

For groups of 20 or more

From intimate gatherings to large meetings and celebrations, allow us to customize an event to your exact needs. Pre-set menus are available, or we will work with you to create a menu specific to your event's size, style and budget.

□

Light hors d' oeuvres – recommended 3 pieces per person, per hour

Heavy hors d' oeuvres – recommended 6 pieces per person, per hour

Platter serves 20 people

□

Cold hors d'oeuvres

Boccocini, grape tomato and basil skewer ... 4

Chilled canolope melon and apple soup ... 3

Mini bruchetta with bacon, caramilzed onion and blue cheese ... 3

Rice paper spring roll with pulled duck and shredded vegetables, dipping sauce ... 3

Prosciutto tartlets, herb and garlic cheese with artichoke ... 4

Grilled chicken with dill, avocado and scallion on cucumber rounds ... 3

Seared rare tuna, wasabi rice cracker crisp, pickled ginger and sesame seed salad ... 5

Smoked salmon on brioche, caper, red onion and chive salad ... 4

Hot hors d'oeuvres

Cheese beignets 3

Spanikopita – spinach and cheese filo parcels ... 4

Mini dill and lemon crab cakes ... 4

Spicy shrimp and grit cakes ... 4

Lemon and herb marinated chicken skewers ... 2.50

Crispy smoked chicken and fennel ravioli, salsa verde ... 4

Beef Empanadas ... 3.50

Platters

Platter serves 20 people

Roasted beef tenderloin, baguette, mustards, horseradish crème ... 210

Poached salmon filet, lemon herb sauce, red onion, capers and melba toasts ... 125

Crudities selection, hummus and ranch ... 45

Cheese – selection of European and domestic, accompanied with fresh and dried fruits, nuts, spreads and a selection of crackers and flatbreads ... 145

Meats – Pate, sliced ham, prosciutto and salami, accompanied with mustards, pickles, chutney and a selection of crackers and flatbreads ... 115

Poached shrimp (4#), cocktail and remoulade sauce, lemon ... 125

Asparagus – marinated & grilled ... 60

Fruit- selection and seasonal sliced fruit and berries, yoghurt honey sauce ... 60

Chocolate- chocolate truffles, chocolate brownies, chocolate and sea salt tarts, double chocolate cookies, strawberries ... 80

Cookies- chefs whim of a selection of cookies ... 40

Cupcakes- freshly baked and frosted ... 60

A 20 percent service charge and a 7 percent sales tax are added to all food and beverage totals.