



Designing your own cocktail party is easy. There are three menus to choose from. We recommend three to four selections per guest for a pre-dinner appetiser, or eight to twelve per guest for a cocktail party. (Cocktail party minimum 30 people.)

Fingerfood Menu One \$1.50 per item

Hummus Dip with Crackers
Eggplant and Garlic Dip with Crackers
Parmesan Crusted Mozzarella Sticks
Spring Rolls with Dipping Sauce
Indian Samosas
Cajun Cheese Bites
Morrocan Chicken Bites
Cheese and Spinach Filo Triangles
Gourmet Sausage Rolls
Cocktail Frankfurts
Tempura Battered Calamari Rings
Chicken Wedges
Mini Pizza
Thai Fish Cake with Spicy Dipping Sauce
Individual Quiche
Chargrilled Meatballs

Fingerfood Menu Two \$1.80 per item

Chicken satay with peanut dipping sauce
Chicken and brandy pate served on toasts
Antipasto skewer
Pastizzi – chicken or vegetable
Tomato, basil and bocconcini crustini
Selection of savoury dips served with crudités and crackers
Garlic and herb ricotta with grissini
Thai Prawn Skewers
Lemon garlic chicken and avocado tortillia
Herbed pikelets with pear and blue vein cheese

Fingerfood Menu Three \$2.20 per item

Homemade Beef and Potato Pie
Vietnamese rice paper roll with dipping sauce
Smoked salmon on blini with crème fraiche and dill
Selection of sushi with soy
Chicken spears with yoghurt and cajun spices
Mini chicken vol au vents
Stuffed mushrooms
Salt and pepper squid with aioli
Garlic beef skewer
Chicken and mushroom parcels
Tempura battered prawns
Polenta topped with bocconcini and tomato salsa