

H.C. COOMBS CENTRE

Spring Summer Formal Canapes Menu 2017



COCKTAIL MENU (Minimum of 15pax inclusive of basic beverage package for 1 hour)

duration: two hours @ \$59.50

select six canapés, nine pieces will be served per person

duration: three hours @ \$74.00

select eight canapés and one grazing dish, ten canapés will be served per person

duration: four hours @ \$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 @ \$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

ANTIPASTO PLATTERS ON ARRIVAL

(included with the four & five hour packages only)

a variety of specialties placed around the room including australian artisan cheese, mixed nuts, assorted dips, italian cured meats, sun dried tomato & marinated olives, sourdough baguette croutons

COLD CANAPES

assorted japanese style nigiri seafood sushi (gf)

tasmanian smoked salmon with whipped sour cream & avocado salsa (gf)

prawn apple and celery tartlet

vanilla cured tuna tartar with crème fraiche, shaved baby fennel & micro celery (gf)

chilli and brown sugar cured ocean trout with beetroot relish

queensland spanner crab stuffed crepe with flying fish roe

char sui bbq pork and glass noodle rice paper rolls with vietnamese dipping sauce

aged prosciutto, basil and cherry bocconcini skewers (gf)

cajun free range chicken, rosti potato and onion jam (gf)

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peking roast duck and hoi sin pancakes

rare roast beef, celeriac remoulade and bush tomato relish (gf)

chargrilled chicken, asian slaw, crispy shallots and black bean dressing

hunter valley goats cheese and caramalised onion tart

date and cream cheese bilinis with baby herbs

HOT CANAPES

char sui braised pork puff pastry parcel

lamb and mushroom wellington

slow braised beef and burgundy pie with tomato relish

lamb and harissa koftas with mint raita (gf)

pork and prawn yi chee gow with lime and chilli dipping sauce

curried lamb filo

butter chicken samosa with mango chutney

karaage chicken with ginger and lime aioli

morrocan free range chicken tulip, hummus and yoghurt dip (gf)

mexican spiced chicken empanada

smoked cod croquette

kataifi and lime king prawn with thai dipping sauce

blue swimmer crab and roasted pepper cake (gf)

coconut prawn on sugercane

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vietnamese spiced barramundi spring roll with dipping sauce

deep sea scallop and prawn steamed dumpling

tempura battered barramundi goujons with tartare sauce

japanese prawn gyoza fried dumpling

battered cream cheese filled jalapeno pepper

red bean and sesame seed bites

boconccini and pesto arancini

pumpkin and almond samosa with mint yoghurt

vegetable pakora with citrus yoghurt

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

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

fisherman's basket with salt & pepper squid, prawns & fish goujons & homemade tartare sauce

chef's choice of steamed dim sums served with spicy plum sauce

slow cooked beef massaman curry with potato & jasmine rice

slow braised lamb and vegetable tagine with herb cous cous

SWEET ITEMS

– per person per item 6

Mini assorted filled lamingtons

Tropical passion fruit panna cotta

Belgian chocolate and raspberry cube

Caramel and coffee mousse topped with caramel popcorn

Variety of custard filled profiteroles and chocolate dipped

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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