



CATERING MENU

CANAPÉS

35 PIECES - ONE BITE TO START

(G) GLUTEN FREE (V) VEGETARIAN

OYSTERS – NATURAL, KILPATRICK, OR GUACAMOLE.....	90
KINGFISH SASHIMI W/ LIME DRESSING (GF ON REQ).....	90
SMOKED SALMON ON OYSTER SHELL (GF ON REQ).....	80
CHICKEN SATAY SHOOTERS	70
SMOKED DUCK EN CROUTE W/ RED ONION JAM.....	80
PRAWN DUMPLING W/ COCONUT SAUCE.....	80
SCALLOP CEVICHE W/ CORIANDER, CHILLI, RED ONION & BABY FENNEL (GF).....	90
SALMON & CRAB CREPES W/ SUNDRIED TOMATO.....	70

VEGETARIAN CANAPÉS

35 PIECES

(G) GLUTEN FREE (V) VEGETARIAN

COLD BEETROOT & ZUCCHINI FRITTATA W/ SUNDRIED TOMATO.....	60
ROASTED BUTTON MUSHROOMS W/ CHILLI, HERBS & LEMON.....	60
MOROCCAN VEGETABLE KEBABS W/ CHERRY TOMATO.....	60

NOODLE BOXES

\$9 EACH - MINIMUM ORDER QUANTITY 12

CHICKEN CHOW MEIN	
GNOCCHI BOLOGNESE	
MUSHROOM RISOTTO.....	(V)
FISH & CHIPS	

FINGER FOOD

35 PIECES - TWO BITES FOR MOST

(G) GLUTEN FREE (V) VEGETARIAN

BEER BATTERED FISH BITES W/ HOUSE TARTARE.....	70
SPICY CHICKEN WINGS (GF ON REQ)	65
PARTY PIES – LAMB, BEEF & CHICKEN	85
SAUSAGE ROLLS	70
MEDITERRANEAN VEGETABLE ARANCINI (V).....	60
CHICKEN KEBABS IN SOYA TERIYAKI SAUCE (GF).....	70
CRAB CAKES W/ SPICY MAYO	70
LAMB KEBABS W/ CHIPOTLE MAYO	70
BITTERBALLEN (BEEF CROQUETTES) W/ DIJONNAISE.....	60
TEMPURA PRAWNS	70
SALT & PEPPER SQUID (GF ON REQ)	70
SAMOSAS (50 PIECES)	50
VEGETARIAN SPRING ROLLS (50 PIECES).....	50
DIM SIMS (50 PIECES).....	50

DESSERT

35 PIECES

CHOCOLATE TRUFFLES	40
LEMON TARTLETS	40
CHOCOLATE STRAWBERRIES.....	40
FRUIT KEBABS W/ MAPLE YOGHURT	40

\$1 PER HEAD CHARGED FOR ANY DESSERT NOT SUPPLIED BY THE HOTEL.