

### **Roaming Canapés**

Arancini filled with Bocconcini, roast pumpkin and baby spinach (v)

Tempura king prawns served with wasabi mayonnaise (v)

Chicken satay skewers with a spicy peanut sauce (gf)

Salt and Szechuan Calamari with lime chilli aioli (v)

Ricotta and cheese puffs with tomato basil salsa (v)

Chefs selection of mini quiches

Steamed Pork Wontons (gf)

### **Buffet Selections**

Honey baked ham of ham with glaze pineapple (gf)

Lamb kebabs with Tzaziki sauce (gf)

Oven-baked Herb and Pecorino crusted

Chicken with a veloute sauce

Spinach Tortellini in a portabella mushroom, roast capsicum and pesto  
sauce (v)

King prawn salad drizzled with a tangy tomato mayonnaise (v)(gf)

Roquette pear Parmesan salad with a white balsamic reduction (v)(gf)

Charcuterie board mix of cold cuts

Olives and cheeses (gf)

Caprese salad – tomato, bocconcini, basil and pesto (v)(gf)

Artisan Bread Display

Petite Beef Stroganoff Pies

Garlic prawn twisters

Individual boxes with Rigatoni pasta served in a home-made Napolitana  
sauce (v)

### **Dessert**

Mini Gelato cones

Fresh Strawberry Romanoff

Assorted seasonal fruit

**Menus subject to change without notice**

