

canapés \$4.00 per item

prawns and chilli mojo

turkish pizetta

zucchini and marjoram frittata

chicken and veal polpettini

mediteranean tartlets with tapenade, roast capsicums and fetta

our famous mini sausage rolls with nana bev's kick arse chutney

cambodian amok chicken skewers

wasabi crusted calamari with lime mayonnaise

mini spring rolls with ketjap manis

vietnamese rice paper rolls "vegetarian"

vietnamese rice paper rolls of chicken

vietnamese rice paper rolls of prawn

vietnamese rice paper rolls of lobster

vietnamese rice paper rolls of moreton bay bug

salmon steakettes with korma mayonnaise

thai fish cakes with sweet chilli

spinach pakorahs with mint and yoghurt dipping sauce

mini prawn cocktails with wasabi mayonnaise

turkish pizetta of roasted tomato and fontina cheese

wontons of prawns with a sweet chilli dipping sauce

selection of nori rolls with soy dipping sauce

mini bagels of smoked salmon, herbed mascarpone & tiny capers

tartlets of ham with brie and fresh herbs

mini baguettes filled with cheddar and quince paste

petit bread cups filled with caesar salad

puff pastry squares topped with caramelised onion and blue cheese

small puff pastry tomato tart tartin with parmesan cheese

oyster shooters: - oysters served in a bloody mary

spoonfuls of thai crab salad

smoked salmon with pea and mint soup

quail eggs with japanese dipping spice

chargrilled haloumi lightly brushed with mustard oil

tiny bruschetta : - parma ham

caperberries

oven roasted cherry tomatoes

caramelised onion

salted anchovies

parmesan

tiny danish open sandwiches

shrimp and mayo

pâté and beetroot

smoked salmon and crème fraîche

smoked ham and blue cheese

mini bagels: - ham and brie

smoked salmon and capers

cocktail blini topped with crème fraîche and salmon

warm tiny tarts: -

- asparagus and prosciutto
- leek, fetta and kalamata olives
- smoked salmon and dill
- prawn and spring onion
- peas ham and mint
- mushroom and thyme
- roast chicken and sweetcorn
- middle eastern lamb and pinenuts
- oven baked tomato and basil
- chèvre and oregano
- cheddar and smoked bacon
- and bacon tartlet
- fetta and olive tartlet
- artichoke, leek and cheese tartlet
- leek, bacon and salsa verde tartlet
- lamb and sweet onion marmalade tartlet

beetroot arrancini (sensational beetroot risotto rolled into rice balls)

mini chicken souvlaki

chicken and semi dried tomato sausage rolls

pasties of tuna, tomato and capsicum

parcels of sweetpotato, seed mustard and cheddar

our famous sausage rolls with home made chutney

vegetarian samosas with mint and yogurt dipping sauce

mini pizza: -

- red pesto with yellow capsicum and semi dried tomato
- babaganoush toasted pine nuts and cracked pepper
- fontina cheese with strips of pancetta
- oven dried tomato with cheddar and tarragon
- chargrilled red peppers with fried sage leaves
- onion marmalade, roasted tomato, sea salt
- sautéed leek with gorgonzola
- flaked tuna with spring onions, capers and tomatoes
- roast tomatoes and onion marmalade

nori & sushi nori maki

prawn sushi

salmon sushi

meat balls chicken and veal polpettini

vietnamese pork balls with chili dipping sauce

beef and plum sauce

meat balls with salsa verde

mini mignons with nana bev's chutney
sweet potato and crab cakes with red capsicum mayonnaise
prawn wontons with lime and chilli dipping sauce
mini chicken saltimbocca presented on bruschetta with salsa
prawn spring roll with sweet and sour dipping sauce
goujons of atlantic salmon with a chermoula dipping sauce
whiting fingers in beer batter with home made tartare dipping sauce
duck wontons with bigarade dipping sauce
prawns in a coconut crust with mango dipping sauce
eye fillet skewers with thai dipping sauce
tiny white baguette filled with char grilled baby leeks and melted gruyere cheese

tiny rye baguette with currants and walnuts filled with cheddar and quince paste
baby multigrain hightin filled with shaved honey ham rocket and seed mustard
mini roll of capers and dill seed filled with proscuitto, bocconcini and roasted red capsicums.
mini poppy seed bagel with smoked salmon crème fraîche and tiny capers
baby white hightin filled with thinly sliced rare beef, julienne of snow peas and red pepper chutney
baby focaccia filled with grilled eggplant, zucchini and roasted red pepper
baby brioche with brie and chutney
baby ciabatta filled with turkey breast, shredded lettuce and cranberry
prawn salad served on porcelain spoons

more substantial items \$8.50 per item

to extend your cocktail party into a roving dinner. presented in noodle boxes

chilli fried calamari salad with asian greens, peanuts and nam jim dressing
thai beef salad with glass noodles and julienne vegetables
pumpkin toasted pine nut and fried sage risotto
fish and chips with lemon and tartare
thai green chicken curry with jasmine rice
seafood paella with saffron, prawns, mussels and fish
pad thai (vegetarian)
teriyaki chicken and hokkien noodles

on little plates with forks

petit salmon steaks with mash potato and a red pepper glaze
lasagne squares

pomegranate marinated chicken breast, sweet potato mash, corn, red capsicum salsa

selection petit desserts \$4.00 per item

tartlets :-lemon meringue, **b**erry, **p**ecan

white and dark chocolate icecream sticks

individual bowls of fresh fruit salad with passionfruit

baked berry cheesecake topped with raspberries

crème brulee in chinese spoons

lamingtonettes

white and dark chocolate mousse topped with shards

profiteroles with butterscotch schnapps & bailey's crème patisserie

individual orange and poppy seed cake

chocolate and orange spring rolls

tiny apple and rhubarb pies topped with crumble

mini golden syrup dumplings on an asian spoon

brownie slice

firamisu cups