



All inclusive finger food party

Poached salmon with lemon myrtle mayonnaise on sesame crisps.

Veal and bacon torte' with stringy Jarlsberg sauce.

Chicken and blue cheese tart with micro herbs.

Citrus cured Salmon with lime segments and rice wine dip.

BBQ king prawn skewers with tomato chili pickle.

Oysters served natural and Kilpatrick.

Assorted gourmet chipolatas with cream potato bubble pot.

Fillet mignon skewered with béarnaise.

Grilled asparagus wrapped in prosciutto with plum citrus dip.

Tempura prawns with salt and pepper squid dipped in mild chili.

Tropical fruit skewers with running chocolate fountains

- 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

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