

PRESTIGE CATERING AND EVENT HIRE – PRIVATE AND CORPORATE MENU  
**GOURMET COCKTAIL MENUS**

MENUS BASED ON A 1.5HR TO 2HR SERVICE PERIOD (NOT REPLACING MEAL PERIOD).  
MENUS CAN BE REQUESTED FOR AN EXTENDED SERVICE PERIOD. SERVIETTES INCLUDED.  
CROCKERY AND UNIFORMED WAIT STAFF AVAILABLE IF REQUIRED AT AN ADDITIONAL CHARGE.  
DELIVERY FEE APPLICABLE IF NO STAFF.

MENU ITEMS CAN BE 'MIXED AND MATCHED' AND REQUESTED TO CREATE YOUR OWN MENU.  
VEGETARIAN ITEMS INDICATED\*. 'CAN BE' VEGETARIAN ITEMS INDICATED\*\*.

**MENU 1 \$28.50PP**

**COLD ITEMS**

PEPPERED LAMB LOIN ON GRAIN TOAST WITH ONION JAM  
STEAMED PRAWNS ON BABY COS LEAVES WITH COCKTAIL SAUCE  
PETITE CROISSANTS WITH TASMANIAN SMOKED SALMON, CREAM CHEESE AND CAPERS\*\*

**HOT ITEMS**

MANNA CRAB AND CORN QUICHE  
CRISP KUMARA AND SPINACH RISOTTO CAKES WITH TOMATO KASUNDI\*  
CHICKEN TIKKA SKEWERS WITH MINT DIP  
OYSTERS KILPATRICK  
SEMI DRIED TOMATO AND BLACK OLIVE TARTLETS\*  
INDIVIDUAL GOURMET PIZZAS WITH BASIL, PROSCIUTTO AND MOZZARELLA\*  
CRUMBED TIGER PRAWNS WITH HONEY SESAME GLAZE

**MENU 2 \$29.50PP**

**COLD ITEMS**

SEARED TUNA TATAKI WITH SOY AND WASABI DRESSING  
FRESH CEDUNA OYSTERS TOPPED WITH TOMATO SALSA  
SUSHI NORI ROLLS WITH PICKLED GINGER, SOY AND WASABI\*\*  
THAI STYLE CRAB SALAD ON ASIAN SPOONS

**HOT ITEMS**

LEMON PEPPER SWORDFISH SKEWER WITH YOGHURT DIP  
CHICKEN SESAME BALLS WITH PLUM GLAZE  
FIRE ROASTED CAPSICUM AND GOATS CHEESE TARTS\*  
MINI PIE OF BRAISED LAMB AND SWEET POTATO  
FRIED VEGETARIAN ARANCINI RICE BALLS\*  
CRISP CALAMARI WITH LIME MAYONNAISE  
GRILLED LOCAL BANANA PRAWNS MARINATED IN CHILLI OIL

**MENU 3 \$30.50PP**

**COLD ITEMS**

SELECTION OF SUSHI NORI ROLLS WITH WASABI AND PICKLED GINGER\*\*  
SEARED SCALLOP, GINGER AND MINT DRESSED WITH MIRIN, SERVED ON THE HALFSHELL  
FRESH OYSTER SHOTS WITH TOMATO AND CORIANDER COULIS  
GRILLED TURKISH BREAD WITH HOMOUMUS AND PESTO DIPS\*

**HOT ITEMS**

CAJUN SPICED GRILLED TIGER PRAWNS  
CRISP MUSHROOM AND PINE NUT RISOTTO BALLS WITH BASIL SAUCE\*  
BEEF AND GUINNESS TARTS TOPPED WITH GARLIC MASH  
BOXED SINGAPORE NOODLES WITH PRAWN, CHICKEN AND OMELETTE\*\*  
BARBECUED TERIYAKI CHICKEN KEBABS WITH SOY DIPPING SAUCE  
SALT AND PEPPER SQUID WITH AIOLI DIP  
GRILLED SALMON AND PRAWN KEBABS MARINATED IN LIME LEAF AND CHILLI OIL