

## Hors d'oeuvres – Standard

### Beef

Mini cheeseburgers w tangy tomato relish

Marinated beef kebabs w char grilled vegetables

Rare roast beef w horseradish mayo on toasted crustini

Italian chipolata's in fresh rolls w caramelized onion, Dijonniase & tangy tomato relish

Texan beef short ribs w BBQ glaze

### Pork

Thai spiced pork balls w spicy soy glaze

Double smoked leg ham w assorted mustards on mini bap rolls

### Lamb

Lamb kofta w yoghurt mint sauce

Asian spiced sesame meatballs w chilli plum sauce

Lamb and rosemary pies w mint jelly & tomato sauce

Lamb tangine w lime pickle served on mini pappadums

### Salmon

Crisp wholemeal rounds w smoked salmon & whipped dill crème fresh

Smoked salmon, spinach & cream cheese roulades

Smoked salmon, caper & chive frittata

### Vegetarian

Vietnamese rice paper rolls w duo of Asian sauces **(GF)**

Grilled haloumi cheese on toasted olive baguette, relish and cucumber yoghurt

Curried lentil & cheese bites

Mini tofu and mushroom burgers

Grilled polenta bites w charred capsicum cooli

Mediterranean vegetable cups w pesto dressing

Assorted vegetarian filo tartlets

Blue cheese & red onion mini quiches

Bite sized caprese salads of marinated boccocinni, roma tomato & basil

Ginger & chilli marinated tofu w sweet & sour sauce

## Chicken

Chicken skewers (oregano & lemon or lime & lemongrass) w yoghurt dressing

Parmesan, lemon & parsley tenderloins w lime aioli

Oriental chicken cups w Asian dressing

Chicken san Choy bow in iceberg lettuce cups

Honey mustard glazed chicken wings

Soy lime & chilli poached chicken parcels

Thai spiced chicken & shallot wonton cups

Tandorri baked chicken w yoghurt raita

## Mixed Seafood

Fresh shucked oysters w assorted dipping sauces ♻️

Breaded whiting fillets w dill tartar sauce

Tomato & chilli NZ green lip mussels

Crumbed calamari with wasabi mayo

Salt & pepper calamari w wasabi lime mayo

Steamed fish cakes w sweet cucumber dipping sauce

## Prawns

Chilli lime marinated green king prawns

BBQ charred prawns w red capsicum mayo

Fresh bay prawns, watercress, red onion toasted squares

Fresh peeled king prawns w homemade cocktail sauce ♻️

## Small Bites ♻️

Butter chicken bite w mango chutney & raita

Sesame crusted tuna w Japanese seaweed salad

Fragrant saffron & coconut chicken laska

Teriyaki salmon w ginger soy glaze

Thai chicken Laab salad w lime & lemongrass

Slow cooked beef bite in rich red wine jus

Marinated Atlantic salmon & chive oil

Prawn & glass noodle salad w lime & Asian herbs

## Costs

**\$30.00** per person for a selection of 6 varieties served continuously over event period (15 pieces per guest).

Individual selections can be added at **\$5.00** per selection per person.

Selection of 6 hors d'oeuvres are adequate for 3 to 4 hour event

♻️ Indicates items that incur extra charge.

**(GF)** Indicates Gluten Free hors d'oeuvres