

CATERING AND SPECIAL EVENTS



Edible spoon with duck confit and kumquat



Wonton crisp with roast lamb tenderloin



Jumbo prawns



Corn cakes with cured salmon

Themed Reception Party

Passed hors d'oeuvre

- Edible spoon with duck confit and kumquat
a crisp toasted brioche spoon topped with duck, ginger sauce, sour cream and smoked salt crystals
- Polenta cup filled with basil-scented chèvre topped with roasted cherry tomatoes
- Profiterole stuffed with forest mushrooms flavoured with herbs
- Oven-baked pita chips served with creamy dill dip
- Vegetarian quesadilla served with roasted red pepper dip
- Wonton crisp with roast lamb tenderloin garnished with fennel salad

Chill Out Seafood Station

- Corn cake with cured salmon garnished with apple horseradish cream and chives
- Jumbo prawn with garlic and fresh herbs served with roasted garlic aioli
- Sticky rice cake topped with sesame-crusting tuna and chili mayonnaise

Smoking Hot Martini Food Station

- Grilled Szechuan pork loin salad flavoured with chili and soy sauce tossed with salad greens and fresh chopped cilantro
- Seared sablefish served on ginger braised daikon with Szechuan peanut sauce

Passed Desserts

- Double fudge brownie spiked with Szechuan peppercorns
- Petite chilled lemon mousse garnished with candied ginger
- Warm miniature bread pudding studded with white chocolate and sun-dried cranberries