



# CATERING MENU

## New Year's Eve Sample Menu

- Rare Thai Beef Tartlet
- Buffalo Mozzarella, Cherry Tomato, Olive and Basil Skewer (GF) (v)
- Assorted California Sushi Rolls (GF) - 3/4 Salmon, 1/4 Vegetarian (v)
- Peking Duck Pancake with Cucumber and Hoisin Sauce
- Cocktail Egg and Prosciutto Cup (GF)
- Mini Gourmet Beef Pie
- Assorted Vietnamese Rice Paper Rolls of Chicken, Asian Herbs and Bean Sprouts (GF) and Prawn, Coriander, Peanut and Vermicelli (GF) and Cucumber, Carrot, Lettuce, Herbs and Sweet Chili (GF) (v)
- Pork Belly Bite with Macerated Cranberry and Apple Balsamic [GF]
- Thai Style Prawn Fritter with Chipotle Aioli (Gluten Free breadcrumbs) [GF]
- Marinated Chicken Skewer with Red Curry Sauce (GF)
- Selection of Sliders:
  - 40 Micro Wagyu Beef Burger with Gruyere and Onion Jam
  - Mini Chermoula Spiced Chicken Burger with Grilled Eggplant and Roast Capsicum Salsa
- Grilled Halloumi, Pesto, Roast Tomato and Eggplant Slider
- Noodle Box Meals:
  - 40 Tender Braised Lamb Shank with Potato Puree and Rosemary Jus (GF)
  - Grilled Chicken on Moroccan Couscous Salad with Mango Chutney
  - Vegetable Pad Thai with Tofu (GF) (v)

## Sharing Platters

- Mediterranean Dips with Herbed Warm Flat Bread (v)
- Three Premium Cheeses, Lavosh and Fruit (v)
- Antipasto Platter: Ham, Calabrese Salami, Prosciutto, Roasted Capsicum, Grilled Eggplant, Marinated Olives, Cheddar Cheese and Pickled Onions