

W/Wagic

CATERING PACKAGES

SET CANAPE MENU \$ \$30 PER PERSON

Petite Quiche- Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes

Mini party pies- beef mini pies (hot)

Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)

SECOCKTAIL MENU SE

- A \$45 Per Person | Selection of 5 canapes (3 hot & 2 cold)
- B \$55 per person | Selection of 7 canapes (4 hot & 3 cold)
- C \$65 per person | Selection of 9 canapes (5 hot & 4 cold)

COLD CANAPE

Mini bruschetta- garlic oil rubbed croutons topped with freshly sliced tomato, Spanish onion and handpicked basil leaves topped with a balsamic glaze. (cold)(veg)

Smoked salmon blinis- fresh Tassie smoked salmon served on a dill infused blini and topped with preserved lemon cream fraiche (cold)

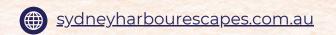
Prawn cocktail- Fresh prawns served on a bed of shredded lettuce topped with a Mary Rose mayo

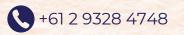
Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce

Falafel Kebab- Homemade falafel topped with a pitted black olive and a cherry tomato)(veg)(gf)

Zucchini corn fritters- Homemade crispy zucchini corn fritters served with cream fraiche









HOT CANAPE

Gourmet party pies- selection of beef burgundy, and chicken and leek pies

Petite Quiche- Smokey Bacon and cheese + Ricotta Spinach & sundried tomatoes

Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chili sauce (veg)

Meatballs- traditional meatballs served with fresh garden tomato relish

Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce

Koftas - fresh mince seasoned with fresh herbs, onion and garlic and served with traditional Tzatziki

Potato wedges- seasoned potato wedges served with sour cream and sweet chili (veg)

Hand rolled Prawn cones with Sweet chilly dipping sauce
Salt and pepper Squid pieces with wasabi mayonnaise
Cheese and Spinach triangles with yogurt and cucumber dip
Assorted mini Pizzas



CRUISING CANAPE / MINI BUFFET \$50 PER PERSON

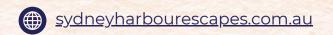
Standing casual / informal seated service: Minimum 20 quests to 80 quests maximum

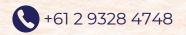
CANAPES

Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)

Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chilli sauce (hot)(veg)









MINI BUFFET

Oven roasted Chicken breast-BBQ marinated chicken breast served warm

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing

Classic Potato salad- Classic sour cream and shallot potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato

Selection of bakery rolls served with individual butter portions

CRYSTAL BUFFET MENU \$62 PER PERSON

Standing casual / informal seated service:
Minimum 20 guests to 80 guests maximum
OR

Formal seated service up to 42 guests (please confirm if table service is required)

CANAPES

Gourmet party pies- selection of beef burgundy, and chicken and leek pies (hot)

Vegetarian spring rolls- oven baked Vegetarian spring rolls served with sweet chili sauce (hot)(veg)

MAIN MEAL

Oven roasted Chicken breast-marinated chicken breast served warm

Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

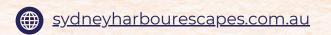
Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing

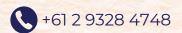
Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato

Selection of bakery rolls served with individual butter portions









BUFFET MENU





Standing casual / informal seated service: Minimum 20 guests to 80 guests maximum

Formal seated service up to 42 guests (please confirm if table service is required)

CANAPES

Spicy Thai fish cakes- delicate fish minced with red curry paste, fish sauce, fresh scallions and served with a sweet chili sauce

Assorted sushi- hand rolled assorted sushi and nori rolls including vegetarian options served with wasabi and soy sauce

MAIN MEAL

Whole Tiger Prawns- Catch of the day - Fresh whole Tiger prawns served with freshly cut lemons

Half Shell NZ mussels- NZ half shell mussels served warm in a lemon grass and coconut curry topped with coriander

Cold meats platter- assorted quality deli meats. Smoked champagne ham, Mild Hungarian salami, roasted turkey breast, chicken breast

Italian pasta salad- penne pasta with fresh Spanish onion, ripe cherry tomatoes, pitted black Kalamata olives and mozzarella mixed in a Italian herbed dressing

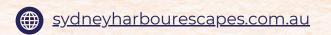
Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits

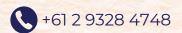
Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato

Selection of bakery rolls served with individual butter portions











\$95 PER PERSON

Standing casual / informal seated service:
Minimum 20 guests to 80 guests maximum
OR

Formal seated service up to 42 guests (please confirm if table service is required)

CANAPES

Select 3 canapes (1 hot and 2 cold)

MAIN MEAL

Oven roasted Chicken breast-marinated chicken breast served warm

Roast Sirloin- Oven roasted Sirloin encrusted with Garlic and Rosemary cooked medium rare

Half Shell NZ mussels- NZ half shell mussels served warm in a lemongrass and coconut curry topped with coriander

Tasmanian Smoked salmon- Tassie smoked salmon slices served with thinly sliced Spanish onions and capers and a preserved lemon crème fraiche

Whole Tiger Prawns- Catch of the day - Fresh whole Tiger prawns served with freshly cut lemons

Classic Potato salad- Classic sour cream and shallots potato salad topped with crispy streaky bacon bits

Fresh Garden salad- Mixed leaf greens tossed in a French dressing with red capsicum, shredded carrot, Spanish onion and tomato

Selection of artisan bakery rolls served with individual butter portions

DESSERTS

Cookies and Cream Cheesecake-Individual Oreo cheese cake rounds.

Assorted Vanilla & chocolate