

PROVIDENCE CATERING

cocktail menu

\$56.00 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

Blue cheese, fresh date and prosciutto tartlets (v)

Prawn, chilli and kaffir lime tartlets

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

Baked polenta with smoked trout, dill and caviar*

Quinoa and carrot fritters with lamb and paprika hummus* (v)

Thai chicken and pork balls with plum sauce *

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)

Smoked salmon with feta and dill

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

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) Is a vegetarian option or can be served without the meat

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

www.providencescatering.com.au