

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 CANAPES

Caramelised onion and thyme tartlets with feta (V)

Roast beef en croute with cornichons and horseradish cream

Confit tomato and basil bruchetta with extra virgin olive oil (V/DF)

Grilled Spencer Gulf prawns with Korean chilli mayonnaise (GF)

Prosciutto, bocconcini with balsamic molasses (GF)

HOT CANAPES

Mini margherita pizza (V)

Seasonal vegetable and herb bites (GF/DF/VG)

Vegetable spring rolls with sweet chilli dipping sauce (VG)

Balinese chicken satay with peanut sauce (GF)

Twice cooked crispy potato with a piquant tomato sauce (GF/DF/VG)

Harrissa spiced lamb kofta with honey yoghurt sauce (GF)

Roasted pumpkin porcini arancini with tomato chutney (V)



Cocktail PRICING & MENU

CANAPES PRICING

Minimum numbers for cocktail catering is 30 adults.

Serves approx. 6pc / person / 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

SOMETHING MORE?

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

MENU

Substantial \$8.50pp. 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 \$6.50pp. per item

South Australian cheese platter with lavosh, nuts and fruit

Antipasto selection with dips, olives, pickled vegetables and assorted breads

Seasonal fresh fruit platter

Desserts (Select 3) \$10pp.

Chocolate mousse with cointreau marinated strawberries

Cardamom and rose panna cotta

Passionfruit cheese cake

Chocolate and fig brownie with walnuts (GF)

Caramel slice

