**Finger Food from $15**

**Cocktail style finger food a minimum of 30 person in requested**

**Minimum 3 canapes on $15p.p / 5 canapes on $25p.p**

**8 canapes on $38p.p**

**Cost per person (including GST)**

**Cold Canapés:**

Prawn, ricotta and pesto bruschetta

Parma Ham & rock melon skewer

Seared rare beef w/ wasabi served on a toasted (G/F optional)

Blackened fresh tuna Niçoise salad (G/F)

Watermelon and feta cheese skewer (V and G/F)

Bocconcini mozzarella and cherry tomato with basil pesto (V)

Smoked salmon & avocado smash crostini

BBQ duck pancake, shallot, cucumber w/ hoisin sauce

**Hot Canapés:**

Crispy-fried calamari w/chilli marinana sauce

Battered fish Goujon w/ tartar sauce

Satay beef skewer w/ peanut dip

Chicken tikka w/ raita dip

Prawn tempura w/ light soy radish dip

Mini vegetarian spring roll (V)

Mini vegetarian quiche (V)

Baked spinach and cheese triangle

**Substantial and shared platters $18.00 per person**

**A platter minimum for 8 people**

Seafood platter

Salt & pepper squid, garlic prawns skewer and battered fish fillets

Antipasto platter

Selection of cured meats, char grilled vegetables, olives, bocconcini, pita bread and Dip

Cheese platter

Selection of cheese w/ fruit, nuts and crackers

Cold seafood platter

King prawns, Sydney rock oysters, and smoked salmon w/ tangy cocktail sauce