Additional cold or hot canapés**

\$7pp. per item

**Additional dessert canapés**

\$6pp. per item

## SOMETHING MORE?

Choose from the selection of substantial canapés, sliders, platters and desserts for something a little more.

### Substantial canapés \$9.50pp. per item

Roasted pork sliders with Asian slaw and Korean chilli mayo

Cheeseburger sliders with tomato chutney

Butter chicken with fragrant basmati rice (GF)

Chickpea masala with saffron rice (VG/GF)

Crumbed fish and chips with dill and lemon aioli

### Platters \$90 per platter

South Australian cheese platter with lavosh, nuts and fruit

Antipasto selection with dips, olives, pickled vegetables, local cured meats and assorted breads

Seasonal fresh fruit platter

### Desserts (Select 2) \$12pp.

Chocolate mousse with cointreau marinated strawberries

Cardamom and rose panna cotta

Passionfruit cheese cake

Chocolate and fig brownie with walnuts (GF)

Macaroon (GF)

Hot cinnamon churros (GF)

### Kids platters \$50 per platter

Nuggets and chips

Pies, pasties and sausage rolls

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