

## COCKTAIL RECEPTION OPTIONS

### SAVORY CANAPÉS, SELECTION OF FOUR (\$30 PER PERSON PER HOUR)

#### VEGETARIAN

DEVILED EGGS

ARANCINI

CROSTINI WITH SWISS CHARD & RICOTTA

ROASTED BEET & HERBED GOAT CHEESE

CHEDDAR BEIGNETS WITH SMOKED PAPRIKA

CRISPY CAULIFLOWER WITH CURRY

CHEESE GOUGERES STUFFED WITH PARMESAN CREAM

#### MEAT

SAUSAGE ROLL

DEVILS ON HORSEBACK

HAM & CHEESE CROQUETTE

STEAK TARTARE WITH GAUFRETTE

FOUGASSE WRAPPED IN PROSCIUTTO

MINI BRAISED BEEF & STILTON TURNOVERS

BEEF CARPACCIO WITH HORSERADISH CREAM

#### FISH

TASMANIAN SEA TROUT RILLETTE

SMOKED SALMON MOUSSE

LONG ISLAND FLUKE CRUDO WITH APPLE & CURRY

SALMON TARTARE WITH CUCUMBER & CRÈME FRAÎCHE

### DESSERT CANAPÉS, SELECTION OF FOUR (\$35 PER PERSON PER HOUR)

HAZELNUT FINANCIER WITH CHOCOLATE GANACHE

CREAM PUFFS WITH EARL GREY CREAM

PISTACHIO AND CHERRY TEA CAKES

MINIATURE JELLY OR CREAM FILLED DOUGHNUTS

BOURBON CHOCOLATE TRUFFLES

TROPICAL FRUIT TARTLET

### ADDITIONAL CANAPÉS, \$7 PER PERSON PER HOUR