



COCKTAIL MENU – SPRING - SUMMER 2011

Spring is in the air! Time to throw off the shackles of heavy winter food and savour something a little lighter. Avocado, mango and cucumber provide smooth and crisp flavours for this Spring and Summer menu. Octopus swims its way onto our canapé list . Don't forget that Christmas is a few short months away.....

We suggest five pieces per person for the first hour, then four pieces per person for each hour thereafter of your event.

COLD CANAPES

• Smoked trout mousse tartlet, button mushroom chips, chervil	3.40
• Rabbit & porcini rillettes, almond crostini (gf)	3.70
• Butterflied prawn, avocado & mango salsa, aniseed biscuit (df)	3.80
• Iced tea jelly, octopus & tobiko (gf/df)	3.50
• Beetroot marshmallow, truffle & celeriac salad (v/gf)	3.20
• Duck liver parfait, red onion & currant salsa, hazelnut praline biscotti	3.20
• Seared tuna nicoise cups, quail egg, green bean & kipfler salsa	3.50
• Corn & chilli polenta cake, crab & apple remoulade (gf)	3.30
• Spiced quinoa, pickled cucumber, caramelized tofu spoon (vg/gf/df)	3.70
• Horseradish crusted beef, panzanella salad, filo cup	3.20
• Potato latke, smoked salmon, caviar, chive crème fraiche (gf)	3.00
• Assorted freshly made sushi, soy dipping sauce, pickled ginger, wasabi (gf/df/do/vg available)	2.70
• Cavalo Nero & ricotta frittata, soubise, olive (v/gf/do)	2.60
• Cos lettuce cup, Thai chicken fritter, hot & sour sauce (gf/df)	3.00
• Baked polenta round, baby bocconcini, prosciutto, pesto (gf)	2.80
• Spicy beef brisket rice paper roll (gf/df/do)	2.60
• Thai pork & prawn rice paper roll, hoi sin & peanut dipping sauce (gf/df/do)	2.70
• Jimmy's satay tofu & peanut mince rice paper roll (vg/gf/do)	2.60
• Double smoked ham, seed mustard mayo, cheese ribbon sandwich (do)	2.60
• Roasted chicken breast, herb mayonnaise ribbon sandwich (do)	2.70
• Salt & pepper cucumber & watercress sandwich, dill cream cheese (v/do)	2.60

(v) vegetarian (gf) gluten free (vg) vegan (df) dairy free (do) drop-off

Menu valid 05.09.2011 to 26.02.2012.

All pricing is per piece, exclusive of GST & food only. Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

Before consuming any Sustainable Catering Services products, please consider that they are produced in facilities which handle the following ingredients: milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats & spelt) and celery.

Products may contain traces of nuts & gluten unless otherwise noted.

T: 07 3844 7810 F: 07 3844 9964 E: catering@winendinem.com W: www.winendinem.com



Sweet

- Chocolate dipped ice cream cones (minimum order of 50 applies) 3.90
- Petite pashka, honey glazed pear, waffle tuille 3.50
- Marshmallow cone, cherry fizz, hundreds & thousands 3.50

Please note that most of our cold canapés can be dropped off or collected however some assembly may be required to ensure the best product.

HOT CANAPES

- Grilled scallop, creamed leek, chive & fennel pie (do) 4.00
- Tom Yum prawn & kaffir lime noodle cake (gf/df/do) 3.40
- Shredded duck, cumquat & quince puffs (do) 3.30
- Pork belly miniature taco, baked cumin rocks, hot sauce (df) 3.60
- Game fowl ballotine, sour peppers, mushroom, beer batter 3.90
- Spanish paella arrancini, aioli (gf) 3.40
- Warm prawn & chicken har gow spoon, wasabi pearls, wakami, apple ponzu 3.60
- Truffled morel & marjoram croquettes, garlic chive mayonnaise (v/gf) 3.20
- Tea smoked duck pancakes, hoi sin, cucumber, shallot (df) 3.80
- Beef cheek pie, minted mushy pea & mascarpone mash (do) 3.00
- Petite croque monsieur 3.00
- Cauliflower filo rolls, cumin & mint yoghurt (v/do) 2.80
- Thai fish cakes, snake beans, satay sauce (gf/df) 2.90
- Chicken & leek risotto ball (gf/do) 2.90
- Chicken, kaffir lime & water chestnut, tofu wrapped spring rolls (gf/df) 3.00
- Petite goat's cheese & lemon tart (v/do) 2.90
- Snapper & green pea chowder, brandade cakes, roast garlic aioli (gf/do) 3.00
- Harissa spiced lamb & preserved lemon sausage rolls (do) 2.80
- Vegetarian spring roll, hoi sin & spiced red pepper jam (v/df) 2.40
- Balsamic beetroot, ricotta, parsley & caper quiche (v/do) 2.60
- Lemon myrtle tempura prawn, sweet soy mayonnaise 3.30
- Falafel, honey spiced pumpkin salsa (vg/gf/df/do) 2.60

(v) vegetarian (gf) gluten free (vg) vegan (df) dairy free (do) drop-off

Menu valid 05.09.2011 to 26.02.2012.

