COCKTAIL & DRINKS MENU

Menus for drinks and savouries
Available for office functions and other venues

Attractively presented on platters which can be served directly to guests.

Prices below are based on a minimum of 120 guests (extra charges will apply forsmaller groups)
Available Monday to Friday only and includes the following:

- Food and beverage package for 2 hours
- Glassware and bar accessories
- Linen cloths for bar and scatter tables (not seating tables)
- Oven and kitchen equipment as required
- Platters and cocktail serviettes

Fresh seafood - Are you looking to impress?

Why not add some award winning Coffin Bay oysters to your menu "Coffin Bay is arguably the best oyster farming area in Australia, and the winnerof the 2009 vogue produce award".

- Delivered fresh and shucked by Garnishes Chef's
- Price on request
- Please note: A minimum of 1 weeks' notice is required

www.garnishescatering.com.au
P 07 3852 6644
E info@garnishescatering.com.au
18 Edmondstone Rd Bowen Hills QLD 4006

COCKTAIL & DRINKS MENU

MENU A @ $52.50 per person

SERVED COLD

Vietnamese Chicken Summer Rolls (avl GF)
Rolled in house, shredded streamed chicken, glass noodles and crisp vegetables served with a peanut plum sauce.

Prawn Fritters M
Diced Australian king prawns with chili, coriander, and tangy lemon, in light and fluffy fritters topped with creamy guacamole.

Tomato Bruschetta (V)
Vine-ripened tomatoes, Spanish onion, picked basil and aged balsamic glaze on toasted ciabatta spread with cream cheese.

SERVED HOT

Petite Vegetarian Quiche (V)
A delicate filo pastry with seasonal garden vegetables sautéed in olive oil, sea salt, finished with fresh herbs, and aged cheddar.

Pumpkin Arancini (GF, V)
Creamy risotto arancini, hand rolled with Queensland Blue pumpkin and Parmigiano-Reggiano, served golden with paprika aioli.

Gourmet Cheese and Herb Potatoes (GF, V)
Baby Chat potatoes filled with Persian fetta, aged cheddar, mild Parmesan and freshly cut herbs.

Spring Lamb Calzethes
Ground Lamb rump, Danish fetta, Kalamata olives and fresh herbs rolled in a wonton leaf, accompanied by our house made tzatziki.

Thai Chicken Cakes
Handmade Thai chicken cakes with coriander, lemongrass, and kaffir lime leaves served with a sweet and sour sauce.

Spinach and Fetta Puffs (V)
Baby spinach and crumbled Greek fetta, with tomato chutney encased in a delicate pastry shell.

BEVERAGES

Svelte Wines, Sauvignon Blanc, SA
De Bortoli VIVO Range Shiraz 2018
James Boags
Cascade Premium Light
Orange Juice, Mineral Water & Soft Drinks

All prices are exclusive of GST.

avl = available in; GF = Gluten Free; V = Vegetarian; *v* = vegan; M = Mixed Origin Seafood

COCKTAIL & DRINKS MENU

MENU B @ $55.00 per person

SERVED COLD

Peking Duck Pittas
Crisp pittas topped with slices of Peking duck finished with an orange glaze.

Prawn and Avocado Points M
Pureed Hass avocados finished with a king Prawn on toasted bruschetta garnished with micro herbs.

Blue Swimmer Crab Cakes M
Blue swimmer crab and sweet corn cakes with local vine-ripened tomato, fresh coriander, and in-house aioli.

SERVED HOT

Spinach and Fetta Muffins (V)
Light and fluffy mini savoury muffins with creamy Persian fetta and wilted spinach

San Choi Bao Spring Rolls
With all the beautiful flavours of San Choi Bao reformed in a spring roll sheet, with Hoi Sin sauce.

Thai Chicken Curry Puffs
Authentic Garnishes Thai curry puffs made with our in-house chicken and potatoes in a puff of pastry, served with a sweet pickled cucumber sauce.

Greek Meatballs
Authentic ground beef made with Mediterranean herbs and creamy fetta accompanied by tzatziki.

Savoury Money Bags (V)
Savoury moneybag of cumin, sweet potato, roasted cashews, and scented basil served crisp and golden.

Moroccan Lamb Pies
Tender lamb pieces sauteed in Moroccan spices and encased in short crust pastry pie.

BEVERAGES

Svelte Wines, Sparkling Brut, SA
Shore's Reach Pinot Gris, Mornington Peninsula
Brown's Posy, Cabernet Sauvignon 2019
James Boags Premium Lager
Asahi 3.5% Suer Dry
Orange Juice, Mineral Water & Soft Drinks

All prices are exclusive of GST.

avl = available in; GF = Gluten Free; V = Vegetarian; *v* = vegan; M = Mixed Origin Seafood

COCKTAIL & DRINKS MENU

MENU C @ $57.50 per person

SERVED COLD

Tasmanian Salmon Rosti M
Smoked Tasmanian salmon on a Swiss rosti cake with sour cream and fresh dill.

Gourmet Sushi (avl GF, V, *v*) M
Our house made hand rolls include chicken and avocado, vegetarian, salmon and cucumber, California, and teriyaki chicken.

Zesty Prawn Spoons (GF) M
A freshly cooked king prawn, served with zested lemon and limes, Hass avocado and natural yogurt.

