



Gourmet Cocktail menus

01/07/2018

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 hummus and chilli jam (V) (GF option)
- Bononcini, Italian sausage and cherry tomato skewers w, fresh basil (GF)
- Seared beef tenderloin w, horseradish cream fraiche, 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)

Hot Selections- Choose 5

- Honey soy ginger chicken tenderloin skewers (GF)
- Swedish meatballs with a traditional creamy sauce, served on bamboo boats
- Spicy Lamb kofta skewers w, cucumber raita and fresh cilantro (GF)
- Smokey barbeque chicken and streaky bacon bites w, charred corn (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 feta tart w, capers and green tomato relish
- Spicy chorizo glazed with plum sauce, with grilled haloumi on baguette crouton
- Seasoned turkey and south cape brie puff tarts w, cranberry glaze
- Twice cooked pork belly w, fresh apple puree and hoisin served in a bamboo boat (GF)
- Braised lamb and mint pies topped with creamy mash and chives
- Slow cooked beef and beer pies topped with creamy mash
- Mini peppered beef tenderloin and mushroom jus wellington
- Crispy bacon, cheddar and sweet corn croquettes w, tangy honey mustard sauce
- Beef Brisket Croquettes w, sweet potato and grain mustard puree
- Spinach ricotta and caramelized onion wellington (V)
- Cheddar, sweet corn and green onion croquettes w, sweet honey mustard sauce (V)
- Stokes point smoked cheddar, mushroom and balsamic caramelized onion tart(V)
- Garlic and herb crumbed button mushrooms w, pesto aioli(V)
- Roast pumpkin and fetta risotto balls w, pumpkin puree sweet paprika aioli (V)
- Courgette cups with seasoned fresh tomato salsa, Persian feta, balsamic glaze (V)(GF)
- Roasted stack of sweet potato, red pepper, Spanish onion, confit garlic on tortilla crisp (V)
- Dusted baby calamari w, fresh lemon and dill aioli
- Seared Scallop, pea puree and crispy Chorizo and parmesan flake (GF)
- Seared scallop wrapped in prosciutto w, avocado cream and lemon oil drizzle (GF)
- Thai garlic chilli prawn skewers w, fresh cilantro (GF)
- Fresh chili lime prawn, fresh herb wombok slaw served in a bamboo boat (GF)

Substantial – Choose 2

- Beer battered Flathead fillets w, served in a cone with chips and tartare and lemon
- Grilled lemon pepper snapper skewer w, hand cut wedges in a bamboo boat (GF)
- Pulled pork brioche slider w, creamy cheddar slaw
- Angus beef brioche slider w, red wine onion jam and rocket
- Beef Brisket brioche slider w, creamy cheddar slaw and pickles
- Spicy black bean brioche slider w, swiss cheese, pickled cucumber, chipotle mayo (V)
- Thai chicken salad with fresh cilantro, peanut sauce served in a won ton cup
- Herb crusted French lamb cutlets w, cucumber raita (GF)
- Red pork belly on a bed of Asian greens (GF)
- Braised lamb ragu served on creamy mash in a bamboo boat (GF)
- Creamy pesto gnocchi w, baby spinach and parmesan in a bamboo boat (V)
- White wine and parmesan risotto w, peas and asparagus in a bamboo boat (V)
- Warm Moroccan routed pumpkin, chick pea and haloumi cous cous
- 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
- Crispy chicken bao buns w, crispy slaw and siracha mayo
- Fresh crudité's and house spiced beetroot dip in a clear cup (V) (GF)

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 macarons (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 house truffles
- Chewy chocolate brownie, fresh strawberry and marshmallow skewer drizzles in dark chocolate

Antipasto grazing station \$9.50 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.

www.impressionscatering.com.au

P: 9524 5438

M: 0415 547 641

E: impressionscatering.com.au