

“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, \$18.30

6 pieces per person, select 4 items, \$21.55

7.5 pieces per person, select 5 items, \$26.10

10 pieces per person, select 6 items, \$33.95

### 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 of shrimp and water chestnut 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, \$33.10 per person  
1.5 hours of food service, \$40.40 per person  
2 hours of food service, \$47.90 per person  
2.5 hours of food service, \$55.70 per person  
3 hours of food service, \$63.80 per person

### Sample menu 1 - based on 1 hour food service

Little Yorkshire pudding with shavings of mustard-crusting 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

\$9.15 per person

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

## 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	\$15.65	\$27.75	\$11.85
1.5 hours	\$19.40	\$32.05	\$14.30
2 hour	\$23.15	\$35.55	\$16.45
2.5 hours	\$26.65	\$39.05	\$17.80
3 hour	\$30.15	\$42.55	\$19.15
3.5 hours	\$33.10	\$45.75	~
4 hour	\$36.35	\$49.25	~
Per hour after 4	\$8.65	\$9.70	~

### 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