SERVED HOT

Pulled Pork Sliders
Pulled confit pork with a fresh crisp apple slaw served in a toasted bun.

Shitake Mushroom Arancini (GF, V)
Bite sized risotto balls of shitake mushroom and creamy mozzarella.

Duck Spring Rolls
Shredded confit of duck with crisp vegetables and a sweet plum sauce.

Spinach and Fetta Pita (V)
Baby spinach and crumbled Greek fetta in crispy filo pastry served with beetroot hommus.

Satay Chicken Skewers (GF)
Succulent chicken dipped in a Kingaroy peanut satay sauce served on bamboo skewers.

Camembert, Sun-dried Tomato and Caramelized Onion Quiche (V)
Our most popular vegetarian canapé, light and fluffy in a crisp filo pastry case.

Fresh Japanese Scallops (GF)
Macerated in Sauvignon Blanc, served with Hollandaise and fresh chives.

Beef Wellingtons
Tender beef wellington topped with a mushroom duxelle and wrapped in light puff pastry.

avl = available in; GF = Gluten Free; V = Vegetarian; *v* = vegan; M = Mixed Origin Seafood

COCKTAIL & DRINKS MENU

MENU C @ $57.50 per person

BEVERAGES

Chandon Brut Methode Traditionnelle
Cape Vale, Sauvignon Blanc - Margaret River, WA
Pepper Jack Shiraz - Barossa Valley, SA
Peroni
Asahi 3.5% Super Dry
Orange Juice, Mineral Water & Soft Drink

All prices are exclusive of GST.

www.garnishescatering.com.au
P 07 3852 6644
E info@garnishescatering.com.au
18 Edmondstone Rd Bowen Hills QLD 4006

avl = available in; GF = Gluten Free; V = Vegetarian; *v* = vegan

COCKTAIL & DRINKS MENU

MENU D @ $75.00 per person

SERVED COLD

Coffin Bay Oysters (GF) M
Served three ways with a raspberry mignonette, virgin marry and natural with lemon.

Mulled Wine Pears (GF, V)
Williams pears poached in a Shiraz and accompanied by bites of Gorgonzola and walnut.

Oriental Platter (avail GF)
Our freshly made Vietnamese summer rolls with a peanut plum sauce, refreshing lychees filled with cream cheese ginger and our house made sushi with a sweet soy.

SERVED HOT

Beetroot and Fetta Tartlet (V)
Balsamic roasted beetroot and caramelised onion tart topped with Danish fetta encrusted in a crisp short crust pastry shell.

Sticky Pork Belly Tasters (GF)
Pressed confit of pork belly, crackling and glazed in a house made sweet soy.

Beef Cheek Pie
Slow-cooked beef cheek pie with garlic, thyme, and juniper berries in a crunchy pastry based and topped with a pea and potato mash.

Lamb Sliders
Greek influenced lamb patties on a petite ciabatta bun, with cucumber, tzatziki, and shredded cos.

Thai Chicken Cakes
Handmade Thai chicken cakes with coriander, lemongrass, and kaffir lime leaves served with a sweet and sour sauce.

Miso Scallops M
Pan seared and served in shell with a buttered miso paste and crisp shallot garnish.

Duck l' Orange (GF)
A traditional dish with an eastern influence served on coconut risotto in canapé spoons

www.garnishescatering.com.au
P 07 3852 6644
E info@garnishescatering.com.au
18 Edmondstone Rd Bowen Hills QLD 4006

avl = available in; GF = Gluten Free; V = Vegetarian; *v* = vegan; M = Mixed Origin Seafood

COCKTAIL & DRINKS MENU

MENU D @ $75.00 per person

FORK DISHES (CHOICE OF ONE)

Thai Green Chicken Curry (GF, avail V)
A refreshing curry with green beans, carrot, and baby peas with chicken.

Massaman Curry (GF, avail V)
Rich curry full of spices and herbs, served with potato, apple, tomato and your choice of chicken or beef.

Traditional Beef Stroganoff (GF)
Braised beef with onions and mushrooms in gravy finished with red wine, sour cream and sliced gherkins.

Tortellini in Creamy Tomato Basil Sauce (V)
Fresh Tortellini served in a roasted tomato, capsicum and basil sauce finished with a touch of cream.

FINISHING TOUCHES (CHOICE OF ONE)

Boutique Petit Fours (V)
Including a variety of Mini Tarts, French Macarons and Gourmet Sweet Slices.

Dessert Cups (V)
Chocolate mousse layered with raspberry jelly and topped with dark chocolate ganache served in dessert cube.

Layers of coffee and caramel mousse with a playful crunch of caramel popcorn served in dessert tube.

BEVERAGES

Chandon NV, Brut NV
Shaw and Smith, Sauvignon Blanc, SA
Pepper Jack, Shiraz - Barossa Valley, SA
Peroni
Coopers Mild Ale, Mid Strength
Orange Juice, Mineral Water & Soft Drink
Penfolds Port

All prices are exclusive of GST.

www.garnishescatering.com.au
P 07 3852 6644
E info@garnishescatering.com.au
18 Edmondstone Rd Bowen Hills QLD 4006

avl = available in; GF = Gluten Free; V = Vegetarian; *v* = vegan