COLD HORS D'OEUVRES

PRICED PER DOZEN.
ORDERS MUST BE FOR A MINIMUM OF THREE (3) DOZEN PER HORS D'OEUVRES.

Light, fresh, and full of flavour, our cold hors d'oeuvres offer an effortless way to elevate your event from the very first bite

SERVED COLD

CLASSIC SELECTIONS

$43 - Crostini topped with artichoke, parmesan, olive tapenade and roasted bell pepper VG

$43 - Caprese crostini with basil goat cheese spread, roasted grape tomato and spinach VG

$45 - Crostini topped with butternut squash, ricotta cheese, pecan and spring onions VG

$45 - Crostini topped with strawberry balsamic bruschetta with oregano and creamed goat cheese VG

$43 - Spicy roasted chickpea and avocado cucumber bites V GF

$43 - Roasted pumpkin hummus, spring onion and bell pepper cucumber bites V GF

$43 - Grilled pineapple and bell pepper skewers with spring onion and smokey BBQ drizzle V GF

$43 - Zucchini roll up with beetroot hummus, olives and baby kale V GF

$43 - Balsamic roasted vegetable and organic green salad rolls with raspberry vinaigrette V GF

$46 - Mini taco with Asian marinated cucumber, carrot, herbs, garlic and sambal V GF

PREMIERE SELECTIONS

$47 - Mini bocconcini salad skewered and drizzled with balsamic glaze VG GF

$48 - Mini avocado toast with grape tomato, bocconcini and balsamic glaze VG

$49 - Roasted peach, avocado mini taco with cilantro, spring onion and citrus dressing V

$49 - Crostini with caramelized apple, smoked bacon and gorgonzola cheese

$49 - Crostini with thyme cream cheese, prosciutto, poached pears and honey drizzle

$49 - Focaccia topped with poached peaches, salami, ricotta cheese and micro greens

$60 - Focaccia topped with smoked salmon, lemon dill cream cheese, red onion and fried capers

$63 - Sweet and spicy chili lime marinated jumbo prawns DF GF

$63 - Maple cranberry marinated jumbo prawns DF GF

HORS D'OEUVRES PACKAGES

MINIMUM OF 30 GUESTS.
PRICED PER PERSON.
CHOOSE FROM HOT AND COLD SELECTIONS.

All packages include your choice of one (1):
- Garden vegetable crudité platter
- Gluten-friendly and wellness platter
- Chef's dessert collection

LIGHT RECEPTION *$29*
5 - 7 pieces per person
5 classic selections | 2 premium selections

COCKTAIL RECEPTION *$38.50*
7 - 9 pieces per person
5 classic selections | 3 premium selections

DINNER RECEPTION *$51.50*
11 - 13 pieces per person
6 classic selections | 4 premium selections

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free | NF - Nut Free

HOT HORS D'OEUVRES

PRICED PER DOZEN.
ORDERS MUST BE FOR A MINIMUM OF THREE (3) DOZEN PER HORS D'OEUVRES.

Small bites served warm and packed with flavour, ideal for mingling, sharing and keeping the conversation flowing.

SERVED HOT

CLASSIC SELECTIONS

$30 - Mini meatballs in a honey garlic sauce

$36 - Tempura mushrooms with chili soy sauce VG

$36 - Triple cheese potato perogy with lemon dill sour cream VG

$39 - Sweet chili cream cheese jalapeno popper with tzatziki VG

$39 - Mini samosa with sweet plum sauce VG

$40 - Chicken and vegetable gyoza with soy sauce

$42 - Roasted chicken wings: Hot, lemon pepper, greek or cajun DF GF

$44 - Vegetarian spring rolls with sweet plum sauce VG

$45 - Spinach, olive and feta puff pastry roll VG

$45 - Brie, cranberry and almond phyllo VG

$45 - Blueberry, pecan and ricotta phyllo VG

$46 - Vegan zucchini boats stuffed with greek plant protein crumble and vegan cheese V GF



PREMIERE SELECTIONS

$47 - Roasted squash, caramelized onion and ricotta tartlet VG

$50 - Cheddar crab jalapeno popper with dill ranch

$50 - Rosemary steak, braised pear and blue cheese phyllo

$52 - BBQ pulled pork, spring onion and cheddar puff pastry

$53 - Philly steak puff pastry roll with swiss cheese, caramelized onions and bell peppers

$53 - Smoked salmon and lemon dill cream cheese tartlet

$53 - Masala panko crusted coconut chicken with pineapple mango sauce and fresh coriander

$53 - Parmesan crusted chicken bites with micro greens, drizzled with a marinara aioli

$55 - Szechuan style chicken satay DF

$56 - Bacon wrapped sirloin bites with creamed horseradish sauce

$56 - Coconut crusted shrimp with tropical salsa

$59 - Ground bison, roasted beet and goat cheese puff pastry roll

$55 - Roasted zucchini, bell pepper and tomato slider with garlic and herb cream cheese VG

$61 - Sage roast turkey slider with cranberry aioli, grainy mustard, caramelized onion and swiss cheese

$65 - Teriyaki beef steak sliders with sriracha mayo and sesame slaw DF

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