

# *Canapés*

## Cold Selection

Mixed Bruschetta

Caesar Salad Scoops

Vietnamese Spring Rolls

Salmon & Tuna Round Sushi with Wasabi Tobiko

Oysters on the Half Shell with Tomato-Coriander Cocktail Sauce

Smoked Salmon & Cream Cheese on Melba Toast

Poached Chicken Salad with Sesame Dressing

Prawn, Avocado & Tomato Skewers

Vegetable Tartlets Agrodulce

Mixed Onion Herbed Frittata

Tataki Tuna Seaweed Salad

## Warm Selection

Duck in Scallion Pancakes with Hoisin - Peanut Sauce

Indian Potato Fritters with Minted Raita

“KARAAGE” of Deep Fried Chicken

Risotto fritters with Roast Pumpkin & Mozzarella

Crabcakes with Herbed Mayonnaise  
Miniature Rubeen Sandwiches

Fish Fingers with Tartare sauce

Oysters Rockefeller

Seafood Consommé

Seared Scallops with Seaweed Salad and Ginger Tobiko

Roasted Vegetable Tartlets

Satay Chicken & Beef  
Mini Steak Sandwiches

**\$3.50 per piece per person**

*\*A minimum of 3 items per person is required to be served over a Pre Dinner Drink period.*

*\*A minimum of 12 items per person per hour is required to be served during a Cocktail Reception*

*\*Please note if you are planning a cocktail function to proceed over a lunch or dinner period, we recommend a more substantial menu, please contact your function organizer for more details.*

*\*Room Hire is charged according to the space required as well as the number of people attending the function. Any alterations to the confirmed details will be reflected in the room hire fee*