

M E N U

Cocktail Fingerfood

Classic

\$18.50 per person

Silver

\$25.00 per person

Gold

\$36.50 per person

PACKAGES

Mini Arancini (V)

Mini Quiche Tartlets(V)

Moroccan Chicken Drummettes (GF)

Garlic Prawn Twisters

Sushi Platter(GF)

Oriental Spring Rolls & Samosas

Frittata Bites(GF)

Spanish Chorizo & Bocconcini Skewers(GF)

Classic Sausage Rolls & Mini Pies

Frittata Bites with Crème Fraîche & Hummus (V)(GF)

Thai Beef Rice Paper Roll (GF)

Mini Corn Patties with Crispy Bacon

Trio of Melon & Parma Ham (GF)

Oriental Platter of Garlic Prawn Twists & Samosas

Mini Pizza Margherita (V)

Blue Cheese & Spiced Jam on Toast (V)

Tempura King Prawn with Sweet Chilli Aioli

Mini Pumpkin & Cream Cheese Roulade (V) (GF)

Oysters Three Ways

Margarita Free Range Chicken lollipops

Peking Duck Wrap

Baba Ghanoush With Mini Lavash (V)

Goats Cheese & Green Garlic Mousse Walnut Tartlets (V)

Mexican Salsa on Potato Rosti

Tandoori Chicken Cutlets served with Raita

Smoked Salmon & Fresh Guacamole in Endive Boat

Creamy Mushroom Mini Profiteroles (V)

Barramundi Fish Goujons served with Tartare

Assorted Petit Four & French Macaron

(V) Vegetarian

(GF) Gluten Free

(DF) Dairy Free

- Delivery & service charges will apply for all external orders outside of our exclusive venues
- All Cocktail Food Packages are presented on our signature high tea stands & recommended for a 1-2 hour service.
- Minimum order of 20 pax required. For Larger events, please ring us to discuss quantities as catering for 100% of guests may not be necessary.
- Table Cloths are provided complimentary for food & beverage stations
- After Hours Events will require service staff to attend
- Staff Service Surcharge @ \$32.50/ hr per staff member. Recommended One Staff Member per 40 Guests

* Prices valid for 2014

la mint.
EVENTS + GOURMET CATERING

V.119314