



**Plenty Ranges Arts & Convention Centre  
Cocktail Menus 2010**

**Canapés Cold**

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

Smoked salmon and chive tartlette

Mini polenta rounds with baba ghanoush and marinated red pepper

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

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

Tandoori chicken rolled in mountain bread with minted yoghurt

Bruschetta of roasted mini tomatoes, cherry bocconcini & herb mayo

Bruschetta of creamy blue cheese and finely shaved pear

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

Smoked trout, lemon and chive tart with crème fraiche

Prosciutto meloni – with cantaloupe melon and freshly sliced prosciutto and a wholemeal crouton

Classic chicken point sandwich with chives and home made mayo

Vegetarian rice paper rolls with ginger soy

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

Toasted Turkish bread fingers with various fillings



### **Canapés Hot**

Little bacon and egg tartlettes with tomato relish

Tempura prawns served with a sweet chilli dipper

Homemade pizzettes with assorted toppings

Mini beef mignon wrapped in crispy pancetta

Sesame prawn & water chestnut toast with plum sauce

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

Assorted gourmet baby pies with a chunky tomato relish

3 Cheese arancini balls with a garlic aioli

Chicken goujons with a mango mayonnaise sauce

Crunchy vegetarian spring rolls with a sweet chilli plunge

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

Chicken, ginger & lemon grass steamed wonton with soy

Calamari curls with Chef's seafood sauce

Home made baby sausage rolls with tomato relish

Lamb kofta balls with cracked wheat, herbs and apricot served with minted yoghurt



### **Sweet Canapés**

Mini choc fudge brownie with a dollop of double cream

Classic lemon meringue pie

Torte of Belgian chocolate with orange ganache

Petit blueberry baked cheesecake

Baby ice creams with assorted flavours

### **Substantial Items**

Small bowls of penne pasta with Italian meatballs, Napoli sauce and freshly shaved Parmesan

Beer Battered fish with French fries, lemon and tartare

Small side plates of osso buco and creamy mash

Stir fried beef and black bean with hokkien noodles and julienne vegetables

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

Mild 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



### **Cocktail Party Prices**

#### **2 Hour Cocktail Party**

6 canapés of your choice  
\$34.50 per person

#### **3 Hour Cocktail Party**

9 canapés of your choice  
\$49.50 per person

#### **4 Hour Cocktail Party**

10 canapés and 1 substantial item of your choice  
\$67.00 per person

#### **5 Hour Cocktail Party**

12 canapés and 2 substantial items of your choice  
\$88.50 per person

***Prices valid until 30 June, 2010***