



Plenty Ranges Arts Centre Cocktail Menus 2010

Canapés Cold

Peking duck pancake, orange cucumber & capsicum batons infused in a hoi sin sauce

Mini sweet corn galette with spanner crab, baby caper & dill salad, salmon pearls

Confit of Atlantic salmon, on a salad of quail egg, pomme parisienne, baby beans, capers, wild olive & tomato

Rare beef en croute, with creamed blue cheese, baby roma & baby basil

Petit multigrain baguettes filled with a selection of chef's fillings

Wagyu steak tartare in a water crust barquette with a poached quail egg & chives

Bruschetta of roasted mini tomatoes, cherry bocconcini & herb mayo

Poached tiger prawn, with a Thai salad, fresh avocado, chilli oil in wonton basket

Smoked trout, lemon & chive tart with crème fraiche

Rice paper roll of pickled vegetable ribbons, hot mint & nouc cham

Baby frittata of roasted pumpkin, grilled peppers & fine herbs with an avocado puree

Pork rillettes with apple jelly & petit herbs served in a shot glass with a crostini scoop



Canapés Hot

Sesame prawn & water chestnut toast with plum sauce

Roasted scallop wrapped in crispy pancetta on apple mint remoulade & topped with truffle aioli

Crispy pork belly, with a chilli caramel glaze, daikon kimchi & presented on a Chinese spoon

Caramelised leek, potato & wild rocket tart with aged Parmesan crisps

Grilled Balinese chicken satay sticks with a traditional peanut sauce

Mini lamb burgers with grilled zucchini & capsicum relish

Middle eastern spiced sweet potato baby pasty with minted yoghurt

Petit corn muffins with Cajun blackened fish & a mint & crème fraiche

Coffin bay oyster pie with a seafood mornay & a butter puff lid

Spring pea & crispy bacon sip

Two bite pepper steak & mushroom pie with capsicum relish

Baby chicken Kiev with basmati rice, pea veloute & micro herbs

Sticky pork & water chestnut beancurd skin dumpling with kecap manis & chilli

Steamed prawn & ginger rice flour wrapper dumplings with red pepper relish

Chicken, ginger & lemon grass steamed wonton with a mild red curry dipper



Sweet Canapés

Gorgonzola panna cotta, on a spiced pear puree & with walnut praline

Whipped Brie sandwiched between fig & ginger crisp bread with a port glaze & mustard cress

A cup of passion fruit brulee & liquorice mousse topped with espresso foam

Classic lemon meringue pie

Torte of Belgian chocolate with orange ganache

Petit honey & cinnamon baked cheesecake

A shot of mango, mint & yoghurt lassi

Substantial Items

Moroccan lamb & apricot tagine with citrus cous cous & minted yoghurt

Char grilled mini tuna steak with a classic nicoise salad & lemon pepper mayo

Chermoula chicken skewers served on salad fatoush & garlic sauce

Traditional prawn cocktail with avocado, iceberg lettuce & sauce Mary Rose

Salt & pepper squid with Vietnamese coleslaw & a palm sugar & lime dressing

Ricotta tortellini with a semi dried tomatoes, roasted capsicum, pesto & shaved Parmesan

Capresi martini - cold pressed spiced tomato consommé with a swizzle stick of baby roma tomato, pearl bocconcini & micro basil

Cajun beef ragout with dirty rice & creamed corn



Cocktail Party Prices

2 Hour Cocktail Party – 6 canapés of your choice \$27.00 per person

3 Hour Cocktail Party – 9 canapés of your choice \$38.00 per person

4 Hour Cocktail Party – 10 canapés and 1 substantial item of your choice \$52.00 per person

5 Hour Cocktail Party – 12 canapés and 2 substantial items of your choice \$70.00 per person

Prices are inclusive of Soft drink, Juice, Tea and Coffee, Chair Covers.

(Alcoholic Beverage Packages Also Available)