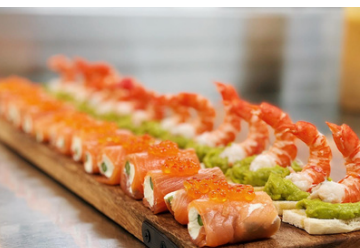




CARNARVON EVENTS CENTRE COCKTAIL PACKAGE



1. 6 piece canapé package (includes 2 substantial) - @ \$55.00 per person
2. 8 piece canapé package (includes 2 substantial) - @ \$70.00 per person
3. 10 piece canapé package (includes 3 substantial) - @ \$80.00 per person

COLD CANAPÉS

1. **Freshly shucked Coffin Bay Oysters** - with Japanese rice wine and finely diced cucumber - GF
2. **Bruschetta** - Smoked Huon Valley Salmon, wild rocket and Preserved lemon and dill cream cheese.
3. **Smoked Chicken Caesar salad wrap.**
4. **Tomato and brie Tartlet** - Short Crust pastry filled with willow grove brie cheese, semi sun dried tomato and fresh basil - V
5. **Smoked Tasmanian Salmon Roulade** - Smoked salmon rolled and filled with creamy Philly cheese mousse and chives and topped with salmon roe - GF
6. **Won ton Baskets** - Deep fried wonton Baskets filled with diced chicken cooked in Asian herbs and spices topped with finely diced cucumber pickled in Japanese rice. wine.

HOT CANAPÉS

1. **Chicken Satay skewers with peanut sauce** - GF
2. **Mac and Cheese Croquettes with sweet chilli aioli** - V
3. **Steamed Prawn Dumpling with Ponzu sauce.**
4. **Crumbed chicken Kiev ball** - Bite size crispy Chicken Kiev stuffed with garlic and parsley butter and rolled in panko breadcrumbs.
5. **Vegetable savoury roll** - Potato, carrots, onion, peas and corn infused with Moroccan spices and wrapped in puff pastry - V
6. **Shepherd's Pie** - Mini Shepherd's pie with mince beef filling and creamy hand piped mashed potato.



CARNARVON EVENTS CENTRE COCKTAIL PACKAGE

SUBSTANTIAL CANAPÉS

1. **Wagyu Beef Sliders** - Seasoned Wagyu beef with smoked paprika and herbs, cheddar cheese, BBQ sauce, sliced tomato on charcoal brioche bun.
2. **Peri Peri Chicken Sliders** - Chicken tenderloins marinated in herbs and spices, cheddar cheese, spiced aioli on a mini charcoal brioche bun.
3. **Roast Pork Bao Bun** - Fluffy bao bun filled with slow cooked pork belly, Asian pickle and leek with spicy soy sauce.
4. **Soft Tacos** - Pulled pork cooked in traditional Mexican herbs and spices topped with shredded cheese, pica di Gallo, avocado and chipotle sauce on soft tortilla bread.
5. **Salt and Pepper Squid** - Crispy baby squid marinated in garlic and dusted in rice flour and black cracked pepper served with lemon garlic aioli - GF
6. **Korean Chicken Bao Bun** - Fluffy bao bun filled with Korean roasted chicken, leek and spring onion with ginger, lime and sweet chilli sauce.
7. **Lamb Meat Balls** - Minced Lamb meat seasoned in paprika, coriander, cumin and capsicum flakes served on traditional curried sauce with a topping of spiced yoghurt.
8. **Fish and Chips** - 1 crispy battered flathead with crunchy steak fries' lemon wedge and tartare sauce.

Additional items @ \$7.00pp - 1 ½ points per person / per item

DESSERT CANAPE / PETITE FOUR STATION

@ extra cost of \$18.00 per person with 4 selections from the list below

1. **Chocolate Strudel Orange Confit Can** - Chocolate cream and orange compote layer with chocolate brownie and crumble presented in a little can.
2. **Chocolate Eclair** - Eclairs made with traditional chow pastry and filled with chocolate cream.
3. **Domino mini cream slice** - Delicate wafer top and bottom filled with fresh vanilla infused cream topped with Chocolate icing.
4. **Black Forest Roll** - Mini Swiss roll of chocolate sponge cake filled with fresh whipped cream and a layer of Kirsch Jam.
5. **Bailey's White Choc** - White chocolate Shell filled with Bailey's Irish cream liqueur and milk chocolate ganache.

6. **Crème Brûlée Dark Choc** - Classic French dessert with a hint of Caramel

Additional items @ \$7.00pp - 1 ½ points per person / per item