



## **Cocktail Vegetarian Menu**

Asian Vegetable Spring Rolls accompanied by sweet chili sauce

Cardamom Spiced Potato, Pea and Leek Pakhoras with Chilli Jam

Peperonate Quiche-: Selection of Fresh Market Vegetables, Oregano and Gruyere Cheese

Baby Mushrooms with Ricotta Smoked Sundried Tomatoes

Greek Spinach & Feta Pinenut Triangles

Buckwheat Bilinis with Sautéed Wild Mushrooms, Marscapone and Chives

Sweet Potato and Red Pepper Polenta Cake with Citrus Crème Fraiche

Corn Pancakes with Guacamole and Refried Beans

Sunblushed Tomatoes & Chargrilled Pineapple on Banana Bread Croutes

Gado Gado Fresh Vegetable Platter with a Spicy Peanut Sauce

Coriander, Onion & Vegetable Bhajis with Tomato Dipping Sauce

Sun Dried Tomato, Artichoke, Olive & Bocconcini Mini Pizzas

California Sushi Nori Rolls with Avocado, Red Pepper, Pickled Radish and served with Japanese Soy

Mushroom & Nutmeg Quiche

Caramelized Onion Quiche

Spinach & Feta parcels

Nest of Cream Cheese filled with Asian Vegetables

Vegetable Pâté on Croutons

Vegetable crudités with assorted dips

Asparagus and carrot roll-ups

Marinated in fresh garlic, juicy stuffed Queen Olives



Turkish bread & Assorted dips

Roasted Pepper & Semi-Dried Tomato Dip with cajun pitta bread

Coriander Crumbed Button Mushrooms filled with fetta cheese

Spinach & Brazil Nut Quiche

Vegetable Bruschetta with capsicum, eggplant & bocconcini

Almond Crumbed Button Mushrooms filled with Fetta, Kalamatta Olives & Fresh Basil

Curried Apple & Caramelised Onion & Herb Tartlets

Crisp Vegetable Batons with a duo of a Pink Peppercorn & Cheese Dip and a Green Peppercorn Dip

Mini Lentil Burgers topped with Tomato Kasaundi on top a Grilled Polenta Cake