

PROVIDENCE CATERING

cocktail menu

\$50.00 per person

Minimum of 30 guests

Choice of 7 items (extra items \$8.00 pp per item)

Crisp wonton with scallop, chorizo and five spice sauce

Smoked salmon crepe rounds with caviar

Short pastry tartlets with a choice of 2 fillings:

Blue cheese, fresh date and prosciutto

Roasted cherry tomato, goat cheese and olive tapenade (v)

Prawn with coriander, kaffir lime and chilli

Tandoori lamb wrap with cucumber, fresh mint and yoghurt dipping sauce

Baked polenta with smoked trout, dill and caviar*

Prawn and corn fritters with guacamole*

Thai chicken and pork balls with plum sauce *

Rare beef with pate and mushrooms on a corn crisp*

Tandoori wings with minted yoghurt*

Baby quiches with a choice of 2 fillings:

Goats cheese and caramelized onion (v)

Bacon, parmesan and spinach

Mushroom and baby spinach (v)

Pulled pork chimichanga (pan fried tortillas with mexican pork and black bean filling)

Crumbed eggplant with mozzarella, fresh basil and spicy capsicum relish (v)

Chicken, leek and mushroom pies

Veal and zucchini sausage rolls with spicy tomato relish

Thai beef salad with jasmine rice and cashew nuts*
(served in a noodle box)

OR

Mango chicken and pumpkin curry with jasmine rice*
(served in a noodle box with a fried pappadam)

Dessert platter of Chocolate orange brownies and Lime and Ginger cheesecakes (v)

* Can be offered as a Gluten Free option

(v) denotes vegetarian

Wait Staff available at \$40 per hour (minimum 2 hours)
Kitchen Staff available at \$50 per hour (minimum 2 hours)

www.providenc catering.com.au