



COCKTAIL



# COCKTAIL

minimum spend of x35pax / 5 canapes + 2 substantial per person

includes bio-degradable packaging with bamboo eating utensils if required for dishes

optional upgrade to crockery with stainless steel eating utensils available

prices exclude GST, delivery, food/beverage staff fees, additional kitchen equipment, table/chair/linen hire/setup & event extensions

**please respect the originality**—menu changes & alterations are not available, enquiries available for bespoke catering

*c-cold, v-vegan, veg-vegetarian, gf-gluten free, opt-optional* please advise, **we do not cater for nut free allergies**

menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event

menu selections are subject to availability and substitutions may be used without notice

please notify us of any dietary requirements when confirming menu selections, prices may vary for optional items



# CANAPÉS

little bites

## VEGETARIAN

blini pancake w/ beetroot hommus, goats cheese & sea blight <i>c, v opt, gf opt</i>	4.50ea+
rainbow vegetable & vermicelli noodle rice paper roll <i>c, v</i>	5.00ea+
vegetable spring roll w/ kakadu plum sweet chilli <i>v</i>	5.00ea+
leek & pepperberry feta bruschetta <i>veg, v opt, gf opt</i>	4.50ea+
carrot, feta & native herb fritter w/ bush tomato relish <i>veg, gf opt</i>	4.50ea+
porcini mushroom arancini w/ truffle aioli <i>veg</i>	5.00ea+
italian tomato arancini w/ truffle aioli <i>veg, gf</i>	5.00ea+

## SEAFOOD // KOOA

spiced blintz w/ smoked salmon, avocado crème & red onion caper salsa <i>c, gf opt</i>	5.00ea+
thai fish cake w/ native ginger & soy dressing	4.50ea+
filo pastry prawn w/ sriracha aioli dipping sauce	5.50ea+
sydney rock oyster w/ finger lime pearl vinaigrette <i>gf</i>	6.00ea+
paprika grilled prawn & aioli roll <i>c, gf opt</i>	6.00ea+
grilled scallop w/ prosciutto & rosemary butter <i>gf</i>	6.00ea+





# CANAPÉS

little bites

## POULTRY / CROCODILE // KUTERA

charred sourdough w/ gum smoked chicken & mango puree <i>c, gf opt</i>	5.00ea+
green lemon myrtle curry <i>chicken or crocodile skewer w/ dipping sauce (x2pp) gf</i>	5.50ea+
bush tomato butter chicken gourmet pie	5.00ea+
peking duck spring roll w/ housemade quandong hoisin sauce	5.50ea+
crocodile ceviche on lavosh crispbread w/ coconut <i>gf opt</i>	5.00ea+

## PORK / EMU // KOLETI

emu bolognese tartlet w/ mozzarella <i>gf opt</i>	5.00ea+
mini emu masala & native currant sausage roll w/ river mint & cucumber raita <i>gf opt</i>	5.00ea+
mini steamed bbq pork bun w/ chive	4.50ea+
pizza supreme w/ provolone, salami, mushroom & olive	4.50ea+





# CANAPÉS

little bites

## BEEF / KANGAROO // THALTA

rare roast beef, mustard & caramelised onion crostini <i>c, gf opt</i>	5.00ea+
teriyaki wagyu beef & vegetable sushi roll <i>c, gf opt</i>	5.50ea+
<i>beef or kangaroo</i> empanada w/ chorizo & pepperberry	5.00ea+
red curry kangaroo gourmet pie	5.00ea+
angus beef & american cheddar slider w/ red onion rings & balsamic beetroot relish <i>veg opt</i>	5.50ea+

## DESSERT // KULKALAUNYA

mini finger lime meringue pie <i>veg, gf opt</i>	5.00ea+
native berry crumble tartlet <i>veg, gf opt</i>	5.00ea+
mini lemon aspen cupcake <i>veg, gf opt</i>	4.50ea+
<i>biscoff</i> saltbush brownie bite <i>veg, gf opt</i>	5.00ea+
assorted mini gelato cone <i>veg, v opt</i>	5.00ea+







# SUBSTANTIALS

lighter bites

## SEAFOOD // KOOA

fish n' chips w/ lemon wedge &  
lemon myrtle tartare dipping sauce *veg opt*

9.50ea+

ginger prawn dumpling, vegetable gyoza & prawn hargow steamer basket  
w/ quandong spiced soy dipping sauce *gf opt*

9.00ea+

## CHICKEN / EMU // KOLETI

*chicken or emu* street taco  
w/ charred corn salsa, red cabbage & chipotle *veg opt*

9.00ea+

fried buttermilk & mustard chicken w/  
mesclun & creamy ranch dressing *gf opt*

9.50ea+





# SUBSTANTIALS

lighter bites

## PORK / CROCODILE // KUTERA

traditional mixed paella  
w/ *pork or crocodile*, prawn, tomato & green beans *v opt, gf*

9.00ea+

korean bbq pork belly  
w/ housemade lemon myrtle fried rice *gf opt*

9.50ea+

## BEEF / KANGAROO // THALTA

*beef or kangaroo* corn chip nachos w/  
bean salsa, cheese, guacamole & sour cream *gf opt, v opt*

9.50ea+

smoked beef brisket w/  
tangy rustic slaw & chimichurri *gf*

9.00ea+





# UPGRADES

## **LIVE COOKING STATIONS**

available for select substantials  
cookware & servingware  
table, tablecloth, & styling  
engaging chef  
setup, clean up & pack up  
350.00p/station

## **CHAMPAGNE + OYSTER BAR**

freshly shucked Pambula Lake Broadwater Oysters  
range of Champagnes available  
adorn bar hire & styling  
engaging chef  
setup, clean up & pack up  
POA

## **CUSTOM GRAZING TABLE STYLING**

customised styling palette  
faux floral arrangement to suit  
assorted boards, platters & servingware to suit  
tablecloth, raisers & styling to suit  
service staff for 1hr  
setup & pack up  
295.00p/event

## **CROCKERY & CUTLERY**

opt for stylish crockery & cutlery over disposable packaging  
for an elevated experience  
from 5.00pp+



**CHAMPAGNE  
OYSTER BAR**  
SYDNEY ROCK OYSTERS  
- PAMBULA LAKE  
- CHAMPAGNE VINAIGRETTE  
- SALMON ROE CAVIAR  
- EUREKA LEMON  
- TAHITIAN LIME  
FRESHLY SHUCKED  
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