



**FULL COCKTAIL MENU**  
**\$50.00 PER PERSON**

**A MINIMUM OF 60 PERSONS & A MINIMUM OF 6 ITEMS PER PERSON (3 FROM A,B,& C) D IS**  
**(OPTIONAL)**  
**ARE REQUIRED FOR THIS MENU TO APPLY AND 1 WEEK PRIOR NOTICE (this is equal to an entrée & main**  
**meal) DESSERT, WILL BE AN EXTRA \$10.00 PER PERSON - TEA/COFFEE ARE INCLUDED IN COST**

A	B	C	D (M/P)
PITA CRISPS & HOME MADE DIPS  BRUSHETTA - CHOPPED TOMATO, BASIL & GARLIC OIL  PUMPERNICKEL BREADS OR MINI TOASTS ASSORTED TOPPINGS  FRITTATA LAYERED MEDITERRANEAN BOUND IN CREAM & EGG  VOL-A-VENTS ASSORTED TOPPINGS - ASPARAGUS & CHEESE - LEEK, BACON & MUSHROOM	HOMEMADE FLAT BREAD PIZZAS - ASSORTED TOPPINGS - ITALIAN MEATS, ROASTED CAPSICUM & BOCCONCINI  - SMOKED SALMON, SPINACH, CAPERS, ARTICHOKE & CREAM CHEESE  - PUMPKIN, SPINACH, FIELD MUSHROOMS & FETA  SALT & PEPPER SQUID WITH INDIAN AIOLI  PARMESAN CRUSTED BUTTON MUSHROOM FILLED WITH SMOKED CHEESE & SPINACH  NUT CRUSTED DEEP FRIED CAMEMBERT & PLUM COULIS  SZECHUAN BEEF OR CHICKEN SKEWERS  SATAY BEEF OR CHICKEN SKEWERS  THAI CHICKEN OR FISH CAKE WITH GINGER & PLUM COULI	MINI BEEF MIGNONS WITH HORSERADISH CREAM  ASSORTED NORI ROLLS  GROUND CHICKEN, SPINACH & PUMPKIN BOUND IN PASTRY  FETA, PUMPKIN & SPINACH BOUND IN PASTRY  SESAME CRUSTED TASMANIAN FRESH SALMON PIECES WITH LIME MAYONNAISE	FISH COUJONS WITH LEMON AIOLI OR TARTARE  VOL-A-VENTS ASSORTED TOPPINGS - SEAFOOD

***PLEASE NOTE PRICES MAY VARY DUE TO CIRCUMSTANCES BEYOND OUR CONTROL***