

H.C. COOMBS CENTRE

Autumn Winter Formal Canapes Menu 2017



COCKTAIL MENU (Minimum of 15pax inclusive of basic beverage package)

duration: two hours **Suggested Pricing \$59.50**
select six canapés, nine pieces will be served per person

duration: three hours **Suggested Pricing \$74.00**
select eight canapés and one grazing dish, ten canapés will be served per person

duration: four hours **Suggested Pricing \$97.00**
select nine canapés, two grazing dishes & one sweet item, twelve canapés will be served per person – also includes on arrival nibbles

duration: five hours **Suggested Pricing \$120.00**
select nine canapés, two grazing dishes & two sweet items, twelve canapés will be served per person – also includes on arrival nibbles & tapas bar

SPECIALTY PLATTERS ON ARRIVAL

(included with the four & five hour packages only)

a variety of specialties placed around the room including cheese twists, mixed spiced nuts, white bean and truffle puree, free range prosciutto, buffalo mozzarella, green olive tapenade & marinated Yellingbo manzanilla and blonde Kalamata olives

COLD CANAPES

from the sea

queensland spanner crab with shaved mango, caramelised lime dressing and baby coriander shoots on crisp cassava cracker (gf)

huon shaved smoked salmon tart with whipped sour cream & avocado

west australian scallops' ceviche with cucumber salsa on crisp plantain chip (gf)

vanilla cured tuna tartar with crème fraiche, salmon roe & baby parsley

spicy ocean trout roll filled with pickled cucumber & sesame spiked soy dipping sauce

from the farm

vietnamese pork rice paper roll with seared pork fillet, fragrant herbs, bean shoots & nam pla sauce (gf)

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chunky western district turkey sandwich with cape seed loaf, creamy brie & cranberry sauce

seared Murray Valley lamb on parmesan crisp with roasted red peppers & Persian feta (gf)

peking duck pancake with pickled cucumber, spring onions & hoisin sauce

corriander poached shred chicken breast with chilli & pineapple salsa, crusted chilli peanuts & crispy wonton cup

from the field

balsamic watermelon filled with creamy goat's cheese, baby endive & candied walnuts (v)

roasted butternut pumpkin and goats cheese tart candied walnut & baby shiso leaves (v)

HOT CANAPES

from the sea

deep fried western australian spanner crab with ginger wonton & chilli & ginger dipping sauce

chive tempura king george whiting with wasabi & soy dipping sauce

from the farm

braised pulled beef rib with white corn tortilla, guacamole & smoked jalapeno (gf)

coconut chicken sugar cane skewers served with soy fusion dipping sauce

mini chinese bbq pork bun with hoisin sauce, cucumber ribbon & sliced spring onions

karaage chicken with citrus mayonnaise & baby herbs

from the field

taleggio & parmesan arancini served with zesty lemon mayonnaise (v)

hand cut potato chip rolled in polenta with huancaína dipping sauce (v)

GRAZING DISHES

– these items can be served in conjunction with canapes to create a more substantial menu. served over a longer period of time, these dishes are served in little boxes, bowls or on small plates. per person, per grazing dish 9.5

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five spiced duck wontons with sesame oil, soy, chilli & cilantro

fisherman's basket with salt & pepper squid, prawns & baby whiting & homemade tartare sauce

chef's choice of steamed open pillow buns served with spicy plum sauce

slow cooked beef massaman curry with potato & jasmine rice

cross-cut veal shanks braised with vegetables, white wine and broth

SWEET ITEMS

– per person per item 6

house made cinnamon doughnuts with milk chocolate shot

eton mass with strawberry mousse, meringue & raspberry coulis

blueberry macaron with white chocolate ganache

milk chocolate & honeycomb tartlets with vanilla cream

baileys pannacotta with dark chocolate cup & manuka honey flakes

baked lemon cheesecake with coconut meringue

TO FINISH

– per person 6

organic fair trade coffee and hot chocolate prepared by our barista and a selection of tea drop teas selection, served with house made miniature petit fours

OTHER GOOD THINGS

FOOD STATION CONCEPTS

– minimum 100 guests only available in conjunction with a cocktail package price per person