



## WELCOME RECEPTION

We recommend a minimum of four canapés per person for the first hour and three canapés per hour thereafter, dependent on the time of function e.g. lunch or dinner.

### Canapé Classic

Cured Atlantic salmon on chive pikelet with creme fraiche and lemon

Sun-dried tomato and olive tapenade on Melba toast with chervil

Fresh crab, green onion and lemon cream cheese on rye croute

Cheddar cheese, tomato and basil on pumpernickel with pistachio paste

Onion jam and Chorizo on rocket dill toast finished with cracked black pepper

Almond chicken and aioli with lettuce and char grilled Turkish bread

Smoked salmon, lemon, spring onion, cream cheese and fine lettuce on rye

Tandoori chicken on baby pappadums with minted yoghurt and coriander

Squid tentacles on crusty panne with lemon aioli pesto and sun-dried capsicum jam

\$2.20 per item

### Cold

Sushi and sashimi platter with pickled ginger, soy and wasabi

Chive and cheddar scones with smoked salmon, lemon creme fraiche and coral lettuce

Rare herb crusted beef, Dijon mustard and rocket on Turkish toasts

Satay chicken cold rolls with lychee relish and fresh Vietnamese mint

Polenta and roasted vegetable stack with reduced balsamic

Cured Atlantic salmon cubes with sake and black sesame

Roast duck pancake with cucumber, spring onion and hoi sin

\$4.20 per item

### Warm

Cevpirci's Yugoslavian mini skinless sausages with parsley lemon yoghurt

Tiger prawn won ton with nuoc nam dipping sauce

Barramundi basket roll with lemon aioli and chive butter

Chicken and cashew shepherd pie with sweet potato mash

Vegetarian spring roll with ginger and lime sweet soy dipping sauce

Thai beef won ton with green onion jam

Chinese sausage with light soy dipping sauce

Tender calamari in Japanese bread crumbs with tomato salsa

\$4.20 per item

### Substantial

Moroccan chicken with citrus couscous, lime yoghurt and fresh coriander

Tempura prawns and vegetables on fried noodles with sweet and sour capsicum sauce

Sweet paprika and oregano lamb fillet with Greek salad and lemon cheeks

Wild mushroom risotto with fresh shaved parmesan drizzled with truffle oil

\$7.50 per item

A selection of cocktail packages from \$28.90 per person are also available on request