



Gourmet Cocktail menus

01/01/2018

Menus and prices are subject to change and availability.

Minimum of 30 person order for this menu.

We can be flexible with the menus and custom menu's can be put together upon request.

Onsite kitchen and kitchen staff required for this menu. Charge applies. Includes all cooking and food service equipment.

Delivery/set up fee may apply.

Cold selections – Choose 3

- Crisp bread, Smoked Salmon with mascarpone, capers & horseradish.
- Mini Bruschetta w, micro herbs and balsamic glaze(V)
- Roast Turkey & cranberry with bacon crisp on crostini
- Fresh prawn w, cream cheese and lemon cucumber cups (GF)
- Parmesan chive blini w, feta pesto and cherry tomato micro herbs (V)
- South Cape brie with prosciutto and caramelised onion relish on crostini
- Avocado mousse, feta, crisp radish and sweet basil on crostini (V)
- Cheese and chive blini w, pesto cream & prosciutto
- Assorted sushi platters w, soy sauce (V) option (GF)
- Watermelon prosciutto and goats cheese (GF)
- Sweet potato cake topped with hommus and chilli jam (V)(GF option)
- Bononcini, Italian sausage and cherry tomato skewers w, fresh basil (GF)
- Seared beef tenderloin w, horseradish cream, roasted capsicum and sunflower sprout
- Peppered fillet beef with stilton on crisp bread
- Honey mustard poached chicken w, avocado cream on crisp bread
- Rare seared tuna with wasabi and garlic aioli on our house made crouton
- Fresh oysters topped with our house lemon dressing and fresh coriander (GF)
- Fresh steamed prawns and Asian slaw w, chilli lime dressing served in bamboo boat (GF)
- Fresh vegetable and house spiced beetroot dip cups, beautifully colourful (GF)

Hot Selections- Choose 5

- Honey soy sesame chicken tenderloin skewers (GF)
- Swedish meatballs with a traditional creamy sauce, served on bamboo boats
- Spicy Lamb kofta skewers w, cucumber raita (GF)
- Smokey barbeque chicken and bacon bites (GF)
- Smokey barbeque pulled pork and apple slaw on wonton crisp
- Seared beef tenderloin with roasted capsicum and fresh house pesto



- Chicken and mushroom pastizzi w, green tomato chutney
- Smoked salmon and fetta tart w, capers and green tomato relish
- Spicy chorizo glazed with plum sauce, with grilled haloumi on crusty bread
- Chicken cranberry and brie puff tarts
- Twice cooked pork belly w, fresh apple sauce and hoisin served in a bamboo boat (GF)
- House lamb and mint pies topped with creamy mash and chives
- House beef and beer pies topped with creamy mash
- Smoked cheese, mushroom and balsamic caramelized onion tart(V)
- Garlic and herb crumbed mushrooms w, aioli(V)
- Pumpkin and fetta risotto balls w, sweet paprika aioli (V)
- Courgette cups with seasoned fresh tomato salsa and balsamic glaze (V)(GF)
- Roasted vegetable stack on garlic crouton (V)
- Dusted baby calamari w, fresh lemon and sweet chili aioli
- Seared Scallop with sticky chilli and ginger sauce (GF)
- Seared scallop w, prosciutto and avocado cream (GF)
- Grilled garlic sweet chilli prawn skewers (GF)
- Chilli lime baked prawn and herbed Asian slaw served in a bamboo boat (GF)

Substantial – Choose 2

- Beer battered Flathead fillets w, served in a cone with chips and tartare
- Grilled lemon pepper snapper skewer w, hand cut wedges in a bamboo boar (GF)
- Pulled pork and apple slaw sliders
- Angus beef sliders w, red wine onion jam and rocket
- Thai chicken salad with peanut sauce served in a won ton cup
- Herb crusted French lamb cutlets w, cucumber raita (GF)
- Braised lamb ragu served on creamy mash in a bamboo boat (GF)
- Crispy fish soft taco w, fresh house salsa
- Spicy chicken soft taco w, fresh house salsa
- Sticky pork belly bao buns w, pickled cucumber, fresh chilli and spring onion
- Spicy chicken bao buns w, crispy slaw

10 pieces per person	\$34.00 (for short service/corporate events) can include sweet options.
12 pieces per person	\$39.80
15 pieces per person	\$49.00

Extra food items from \$3.30 each

Dessert **\$2.50 per item**

Apricot and coconut meringue macaroons (GF)



Mini rich chocolate mud cakes
Mini lemon custard tarts with raspberry compote
Mini white choc mud cakes w fresh raspberry
Mini carrot cakes (GF optional)
Mini baileys, lemon or berry cheesecake
Our famous rich caramel slice (GF optional)
Decadent assorted cake segments
Mini pavlova w, fresh cream an assortment pf fresh berries
Chewy chocolate brownie, fresh strawberry and marshmallow skewer drizzles in dark chocolate

Antipasto grazing station \$8.50 per person

Min 45-person order.

An assortment of cured meats, Italian sausage, soft and hard cheeses, pickled vegetables, fried fruit and nuts, Crackers, crisp breads, Turkish bread, oil, dukkha, dips and more. Fresh fruit decorations

Includes boards, risers, assorted ramekin dishes and jars. Trestle table and linen, Includes plates, all dipping sauces and napkins. Inclusions based on being an addition to buffet meal. Delivery/set up fee applies.

Tea/Coffee station \$3.45 per person

20L water urn, assorted teas and instant coffee varieties, sugar, milk jugs, china cups/saucers and spoons.
Add peculated coffee urn \$65.00
Table, linen and power to be supplied by customer unless otherwise requested.

Staff

Minimum 3-hour charge for all waits and bar staff.

Minimum two staff per function

Staff are fully self-sufficient and will bring ovens, fryers, platters and all the equipment needed to cook/heat and Serve food.

Our fully insured service staff are food handling trained, professional and friendly and will always go the extra mile to help make your event leave a lasting impression on your guests.



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