

Hors d'oeuvres – Gourmet

Beef | Chicken | Duck

Grilled beef quesadillas with guacamole dressing

5 spice duck pancakes served w hoi sin, shallot, cucumber & snow pea sprouts

Lamb cutlets Moroccan style w salsa Verde & lemon

Eye fillet rolls w marinated rocket pesto salad

Vegetarian

Baby Caesar salads in witlof leaves

Grilled polenta bites served with roasted red capsicum sauce

Chilled cucumber gazpacho in spiral shaped cucumber ends

Swiss chard, shallot and parmesan tartlets

Mixed variety of hot and cold soup shots (seasonally dependant)

Mixed Seafood

Bloody Mary oyster shooters

Grilled calamari salad served in toasted pita cups

Sesame seed crusted scallops served in Chinese spoons

Seared tuna bites with Mexican avocado relish

Seared scallops with minted pea puree

Salmon & Tuna

Grilled salmon with cucumber noodles & sesame lime soy dressing

Maple and pepper glazed salmon fillet skewers

Prawns

Coconut prawn skewers

Fresh prawns served with slivered cucumber and tangy dill butter spread on toasted squares

Costs

Costs are an extra **\$1.65 per person per item** than the Standard Hors d'oeuvres costs.

Gourmet hors d'oeuvres are best served in conjunction w the Standard hors d'oeuvres menu