



Premium Cocktail Cold Items

Seafood

Quenelle of Salmon Mousse atop a Lemon Herb Crostini

Lemon Crostini with Tiger Prawns, Tapenade and Rocket

Local Yabbie & Mango Salad served in a crisp Wonton Cup with a Chilli & Mint Salsa

Croustades filled with salmon & fennel mousse, topped with a smoked salmon rosette

King Prawns on toothpicks with marinated honeydew & rockmelon balls

Lemon & Nutmeg Potted Crab with Parmesan and Chive Palmiers

Marinated Octopus in Ragout cups

The freshest of Rock Oysters served in Asian Spoons

Smoked Salmon Gravlax & Tuna Mousse on top of a Lemon Sour Dough Croustade

Cold smoked Trout on Crouton

Smoked Salmon Rollups

Marinated Octopus on Pastry cup

Smoked Salmon on Dill Scones with lemon cream cheese and capers

Meat

Crostini of Seared Beef and Salsa Verde

Nori Cones with Beef Fillet and Marinated Asian Vegetables

Quail eggs wrapped in minced veal and pork

Ground Roasted Beef with Horseradish Cream & Dijon Mustard in a crisp Pastry Shell



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Meat Continued

Fresh Asparagus Wrapped in Kangaroo Prosciutto with bush tomato chutney

Sugar Cure Lamb on Cruton

Rare Lamb Loin with Salsa Vetre on Pumpernickle I

Italian Meat Balls

Mexican Meat Balls

Poultry

Roast Duck Strudel

Peking Duck and Vegetable Roulade

Platters of Assortments

Assorted Club Sandwich Platter of Classic Clubs & Pinwheels

Mixture of Crepe Vegetables, Chicken and Lamb

Trean and Meat Balls

Ham Wrapped around fresh Asparagus spears