

## NEW YEAR'S EVE MENU

### Roaming Canapés

Arancini filled with Bocconcini,  
roast pumpkin and baby spinach (v)



Tempura king prawns served with  
wasabi mayonnaise (v)



Chicken satay skewers with a spicy peanut sauce (gf)



Salt and Szechuan Calamari with lime chili aioli (v)



Ricotta and cheese puffs with tomato basil salsa (v)



Chefs selection of mini quiches



Steamed Pork Wontons (gf)

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### Buffet items

Honey baked ham of ham with glaze pineapple (gf)



Lamb kebabs with Tzaziki sauce (gf)



Oven baked Herb and Pecorino crusted  
Chicken with a veloute sauce



Spinach Tortellini in a portabella mushroom,  
roast capsicum and pesto sauce (v)

**NYE**  
2020

### Buffet items continued...

King prawn Salad drizzled with a tangy  
tomato mayonnaise (v) (gf)



Roquette pear Parmesan salad with a  
white balsamic reduction (v) (gf)



Charcuterie board-mix of cold cuts  
Olives and cheeses (gf)



Caprese salad of tomato, bocconcini and  
basil drizzled with pesto (v) (gf)



Artisan Bread Display



Petite beef stroganoff Pies



Garlic prawn twisters



Individual boxes with Rigatoni pasta served  
in a home-made napolitana sauce (v)

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### Dessert

Mini Gelato cones



Fresh Strawberry Romanoff



Assorted seasonal fruit