## Package one

## Cocktail Grazing table, choice of canapes, cocktail dinner \$69pp (min 25 guests)

- 1. A delicious selection of cold meats, cheese, pickles, condiments, dips, crackers, pretzels, nuts, fruit, olive, pickles, sundried tomatoes, focaccia bread and much more. Beautifully presented for your Wedding cocktail function.
- 2. 3 types of canapes of your choice:
- Hot and spicy chicken skewers
- Crispy fish bites
- Prawn canapés with avocado
- Pork belly skewers with Vietnamese caramel sauce
- Blue cheese tartlets with roasted pear & hazelnut
- Tomato and Cheddar Tart
- Steak with salsa Verde on mini toasts
- Pumpkín arancíní
- Parmesan-crumbed mushrooms with aioli
- Chilli corn cakes with crème fraiche
- Barbecued garlic bread topped with goat's curd, smoked salmon and zucchini ribbons

Our waiters are pleased to serve canapes with your drinks after the wedding ceremony

- 3. Cocktail dinner (please select 3 options)
- Chicken satays with a tangy peanut sauce
- Sticky pulled pork bao bun with beansprout salad
- · Crumbed fish Goujons with Tartar Sauce
- Cocktail chicken roll-ups with rocket, mustard, mayo in bread
- Jalapeno chícken wraps
- Asian style vegetable spring rolls
- Sweet and sour chicken drumettes with sesame seed
- Grilled beef fillets with salsa
- Choice of sliders (beef/chicken/lamb/veg)
- Mixed savouries and sausage rolls
- Crispy fried chicken tenders with ranch sauce