

# freshwater catering

## Cocktail 'feasting on your feet'

A cocktail party is a great way to entertain, whether it be a wedding, engagement or corporate event. Add in a few hand held meals from our feasting on your feet selection for even more variety!

All items are hand made from local ingredients.

Please choose any items from the hot and cold selection

-A selection of 6 canapés \$35pp (min 60 pax) (8 pieces pp.)

-A selection of 8 canapés, \$45 (10 pieces pp.)

-A selection of 10 canapés \$55 (12 pieces pp.)

Add a slider \$10

Add a hand held meal \$12.50

Add an extra canapé selection \$5pp

### Cold selection

- Freshly shucked oysters with red wine and shallot vinaigrette, natural or nuoc cham dressing
- Creamed stilton and shaved pear served on grilled ciabatta
- Duck parfait with spiced pear relish on brioche
- Smoked salmon on blini with crème fraiche and caviar
- A selection of sushi and Californian rolls with wasabi, pickled ginger and soy
- Rare roast beef with horseradish cream served on crouton
- Caramelised onion and local goats curd tartlets
- Smoked chicken or cajun prawn with chipotle mayo, charred corn and coriander tostada
- Steamed bao buns with sticky pork and pickled vegetables
- Rice paper rolls with hoisin duck, noodles and cucumber



### Hot selection

- Mushroom and black truffle arancini with garlic ailio
- Lamb and mint meatballs served with tzatziki
- Prawn and ginger gyoza served with ponzu soy
- Chicken and coriander wontons
- Crispy pork belly with chilli caramel on Asian spoon
- Hairy prawns- prawn tails wrapped in kaitafi pastry and deep fried with romesco salsa
- Zucchini and chickpea fritters with lime mayo and smashed avocado
- Moroccan lamb brik pastry with quince
- Quesadillas: cajun chicken, vegetarian or pulled pork with salsa and sour cream



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## Sliders and in a roll

- Pulled pork and homemade BBQ sauce served on a soft bun with slaw
- Mini wagu burger slider with caramelised onions, tasty cheese and house relish
- Crystal bay prawns with celery, soft herbs and mayo in slider buns
- Jerk chicken slider with black beans, corn, coriander and lime
- Eye fillet steak sandwich with seeded mustard aioli and watercress



## Hand held meals

- Crispy fried fish with shoestring fries and lime aioli
- Thai beef salad with crispy shallots, Vietnamese mint and pickled vegetables
- Crispy fish taco's
- Sumac dusted lamb cutlet on spiced cous cous with yoghurt
- Crispy chicken noodle salad with vermicelli, crispy vegetable and nuoc cham dressing
- Penang beef curry with crispy shallots, coconut rice and roti
- Bratwurst, sauerkraut and mustard on a soft roll
- Little bowls of risotto - prawn and asparagus with lemon cream
  - local mushroom and truffle with parmesan
  - seasonal flavours available

## Dessert canapés:

- Belgian chocolate dipped local strawberries
- Little lemon curd tarts
- Salted caramel slice
- Italian style doughnuts with cinnamon sugar and toffee dipping sauce
- Mini pavlova's with seasonal fruit
- Mini chocolate mousse cup
- Walnut and butterscotch tarts
- Mini apple crumbles
- Mini ice cream cones



**Our pricing includes chef, local delivery and GST.  
Service staff are additional.**