



## Cateraid's - All inclusive cocktail party

Beetroot, ginger and BBQ duck spring rolls with Asian soy dip

Tender beef fillet bbq'd in bacon (mignon) and served with creamy béarnaise dip

Smoked chicken and gorgonzola puff served along with verdehlo and avocado cream dip.

Garlic prawns rested on chilli avocado salsa and en crouts.

Asparagus and sun dried tomato quiche with free range farm eggs

Smoked salmon lovash crisps with fine shaved eshallot then topped with lemon myrtle crème fraiche and watercress.

Bacon and leek tartlets topped with soured double cream and Roma salsa

Bourbon marinated beef fillet resting on homemade tomato chili pickle, basil and cumin crustini.

Satay marinated chicken tenderloin skewers with Jimmy's sate dip

Fresh coriander and lime drenched bbq prawn skewers with dill caper mayonnaise

Trifle served in double shots, your cake and fresh fruit

- Chefs, wait staff and all food equipment
- Bar and cocktail equipment
- Cocktail fruits and sugar syrups
- Ice, tubs and base glassware
- Stools and Cocktail tables
- Rubbish removal
- \$60.00 per person + GST
- Minimum 30 guests
- 5 hours service

[www.cateringcentralcoast.com.au](http://www.cateringcentralcoast.com.au)

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