

# COCKTAIL MENU

- Up to 15 canapés served for each guest
- Our staff will start serving after the ceremony

**You get to choose 15 from the list below**

## HOT CANAPÉS

- Potato Wedges with Sour Cream and Sweet Chilli (V)
- Herb Crusted Chicken Bites
- Crumbed Calamari Rings Served with Tartar Sauce
- Potato Skins with Bacon Salsa and Cheese (GF)
- Greek Flavoured Lamb Meat Balls (GF)
- Turkish Pizza Bread (V)
- Mini Dim Sims Served with Soy Sauce (DF)
- Crumbed Prawns with Garlic Mayo
- Beef Sausage Rolls Served with Chutney And Tomato Sauce
- Honey Soy Chicken Skewers (GF) (DF)
- Tandoori Chicken Skewers (GF)
- Vegetable Tempura with Soy Sauce (GF)(DF) (V)
- Mini Vegetable Spring Rolls with Soy Sauce (V)
- Vegetable Samosas with Sweet Chilli Sauce (V)
- Pumpkin, Mushroom and Feta Arancini Balls (V)
- Shots of Pumpkin Soup (GF) (V)
- Meat Balls with Tomato & Sweet Chilli Sauce (GF)
- Assorted Dumplings

## COLD CANAPÉS

- Assorted Sandwiches (V)
- Cucumber and Cream Cheese Herb Bites (V)

## DESSERTS

- Fudgy Cherry & Chocolate Brownies
- Churros with Chocolate Sauce
- Fresh Fruit Platters
- Mini Pavlovas

**If you have 50 guests and above - you may choose 15 canapés from both the above and below lists.**

## HOT CANAPÉS

- Pulled Pork Sliders with Coleslaw (DF)
- Mini Beef Burgers with Caramelized Onions
- Rare Seared Beef with Chutney on Bread (DF)
- Assorted Mini Quiches

## DESSERTS

- Chocolate and Raspberry Baked Cheesecake
- Mini Custard Tarts

## COLD CANAPÉS

- Assorted Sushi
- Salmon Fritters with Cream Cheese and Smoked Salmon
- Chicken and Salad Wraps

**ASK ABOUT OUR GRAZING STATION TO ADD FOR YOUR GUESTS!**