



COCKTAIL RECEPTION



MENU

(CHOOSE 5 ITEMS FROM EACH CATEGORY)

Cold Canapés

Turkey mille feuille, raspberry puree

Smoked duck margret mini tart with peach

Waldorf salad with smoked chicken

Snow crab roll, honey melon sphere, dill

Tuna tataki, saffron, fennel and onion salad

Salmon roulade, cream cheese, wasabi dust

Frittata with artichoke and parmesan soil (V)

Mini truffle egg mayo club (V)

Vine tomato stuffed with boursin, balsamic caviar (V)

Basil infused bocconcini with beetroot gazpacho (V)





Hot Canapés

Chicken mousse, black truffle jus

Steamed foie gras royale with cheese crouton bits

Roasted herb-marinated Australian lamb loin, mint sauce

Mini wagyu beef burgers

Smoked salmon, roesti potato, sour cream with chives and roe

Roasted barramundi, dashi butter sauce, crispy quinoa

Seafood bouillabaisse, polenta croutons

Asparagus flan in brisée tart, black truffle and parmesan (V)

Butternut croquette, Philadelphia cheese (V)

Porcini rice croquettes, burnt onion marmelade (V)





Sweet Canapés

Vanilla crème brulee

Strawberry sable tartlets

72% Chocolate sable pies

Raspberry vanilla cream tartlets

Chocolate sable crumble pies

Rose velvet cheese cake

Coffee layered cake

Vanilla chantilly choux pastry

Dark chocolate crunch pearls

Madagascar cheese cake