All pricing is per piece, exclusive of GST & food only. Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

Before consuming any Sustainable Catering Services products, please consider that they are produced in facilities which handle the following ingredients: milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats & spelt) and celery.

Products may contain traces of nuts & gluten unless otherwise noted.

T: 07 3844 7810 F: 07 3844 9964 E: catering@winendinem.com W: www.winendinem.com



Bigger Bites

Savoury

- Pork & fennel sausage on baguette, onion relish 4.50
- Mini wagyu beef burger, cheddar, caramelized onion, rocket 4.50
- Pork chipolata hot dog, American mustard, tomato sauce 3.50
- Mini smoked salmon bagel, dill cream cheese, raspberry vinegar pickled onions 4.40
- Slow cooked chicken & bean enchilada, spicy guacamole, sour cream (v available) 5.50

Skewers

- Greek marinated lamb skewer, tzaziki (gf) 3.50
- Penang peanut marinated chicken kebab (gf/df) 3.40
- Chilli, coconut & lemongrass prawn skewers (gf/df) 3.90
- Black bean dressed barbecued veggie skewer (vg/gf/df) 2.60
- Salt & pepper squid skewer, nouc chan (gf/df) 3.00
- Wagyu beef shaslik, Dianne sauce (gf/df) 3.90
- Grilled sticky pork skewers (gf/df) 3.20

2 Hour Cocktail

- Cold "Value" Basics 18.00

No chef required, 10 items per person
Minimum order of 20

- Trio of dips platter, crisps & toasted bread (v)
- Assorted freshly made sushi, soy dipping sauce, pickled ginger, wasabi (gf/df/vg available)
- Cavalo Nero & ricotta frittata, soubise, olive (v/gf)
- Two types of gourmet ribbon sandwiches
- Two types of premium rice paper rolls (gf)
- Balsamic braised beetroot, ricotta, parsley & caper quiche (v)
- And to end on a sweet note.....petite sweets (2 per person)

(v) vegetarian (gf) gluten free (vg) vegan (df) dairy free (do) drop-off

Menu valid 05.09.2011 to 26.02.2012.

All pricing is per piece, exclusive of GST & food only. Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

Before consuming any Sustainable Catering Services products, please consider that they are produced in facilities which handle the following ingredients: milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats & spelt) and celery.

Products may contain traces of nuts & gluten unless otherwise noted.

T: 07 3844 7810 F: 07 3844 9964 E: catering@winendinem.com W: www.winendinem.com



Words we take for granted

Rillette	Meat pate with the meat usually combined with rendered fat
Tobiko	Flying fish roe
Nicoise	A traditional French salad
Remoulade	Dressing based on mayonnaise and mustard
Quinoa	South American grain that is cooked in a similar way to rice
Latke	A potato pancake from Europe similar to a rosti
Cavalo Nero	A kind of kale known as black cabbage or Tuscan cabbage
Soubise	Thick sauce made from slow roasted onions and garlic
Brisket	A cut of beef that is best slow cooked
Morel	A kind of wild forest mushroom
Tom Yum	Fragrant Thai soup that is sweet and sour
Ballotine	A piece of meat, fish, or poultry that has been boned, stuffed and then rolled and tied into a bundle. It is then usually poached or braised
Paella	Traditional Spanish rice dish
Arrancini	Risotto ball that has been crumbed and fried
Har gow	Traditional Chinese dumpling
Wasabi Pearls	Droplets of wasabi that have been formed through a spherification process
Ponzu	Citrus-based sauce commonly used in Japanese cuisine
Croque Monsieur	A grilled sandwich containing double smoked ham and a cheesy béchamel paste
Kofta	Traditional Middle Eastern dish consisting of a meat or vegetable that has been pressed and shaped then baked or grilled
Chowder	A thick soup usually made from seafood
Brandade	A potato and seafood cake or dip
Harissa	Middle Eastern spiced sauce
Nouc Chan	Light Vietnamese dipping sauce
Pashka	Russian dessert made from ricotta and a variety of peel

(v) vegetarian (gf) gluten free (vg) vegan (df) dairy free (do) drop-off

Menu valid 05.09.2011 to 26.02.2012.

All pricing is per piece, exclusive of GST & food only. Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

Before consuming any Sustainable Catering Services products, please consider that they are produced in facilities which handle the following ingredients: milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats & spelt) and celery.

Products may contain traces of nuts & gluten unless otherwise noted.

T: 07 3844 7810 F: 07 3844 9964 E: catering@winendinem.com W: www.winendinem.com