

# CATERING | ELIZABETH BAY HOUSE



COCKTAIL PACKAGES		PER PERSON	INCLUSIONS
1 HOUR EVENT		\$56.00 <sup>3</sup>	<ul style="list-style-type: none"> <li>• 5 lines of canapés</li> <li>• 10 items per person</li> <li>• Deluxe beverage package</li> </ul>
2 HOUR EVENT		\$64.00 <sup>3</sup>	<ul style="list-style-type: none"> <li>• 7 lines of canapés</li> <li>• 14 items per person</li> <li>• Deluxe beverage package</li> </ul>
3 HOUR EVENT		\$78.00 <sup>3</sup>	<ul style="list-style-type: none"> <li>• 9 lines of canapés</li> <li>• 18 items per person</li> <li>• Deluxe beverage package</li> </ul>

  

UPGRADE OPTIONS	PACKAGE	PER PERSON	INCLUSIONS
	PREMIUM BEVERAGE PACKAGE	Additional \$5.00	<ul style="list-style-type: none"> <li>• Crown Lager</li> <li>• Cascade Premium Light</li> <li>• Wine Society Vintage Brut</li> <li>• Riverstone Semillon Sauvignon Blanc OR Riverstone Chardonnay</li> </ul>
SUBSTANTIAL CANAPE ITEMS	Additional \$7.00	<ul style="list-style-type: none"> <li>• Sweet soy chicken</li> <li>• Fine sliced barbequed lamb</li> <li>• Stir fried tofu and vegetables</li> <li>• Somen noodles with chilli prawns</li> <li>• Mushroom and Spanish onion fritters</li> <li>• Chorizo and asparagus risotto cakes</li> <li>• Salt and pepper chicken strips</li> <li>• Beer battered fish</li> <li>• Rosemary and parmesan roast chat potato wedges</li> </ul>	

1 ALL PRICES INCLUDE GST. CATERING PRICES ARE MON – SAT & VALID UNTIL 31 MARCH 2012  
 2 WHERE GUEST NUMBERS FALL BELOW 50 PEOPLE OR ARE ON A PUBLIC HOLIDAY A TAILORED PROPOSAL WILL BE PROVIDED.  
 3 SUNDAY SURCHARGE OF \$6.00 PER PERSON

## FINGER FOOD SELECTION

Stir fried crab and ginger salad in a noodle shell with nam jim  
Tartlet of braised beef cheek with mushroom ragout and hollandaise  
Miniature corn muffins with red caviar and crème fraiche  
Sushi crepes with seared salmon, wasabi and ginger  
Tartlet of Moroccan spiced lamb with baba ghanoush and caramelised onion  
Blue cheese mousse with pickled radish on crisp crouton  
Chilled oysters served with lime caviar and snipped chives  
Tartlet of tea smoked ocean trout with mango and coriander salsa  
Spiced prawn sate on lemongrass with peanut and chilli dip\*  
Roast baby potatoes filled with duck and enoki mushroom ragout\*

## DEMITASE SOUP SELECTION

Prawn and ginger with fresh lime\*  
Creamy cauliflower and pea with smoked paprika\*  
BBQ duck consommé with black fungus and water chesnuts\*  
Sweet corn, chilli and coriander with coconut\*  
Chilled asparagus with crème fraiche

## BAMBOO SKEWER SELECTION

BBQ pork medallions with cashew and mustard salsa\*  
Swordfish in thyme and rosemary with lemon aioli\*  
Kashmiri lamb with eggplant kasundi\*  
Lemongrass and ginger chicken with mango and coriander relish\*  
Crisp won ton king prawns with chilli lime dip\*  
Chorizo and shrimp with cherry and ginger pickles\*  
Button mushrooms, fetta and basil with oven dried tomato\*

\*served hot

## BAMBOO FORK SELECTION

Ginger and tamari marinated Tasmanian salmon  
Tandoori spiced chicken with cucumber and mint yoghurt\*  
Seared Japanese scallops wrapped in seaweed with wasabi butter sabayon\*  
Lime and ginger king prawns with green papaya salad  
Tataki of Yellow fin tuna with pickled seaweed  
Miniature fillet of veal mignon with béarnaise sauce\*  
Shichimi Tomatoes with a Japanese spice

## BAMBOO STEAMER SELECTION (YUM CHA STYLE)

Sui mai filling options include prawn, chicken, beef or vegetarian\*  
Steamed buns Char sui pork and water chestnut or Red bean and ginger\*  
Har Gow prawn and bamboo shoot in crystal pastry\*  
Tortellini wild mushroom, shallot and herb\*

## CERAMIC SPOON SELECTION

Lamb Korma with date and coconut chutney and fried shallots\*  
Chicken Coq au Vin with a sauté of exotic mushrooms and micro herbs\*  
Ginger and Sake veal fillet on parsnip puree with taro crisps\*  
Oysters Bloody Mary topped with finely sliced chives and cracked pepper  
Boston Bay mussels steamed with lemongrass served with chilli jam\*  
Lemon and thyme risotto with spiced sausage topped with tomato relish\*  
Ganmodoki fried Japanese tofu with prawn, carrot and shitake mushrooms\*  
Braised lentils flavoured with roasted garlic and truffle oil\*  
Thai chicken salad with hot and sour dressing and fried shallot

\*served hot

## DESSERT CANAPES

Mini sticky date tartlets

Caramelised pineapple on a bamboo fork with butterscotch

Strawberry and passion fruit trifle in a crisp filo shell

Sugar dusted wafer cones filled with chocolate ganache

Grand Marnier marscapone on pistachio shortbread with citrus zest

## SUBSTANTIAL CANAPES

Served in paper pails with chopsticks:

Sweet soy chicken with steamed water spinach & bean sprouts\*

Fine sliced barbequed lamb with mesclun, croutons and mustard dressing

Stir fried tofu and vegetables with peanut lime dressing\*

Somen noodles with chilli prawns, cucumber and mint

Served in paper cones with a bamboo fork:

Mushroom and Spanish onion fritters with mango salsa\*

Chorizo and asparagus risotto cakes with tomato relish\*

Salt and pepper chicken strips with lemon mayonnaise\*

Beer battered fish, chunky chips and lemon\*

Rosemary and parmesan roast chat potato wedges drizzled with sour cream\*

\*served hot

Additional menu items are available on request

## DELUXE BEVERAGE PACKAGE

<b>Full strength beer</b>	Crown Lager
<b>Low alcohol beer</b>	Cascade Premium Light
<b>Sparkling wine</b>	Wine Society Vintage Brut
<b>White wine</b>	Woodhouse Semillon Sauvignon Blanc
<b>Non alcoholic</b>	Mineral Water & Orange Juice

## PREMIUM BEVERAGE PACKAGE

<b>Full strength beer</b>	Crown Lager
<b>Low alcohol beer</b>	Cascade Premium Light
<b>Sparkling wine</b>	Wine Society Vintage Brut
<b>White wine</b>	Riverstone Semillon Sauvignon Blanc OR Riverstone Chardonnay
<b>Non alcoholic</b>	Mineral Water & Orange Juice

No red wine available for cocktail parties, due to the sandstone flooring on the verandah.  
Beverages also available on consumption.