

# COCKTAIL RECEPTION

CANAPÉS PACKAGE 1 - \$30 PP  
6 pieces per person

CANAPÉS PACKAGE 3 - \$50 PP  
10 pieces per person

## COLD

Freshly shucked oysters

Tapenade toasts

Homemade pork terrine with Pistachios

Homemade pork rillettes on toasts

Chicken liver mousse with Port jelly and onion jam

Steak tartare, raw Blank Angus beef with condiments & Brandy sauce

Cheese selection with bread

Vegetables sticks with shallots and chives cream dip

Smoked Salmon Toast

Skewers of Melon and Prosciutto

## SWEET

Vanilla beans mini Crème brûlée

Fresh fruit skewers

Homemade chocolate & rosemary truffles

Petits choux, assorted choux stuffed with vanilla beans custard and chocolate custard

CANAPÉS PACKAGE 2 - \$40 PP  
8 pieces per person

CANAPÉS PACKAGE 3 - \$60 PP  
12 pieces per person

## HOT

Champagne oysters

Gougères, petits choux with Comté cheese

Pan fried scallops with Saffron sauce

Pumpkin and white truffle oil velouté

Quiche, ham or vegetarian

Pissaladière, puff pastry tart with caramelised onions, anchovies & olives

Cheese Feuilletés

Onion Soup

## PLATTERS

Cheese Board - \$10 per person

Charcuterie Board - \$8 per person

## BOWLS - \$5 per person

Green Salad

French fries

Green beans in garlic & herbs butter

Ratatouille

Mash potato

