

## SAMPLE COCKTAIL STYLE MENU

### ANTIPASTO PLATTER

HUNGARIAN SALAMI, VENTERACINO, GERMAN SALAMI, FELINO, COPA, SOPRESSO, OLIVES, SUNDRIED TOMATO, MARINATED ARTICHOKE, CHEESE AND CRACKERS

### CANAPÉ IN A BOWL

ASPARAGUS RISOTTO WITH HOLY SMOKED TROUT

PRAWN LINGUINI WITH LIME INFUSED TRUFFLE OIL

FRESH STIR FRIED VEG WITH HOIKEN NOODLE

LAMB ROGANJOSH WITH CUMIN BASMATI RICE PILAF

LOCAL MARRON AND AVOCADO SALAD WITH TOMATO MEDLEY

THAI GREEN CHICKEN WITH JASMINE RICE

### FINGER FOOD

PANKO CRUMBED SNAPPER WITH CHERRY AIOLI

TANDOORI CHICKEN KEBAB

SALMON AND SPINACH PINWHEELS

CRUMBED LAMB CUTLETS

CHICKEN ARCHINI BALLS

BBQ BEEF KEBAB

VIETNAM SPRING ROLL (VEG)

FRESH LOCAL FISH WITH TRUFFLED SALSA

FRUIT PLATTER CHEESE AND CRACKERS

**PRICE: \$ 65.50 PERSON PLUS G.S.T**