

Themed Cocktail Parties

Rock & Roll Charlie Chaplin Australiana BBQ ”Welcome Stranger”

CHARLIE CHAPLINS COCKTAIL CAPERS

HOT HORS D'OEUVRES

‘Cruise & Kidman’

Shrimp & Barramundi Coconut Crumbed
& served with a red currant & ginger dip

‘Mick Dundee’s Swag’

Top End Crocodile, Munthari Berry & Mountain Pepper Parcel
with bush tomato chutney

‘Jaws 5’ “

Shark Shaped Seafood Toasts with sesame seeds & fennel

‘Priscilla’s Cream Puffs’

Profiteroles filled with brandy smoked chicken & avocado salsa

Cowabunga Pizza

with Leonardo’s favourite Ninja toppings

COLD HORS D'OEUVRES

‘The Rocky Horror Selection’

Assorted Chicken Legs, Wings, Breast Bits, Thighs & Giblets

on the slab

'Fatal Attraction'

Be Tempted by Phil's Cheesy Olive Twists,
Parmesan Palmiers & aubergine dip

The Revenge Of The Aliens

A Dough hatchling filled with
rare beef, peach chutney & dill pickle

**"OL'55 ROCK & ROLL"
COCKTAIL PARTY**

HOT HORS D'OEUVRES

Jailhouse Rock Jalepeno & Corn Fritters
with a cool sour cream dip

Bad Mama Jama Chilli Croustades

California Dreamin'
Grilled Scallops & Prawns with a citrus mayonnaise

Arnolds' Ground Beef, Avocado, Monterey Jack
& Rib sauce Mini Burger

Pinball Pizza of Crispy Bacon, Swiss Cheese & Roasted Peppers

COLD HORS D'OEUVRES

Tex-Mex Marinated Chicken Winglets

Jazzabells Dip with Corn Chips & Crackers

Moody Blues Selection of Gourmet Seafood Open Faced Sandwiches

TO FINISH

Elvis' Favourite -Sweet Potato Pie

AUSTRALIANA BARBECUE

HOT HORS D'OEUVRES (Barbecued by our Chef)

Mini Lime & Ginger Chicken Brochettes with a plum & lemon grass dip

Barbecued Coriander Prawns with a fresh mango & honey salsa

Harvey Beef Fillet with a Mountain pepper hollandaise

Skewered Tandoori Great Southern Lamb with natural yoghurt & caraway seeds

Fresh Western Australian Snapper pieces dusted in
Lemon myrtle with an Illawarra Plum sauce

COLD HORS D'OEUVRES

Presentation of Innovative Canapes

Marinated Chargrilled Nor-West Scallops served
with a tequila, lemon & jalapeno pepper relish

Buttermilk Damper filled with avocado,
Roasted peppers & semi-dried tomatoes

Cocktail Barbecue

Hot food cooked on site by BBB's personality Chefs

Mini Harvey Beef minions with béarnaise sauce

Whole king Prawns marinated in citrus marmalade & butter

Chicken in a spicy satay sauce

Lamb fillet with rosemary dressing

Pork patties

Skewered Vegetables

Salmon Tartlets

Cold larder
Club Sandwiches
Thai Fish Cakes
Sweet Potato & Red Pepper Polenta cake with citrus cream

The 'Welcome Stranger'
Cocktail Presentation

HOT HORS D'OEUVRES

Nuggets of **Pure** Chicken, Chives & Pinenuts with a warm tomato relish

A **Treasure Chest** of **Hallmarked Golden**
Crumbed Prawns, Scallops & Snapper **Ingots**

Medallions of Pizza topped with baked ricotta,
black olives & sprinkled with **gold dust**

Fillet of Lamb, Perth **Mint** & Bacon Duxelle Filled Pastry **Money Bag**

'**Down the Mines**' - charcoal grilled beef fillet
wrapped in prosciutto with a **refined** bearnaise sauce

COLD HORS D'OEUVRES

Crown of Smoked Salmon & Keta Caviar on **coins** of rye bread

The Melting House Canape Selection - '**worth their weight in gold**'

Spectacular Petit Fours, Fruit Tartlets & '**Pieces of Eight**'