

# COCKTAIL PARTY

## Canapés

\$2.00 Each

<i>Chicken &amp; Avocado Sushi Rolls</i>	<i>Smoked Salmon Blinis</i>
<i>Spicy Italian Meatballs</i>	<i>Rolled Sour Chicken Omelette</i>
<i>Mini Pizzas</i>	<i>Curried Mushroom Cups</i>
<i>Moroccan Lamb Skewers</i>	<i>Thai fish Cakes</i>
<i>Creamed Salmon Crostini</i>	<i>Mini Satay Chicken Skewers</i>
<i>Spinach &amp; Ricotta Mini Quiche</i>	<i>Fresh Battered Fish Pieces</i>
<i>Marinated Chicken Wings</i>	<i>Rare Roast Beef Baguette Pieces</i>
<i>Asparagus &amp; Capsicum Frittata</i>	<i>Smoked Cheddar Arrancin Balls</i>
<i>Mini Spinach Rolls</i>	<i>Mini Filo Roast Pumpkin Rolls</i>
<i>Salt &amp; Pepper Squid</i>	<i>Vietnamese Spring rolls</i>
<i>Thai fish Cakes</i>	

## Platters (for 10 people)

<i>Cheeses of Brie, Cheddar &amp; Blue, Water &amp; Rice Crackers, Fruit, Nuts, Pretzels</i>	\$60
<i>Seasonal Fruits sliced and arranged</i>	\$40
<i>Mixed Sandwich Triangles, Mini Baguettes / Semi Sundried Tomato Wraps</i>	\$60
<i>Mediterranean Antipasto of Garlic Bruchettas, Olives, Cold Meats, Marinated Vegetables, Soft Cheeses, Toasted Turkish fingers</i>	\$70
<i>Dipping platter of Home made Dips, Crackers, Cheese Twigs, Breads, Carrot sticks</i>	\$60

## Drinks Charged on consumption:

<i>Killawarra Brut &amp; Strawberry Dusk- \$19 Per Bottle</i>
<i>Tyrrells Moores Creek or similar- \$19 Per Bottle</i>
<i>Chardonnay, Semillon Sauvignon Blanc, Cabernet Sauvignon, Shiraz</i>
<i>Hahn Premium Light- \$4.00</i>
<i>Tooheys New, Victoria Bitter \$5.00</i>
<i>Blue Tongue, Crown Lager, Tooheys Extra Dry, other \$6.00</i>
<i>Soft Drinks \$3.00</i>
<i>(to be pre-organised prior to the event –Alternative wines can be offered)</i>
<i>Hall Hire – See Terms and Conditions</i>

