

Deluxe Wedding Cocktail Party

Please 5 hot and 5 cold items

Cold Canapés

- Thai style prawn, coriander chutney (g)
- Assorted sushi and nori rolls, ginger wasabi dip (g)
- Seared scallops, chilli & lime salsa (g)
- Smoked salmon tartar, pumpernickel & caper relish
- Sydney rock oyster with frosted mango salsa (g)

Cold Vegetarian Canapés

- Roasted artichoke with goats cheese
- Tian of roasted vegetables with humus & parmesan flakes
- Vegetarian California rolls, light soy dip
- Roulade of blue mascarpone, honey & toasted hazelnuts (g)
- Bruschetta with semi dried tomato

Cold Canapés

- Grand Marnier parfait, caramelized onion, French toast
- Prosciutto & grilled vegetable, crostini
- Minced tandoori flavoured lamb, baby potato (g)
- Smoked chicken & mango salad in flaky pastry
- Cocktail prawn on crispy round with pesto aioli

Hot Canapés

- Gourmet cocktail pies with tomato sauce
- Kransky with BBQ sauce
- Chicken tikka with mango pickle (g)
- Sui mai Chinese dumpling sesame dip
- Roasted baby chats with creamed chicken, Swiss cheese gratin
- Assorted cocktail quiches
- Gourmet mini pizza

Hot Seafood Canapés

- Tasmanian salmon croquettes with sesame crust lime dip
- Salt & pepper squid with garlic aioli (g)
- Baby blue eye cod tempura, relish mayo
- Tasmanian oyster Kilpatrick (g)
- Tempura prawn with wasabi dip

Hot Vegetarian Canapés

- Curried vegetable samosa, cucumber raita
- Mini bouche with mushroom ragout
- Roasted pumpkin tartlet with Persian feta
- Vegetable spring roll with oriental dipping sauce
- Spanakopita triangle with cooling tzatziki dip

Waters Edge

Stand up Main Course (Select 3 items)

Thai yellow curry with bamboo shoots and cashew nuts (beef, chicken, pork or veg)

Stir fry chicken or beef, shiitake mushrooms, bok choy, oyster sauce

Tandoori chicken thighs with cooling raita and lentil wafer

Beef tortellini, garlic tomato and marjoram sauce

Stir fried Hokkien noodles with Asian vegetables, chilli and oyster sauce

Penne pasta tossed with spinach, cherry tomatoes, kalamata olives and evo

Viennese boneless chicken thigh, breaded & deep-fried

Salt and pepper squid with saffron mayo

Pork Char Sui and peanut salad on rice vermicelli

Lamb tangine on herbed couscous

Truffle Mushroom risotto

Fish and chips wrap w/wasabi mayo

Sugar & Spice

Our pastry chef presents hand made

Iced petite fours, assorted Friandise, Toffee profiteroles, chocolate truffle, panna cotta with macerated berries, Ginger brulee in spoon, Cointreau ganache

or

Three selected Australian handcrafted cheeses

With muscatel cluster fresh and dried fruit of the season

Assortment of crackers, oat meal biscuits and crusty European style breads

Select three (3) hand crafted cheeses from our selection of:

South Australian blue cheese Tarago River

Made from whole cows milk, chalky curds, mature to a soft runny texture,

full slightly astringent flavour

Gippsland brie cheese

Light fermentation, mild milky flavours & mild mushroom rind

From burnie Tasmania- mercy valley cheddar

Spicy crumbly smooth, distinctive sharp bite of vintage cheddar with a creamy melt

Tasmanian Brie

From the rich dairy country around Burnie

Delightful pigment flavour, hand crafted with a fragrance of mushrooms

Persian style feta cheese from the Yarra Valley

A salty tang rounded by the smooth taste of cow's milk, oil garlic & fresh picked herbs

Saint Claire

From the Tasmania south coast sweet nutty and full of flavour

Quince paste

Its perfume, and sweetness compliments all varieties but especially blue & soft ripened cheeses

Coffee and tea

Waters Edge

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