

“This award-winning caterer sets the standard, matching imaginative food to the mood.”

the (sydney) magazine, The Sydney Morning Herald, Dec 2009



UNSW cocktail parties

Guide to menus:

The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

The menu available for your event will be dependant on the facilities in the venue you have selected.

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All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge.

The Gold Menu – Relaxed finger food options

5 pieces per person, select 3 items, \$17.55
6 pieces per person, select 4 items, \$20.60
7.5 pieces per person, select 5 items, \$25.00
10 pieces per person, select 6 items, \$32.45

Hot

Chicken and tarragon meatballs with lemon chilli syrup
Puff pastry galette with either: Chorizo and chargrilled capsicum **or** Roast tomato and pesto **or** Honey roasted pumpkin and goat's cheese **or** Roast tomato and smoky eggplant
Thai moneybags with Gastronomy's sweet chilli sauce
Rosemary and grilled zucchini arancini
Pan fried chicken gyoza with light soy
Salt and pepper tofu with chilli and coriander
Thai fish cakes with homemade sweet chilli sauce
Curried potato and pea samosa with cucumber yoghurt
Turkish lamb kofta with tzatziki
Chicken chipolatas on pistol skewers with piri piri sauce
Filo pastry triangles with haloumi and baby spinach
Tempura fish pieces with lemon zest mayonnaise
Vegetarian spring rolls with chilli hoi sin sauce and soy dipping sauce
"Lord of the fries" - crispy smashed chats with roast garlic sauce
Puff pastry scrolls with Moroccan beef
Beef meatballs with Napolitana sauce
Creole chicken schnitzels with Cajun cocktail sauce
Bite size fish fried with turmeric and fragrant roasted spices
Handmade sausage rolls with either: Traditional beef **or** Pork and fennel **or** Chicken and tarragon
Gourmet mini pies with either: Chicken and roast pumpkin **or** Lamb and rosemary **or** Beef and Guinness
Mini pizza topped with either: Roma tomato and bocconcini **or** Smoked ham and pineapple **or** Swiss cheese and beef salami
Mini quiche (can be served hot or cold) with either: Leek and gruyere **or** Spinach and dill **or** Smoked salmon and dill **or** Smoky bacon **or** Sweet potato and basil

Cold

Puff pastry layered with fetta, cashew nuts and caramelised onion
Handmade grissini with oregano and rock salt
Spanish potato omelette (tortilla) with either: Smoked salmon **or** Spinach and provolone **or** Chorizo **or** Roast red capsicum
Festive salmon whirl - smoked salmon, cream cheese and dill in crepe
Cauliflower fried with parsley, parmesan and egg
Olive and caramelised onion puff pastry scroll
Fetta and pesto puff pastry scroll
Handmade felafel with hommos
Party mix of mixed nuts, Japanese crackers, chilli marinated Kalamata olives
Baby smoked salmon and cream cheese frittata

Selection of nori rolls with Ponzu sauce, either: Teriyaki chicken **or** Tempura prawn **or** Salmon and avocado **or** Cooked tuna and cucumber **or** Daikon, cucumber, carrot and shallot

Vegetable crudité and Turkish bread with a selection of 2 dips: Babaganoush **or** Chunky guacamole **or** Hommos dusted with sumac **or** Syrian red pepper, walnut and pomegranate **or** Spicy Mexican red bean dip **or** Cucumber, yoghurt, mint and green chilli

Bruschetta with either: Roma tomato and fresh basil **or** Crushed chickpeas with garlic, cumin and coriander **or** Beetroot minted yoghurt **or** Roasted capsicum, goats cheese and basil

Finger sandwich filled with either: Chargrilled vegetables, pesto and Brie **or** Roast chicken, fresh herbs and mayonnaise **or** Smoked salmon, cream cheese and dill **or** Peppered egg and mayonnaise

Mini knot roll filled with either: Smoked chicken and avocado **or** Rare roast beef, watercress and horseradish **or** Smoked salmon, cream cheese and dill **or** Freshly sliced tomato, bocconcini and pesto

The Premium Menu

1 hour of food service, \$31.70 per person
1.5 hours of food service, \$38.65 per person
2 hours of food service, \$45.85 per person
2.5 hours of food service, \$53.30 per person
3 hours of food service, \$61.05 per person

Sample menu 1 - based on 1 hour food service

Little Yorkshire pudding with shavings of mustard-crusted roast beef and rosemary gravy
Mini skewer of Buffalo mozzarella, marinated artichoke, roast capsicum and Italian parsley
Prawn tramezzino with lemon, parsley and baby capers
Crepe parcel of field mushroom, wilted spinach and taleggio
Teriyaki marinated chicken and Chinese cabbage slaw in a rice paper roll
Salt and chilli squid with coriander and red chilli

Sample menu 2 - based on 2 hours food service

Pan-fried king prawn with roast garlic and flamed capsicum butter
Cauliflower kofta with fresh coconut and mint chutney
Spiced lamb meatball with apple, cumin and coriander raita
Potato and chive griddle cake with red onion confit and sour cream
Deep-fried quail with garlic and peppercorns
Tuna sashimi with pickled daikon and black sesame rolled in rice paper
Crepe parcel of Nicola potato, caramelised onion and chorizo
Tartlet of wilted spinach, honey roasted sweet potato and pumpkin with pepita seeds
Market fresh oyster with lemon and lime wedges

Sample menu 3 - based on 3 hours food service

Canapés
Peking duck pancake
Tiny barramundi and leek pithivier
Mini double baked Gruyere cheese soufflé
Vietnamese rice paper roll with iceberg lettuce, bean sprouts, lime, noodles and sesame omelette
Seared beef fillet on parmesan shortbread with horseradish cream
Smoky eggplant caviar and roasted tomato tartlet with green pepper, lemon and parsley salsa
Grilled swordfish with salsa verde on mini toast
Mini chicken tikka skewer with eggplant pickle
Salt and pepper prawn
Little bowls
Grilled cinnamon and clove rubbed lamb fillet and Rogan josh on basmati rice with coriander yoghurt
Black beans braised with tomato, cumin, coriander and Spanish onion with guacamole and couscous
Dessert
Baby rum baba with passionfruit coulis

Grazing platters

\$8.80 per person

Vegetable crudités and Turkish bread with a selection of 2 dips: Babaganoush **or** Chunky guacamole **or** Hommos dusted with sumac **or** Syrian red pepper, walnut and pomegranate **or** Spicy Mexican red bean dip **or** Cucumber, yoghurt, mint and green chilli

Options to enhance your cocktail menu

There are so many other options ...

A BBQ on the balcony, an oyster bar or seafood bar, gelato, desserts, the list goes on ...

Beverage packages

	House Package	Premium Package	Soft Drinks Package
1 hour	\$14.95	\$26.55	\$11.35
1.5 hours	\$18.55	\$30.65	\$13.65
2 hour	\$22.15	\$34.00	\$15.75
2.5 hours	\$25.50	\$37.35	\$17.00
3 hour	\$28.85	\$40.70	\$18.30
3.5 hours	\$31.70	\$43.80	~
4 hour	\$34.80	\$47.15	~
Per hour after 4	\$8.25	\$9.30	~

House bar package

Bennett's Lane NV Brut
 Scotchmans Hill The Hill Sauvignon Blanc
 Scotchmans Hill The Hill Cabernet Sauvignon Shiraz
 Local and light beers
 Orange juice, soft drinks, mineral water

Premium package

Croser NV
 Catalina Sounds Sauvignon Blanc
 Hollick 'Hollaia' Sangiovese Cabernet
 James Boags and Cascade Light
 Orange juice, soft drinks and mineral water