



## **COCKTAIL FINGER FOOD** **FORMAL FUNCTIONS**

### **COLD**

Blinis with smoked trout and lime chive cream  
Assorted nori rolls  
Smoked salmon and dill crepe pinwheels  
Russian oysters – topped with tomato, vodka and chilli  
Individual Caesar salads in a crisp bread cup  
Mini bruschetta with pesto, parmesan and basil  
Marinated vegetable palmiers  
Chicken and avocado double deck finger sandwiches  
Rare beef on sliced baguette with horseradish cream and alfalfa  
Wholemeal ham and asparagus rolls

### **HOT**

Blue cheese and caramelised onion pastry puffs  
Mediterranean grilled mushroom cups  
Devils on horseback  
Spinach, fetta and sundried tomato filo triangles  
Crab and camembert mini quiche  
Smoked salmon and asparagus tarts  
Lamb and coriander meatballs with yoghurt dipping sauce  
Turkey and cranberry vol au vents  
Tandoori chicken satays  
Scallops with prosciutto and grilled with chilli butter  
Crumbed fish goujons  
Thai chicken and ginger sausage rolls  
Assorted gourmet mini pies- lamb, chicken and steak

**MENU 1 – CHOOSE 7 ITEMS** (suitable for light meal substitute or supper)  
\$18.50 PER PERSON + 10% G.S.T.

**MENU 2 – CHOOSE 13 ITEMS** (suitable for substituting main meal)  
\$28.50 PER PERSON + 10% G.S.T.

**EXTRAS – TEA, COFFEE, CHOCOLATES AND ALMOND BREAD**  
\$3.50 PER PERSON + 10% G.S.T.

***MENU 1 SERVED OVER 1 ½ HOUR PERIOD***  
***MENU 2 SERVED OVER 2 HOUR PERIOD***