

GOURMET WORKSHOP

FINGER FOOD MENU

Gourmet sandwiches \$9.90 per round and presented on a platter

Chicken, apricot & cream cheese pastry
Pork fillet medallions with cream cheese,
caramelised onion & strawberry
Coconut prawn on sugarcane
Herbed fritters with pesto & cream cheese
Baby quiche
Mini drumsticks with plum sauce
Satay meatballs
Spinach and feta triangles
Prawn on lemongrass
Pork fillet filled with cream cheese & prunes
Creamy chicken tartlets
Peppered beef mignon
Hot rolls with chipolata sausage & sweet
chilli sauce
Chicken satay sticks
Sweet pumpkin tartlets
Peppered beef mignon
Chicken, ham and camembert filo
Chicken, pine nuts and brie tartlets
Hot rolls filled with turkey, cranberry &
cream cheese

Baby hot dogs
Spring rolls
Thai style fish cake
Salmon & sweet corn tartlets
Tempura prawns
Vegetable strudel
Chicken and asparagus filo
Chicken, fig & brie filo
Scallop & prawn wonton
Chilli banana fritter, crispy bacon & sour
cream
Roasted vegetable, honey & mustard filo
Hoisin chicken, feta & risotto croquet
Satay chicken, sweet potato & pesto rounds
Mini pizza
Marinated tofu with sesame seeds, ginger &
balsamic vinegar
Caramelised onion, pesto, semi dried tomato
tartlet
Steamed vegetable bun
Petite beef pies

Fruit platter \$8.50 per person

Fruit and cheese platter \$11.50 per person

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BUFFET SELECTION

Please select two hot dishes, one vegetarian option, plus five salads and bread

Hot dishes

BBQ chicken with coriander & ginger
marinade
Creamy chicken lasagne with cream sauce
Beef in red wine sauce
Chicken, stir fried in mild green curry sauce
Beef lasagne with cheese sauce
Malaysian chicken, noodles & stir fry
vegetables
Chicken pieces in plum sauce
Baked leg of ham
Chicken roulade filled with sweet potato &
pumpkin
Baked shoulder of pork with apricot sauce
Roast beef with mustard seed marinade
Boned leg of lamb with garlic & mint
Seasoned roast chicken with herbs
Cajun chicken, satay & mexican chicken
combination

Vegetarian

Potato bake with cream & cheese sauce
Stir fry vegetables in sweet chilli sauce
BBQ vegetables in hoi son sauce
Baked sweet potato, onion and carrot
Green bean & capsicum
Cauliflower in cheese sauce
Vegetable lasagne
Sweet pumpkin & spinach bake
Lentil & vegetable bake with mild curry
cream sauce
Vegetable pie in puff pastry

Salads

Mushroom, pumpkin, bean, spinach, roasted
capsicum
Chinese Noodles, sesame oil, champignons
Caesar salad – cos and mescaline with croutons,
parmesan and egg
Lettuce, tomato, onion, fetta and grilled
eggplant
Coleslaw
Baby potato, seeded mustard and mayonnaise
Pasta, capsicum and spinach with seeded
mustard and honey
Pasta, pesto, mushroom and spinach

A selection of fresh bread are available

Desserts

A mixed selection of desserts \$9.50 per person
or individual desserts – two per serve
Tartlets
Cheese cake
Mousse
Eclairs
Homemade pavlova
Chocolate cake
Carrot cake
Caramel cheese cake
Lemon meringue
Selection of cheese and fruit Coffee and
chocolate