



## COCKTAIL MENU NO 1

Mild salted cooked ham and aged cheddar on caraway rye  
Almond choux filled with herbed boursin  
Peppery pastrami and prime lyoner on 4 grain loaf  
Poached bay prawns with tomato-horseradish dip  
Persillade of corn fed chicken, green pepper and nuts

Thai chicken and pomelo salad  
Herbed pork mince salad in crunchy cucumber cups  
Lemongrass tuna salad with cilantro and shallots  
Golden fried rice flour tartlets with corn and chicken topping  
Fluffy rice crispies with coconut shrimp-pork topping

Bite size minced fish patties with cucumber-shallot relish  
Golden baked lentil and chorizo empanadas  
Bite size hor mok of deep sea snapper  
Deep-fried Cajun spiced fish nuggets in egg batter with chilli-lime dipping

Char-grilled skewered chicken marinated with fragrant Asian spices  
Char-grilled pork satays with peanut dipping sauce  
Char-grilled skewered fish dumplings with sweet-spicy coating

Carved bone ham glazed with maple syrup and fragrant spices  
BBQ tomato sauce, Dijon mustard, apple sauce  
Oven fresh French baguettes

Fried cashewnuts coated with white sesame seeds  
Variety of savoury feuilletés  
Golden fried potato chips

Juicy seasonal tropical fruit scoops  
Assorted Thai sweet egg yolk treats  
Blueberry chiffon tartlets  
Classic crème brûlée pots  
Chocolate mousse and orange nectar shots

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## COCKTAIL MENU NO 2

Toast ham and root vegetable relish on sunflower seed rye bread  
Oat-caraway bite size eclairs with nutty cheese parfait  
Marbre of free range poultry on raisin brioche loaf  
Sour rye "pain de campagne" layered with air-dried beef  
Cold lemongrass prawns with Armagnac-tomato mousseline

Thai pomelo salad with chicken ribbons and exotic herbs  
Savoury spicy seafood salad with coconut cream and cilantro  
Chicken and palm heart mince in crunchy pastry cups  
Steamed fish crescents and tapioca dumplings  
Herbed duck salad in bite size cucumber barquettes  
Coriander barbecued pork jekies

Fluffy Thai green chicken curry puffs  
Bite size deep-fried prawn patties with sweet-spicy dip  
Chinese barbecued duck spring rolls with wild apricot dip  
Deep-fried prawns in golden sesame batter with sauce remoulade  
Creamed mushroom and cheese calzoncelli  
Tomato, leek and egg clafouties

Char-grilled cocktail size marinated chicken skewers  
Char-grilled pork satays with peanut sauce dipping  
Char-grilled barbecued beef skewers with garlic and black pepper  
Char-grilled cuttle fish dumplings with sweet-spicy chilli dipping

Oven-baked honey glazed Birginia ham studded with cloves and roasted cinnamon  
Crusty oven fresh black raisin and caraway baguette  
Grain mustard barbecued tomato sauce, apple sauce, spicy roast chilli dipping

Paprika, black caraway and reggiano straws  
Tomato pesto palmiers  
Fried sesame coated cashewnut  
Spicy potato chips

Cocktail size cherry trifle  
Fresh mango mignardises  
Mini tirami-su  
Thai yellow bean marzipans and sweet egg yolk threads  
Juicy seasonal tropical fresh fruit scoops  
Rum and raisin cocktail babas



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### COCKTAIL MENU NO.3

Smoked salmon with capers and sour cream rosette on extra dark rye  
Prosciutto ham and melon on sunflower rye  
Air-dried beef and celeriac on caraway loaf  
Pâte de campagne and cornichons on 4 grain bread  
Tuna and minted feta wrappers on tomato brioche

Guacamole and crab meat flakes  
Poached river prawn morcels with herbed lemongrass remoulade  
Cold mini lobster custards with tomato coulis and lobster confetti  
Salmon pastrami and daikon cress with wasabi mousseline  
Capsicum gazpacho with bay scallops ceviche  
Pickled Baltic herring with beetroot relish and sour cream

Curried lobster and palm heart mince in sesame pastry shells  
Mung bean noodle salad with ear mushrooms and prawns  
Cocktail size winged bean salad with chicken and crab

Barbecued duck and jelly fish salad with cucumber and peanut dressing  
Poached corn fed capon with Chinese rose wine

Steamed prawn dumplings  
Steamed scallop dumplings  
Steamed mini char-siu pork buns

Crispy fried crab and onion wrappers  
Golden fried ricotta and ham savouries

Leek fontina and ham fondants  
Lentil and Créole andouille friands  
Gratinated mushroom crostini mornay

Char-grilled mini chicken skewers marinated with fiery harissa  
Char-grilled teriyaki sea bream skewers  
Char-grilled pancetta bacon and prawns marinated with cajun spices  
Char-grilled barbecued minced lamb kebabs



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### COCKTAIL MENU NO.3

Carved roast sirloin of beef coated with fragrant herbs and cracked black pepper  
Selection of western and Asian dipping sauces  
Oven fresh black caraway crusty baguettes

Cheese and oregano puff pastry straws  
Bowl of salty cocktail nuts

Oversize root chips with barbecued salt

Juicy fruit scoops  
Ginger and ginseng tea crème brûlée  
Thai sweet egg yolk treats and mini fruit marzipans  
Grand marnier sabayon and extra bitter chocolate mousse shots  
Mini bread and butter pudding pots  
Almond meringue diamonds with butterscotch sauce

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