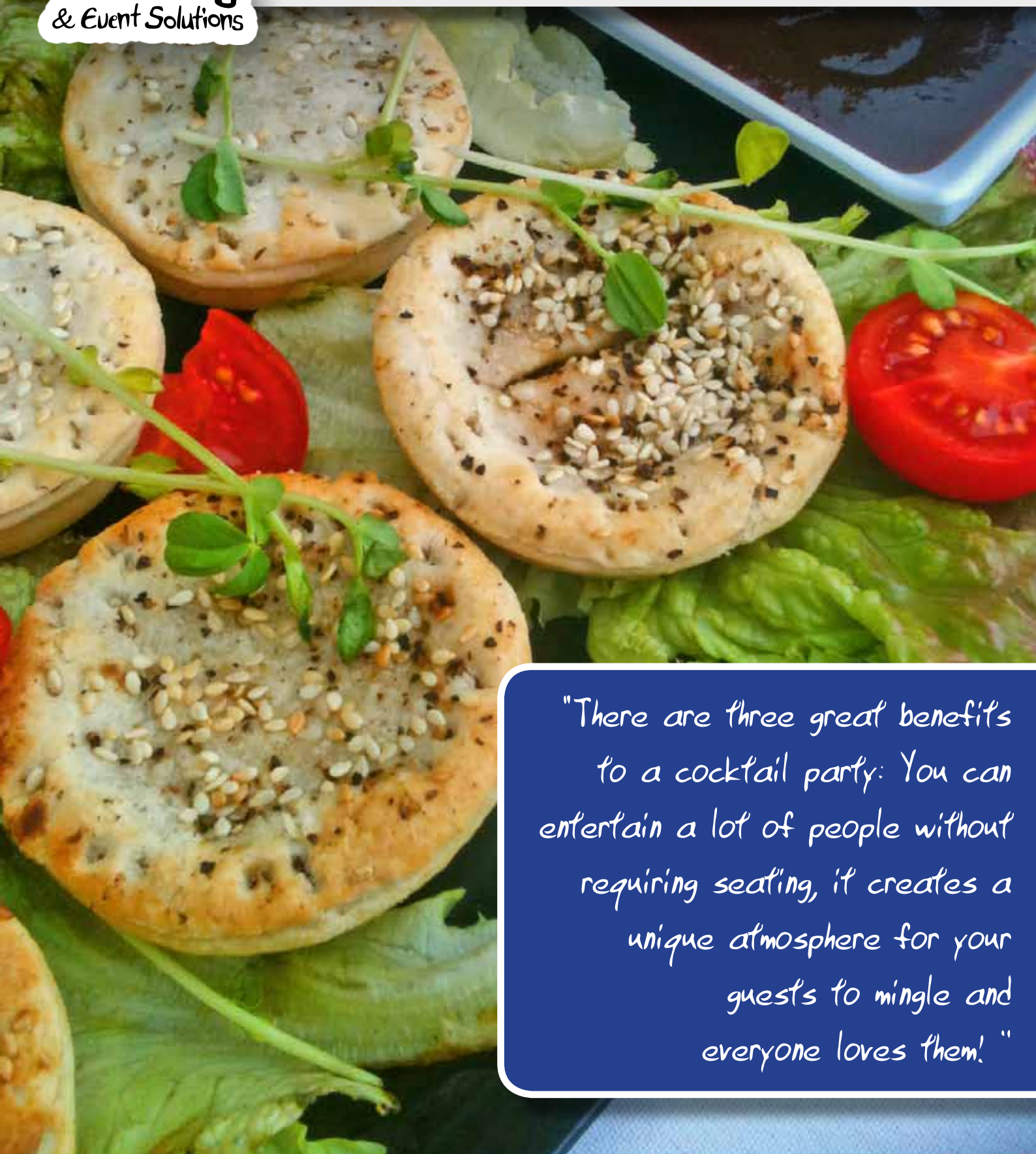


## COCKTAIL FOOD & PLATTERS



*"There are three great benefits to a cocktail party: You can entertain a lot of people without requiring seating, it creates a unique atmosphere for your guests to mingle and everyone loves them!"*



## Cocktail Food

We offer a wide range of quality handmade finger food designed to suit all styles of functions or events. Our Affordable Finger Food and Gourmet Canapé packages have been tried and tested over a number of years and are the most popular of our cocktail food ranges. If you require a particular item that is not listed or wish to customise your menu, please speak to our friendly customer service team.

We provide professional chefs and wait staff who will cook, present, serve your food and clean up.

### Full Meal

#### Packages from \$11.90 to \$36.90pp

One of the important benefits of a cocktail party is that you are able to entertain large numbers of people without needing seating. This style of function also encourages your guests to mingle. Our full meal menus are designed to provide a full dinner or lunch for your guests.

### Light Meal

#### Packages from \$9.90 to \$28.90pp

These packages are ideal for functions where you need to provide cocktail food with drinks, not a full meal. We find that typically, this style of function would be held over one to two hours.

### Appetisers

#### Packages from \$5.90 to \$14.90pp

Choose four items from our wide range of menus to be served before your main meal.

All of our finger food and canapés are served with dipping sauces and condiments. We also supply cocktail serviettes.

For your convenience we also provide affordable beverage packages that includes not only alcohol but also soft drinks, juices, glasses, and a bar with linen and bar staff.



**FREE stainless steel cocktail table hire & wine, beer and champagne glasses**



..When you select any of our Gourmet Canapé menus



Combine catering & party hire to get a **FREE case of bubbly!**

When catering is over \$1,000 and hire value is over \$600



## Fingerfood Package 1

### Your Menu

#### 1: Mini Quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling, are handmade with light pastry.

#### 2: Sesame Prawn Toast

Bites of King Prawn with toasted sesame seeds on crispy toast.

#### 3: Spinach & Cheese Triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

#### 4: Vegetable Mini Spring Rolls

A delicious combination of Asian greens including Chinese cabbage and carrot. Served with a sweet chilli dipping sauce. (v)

#### 5: Cocktail Samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour. (v)

#### 6: Thai Fish Cakes

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

#### 7: Zucchini Frittata

A tasty "melts in the mouth" frittata made without pastry. (v)

#### 8: Mini Supreme Pizza

Red and green capsicum, diced ham and cheese on a tomato base.

#### 9: Tasty Meat Balls

100% Australian beef. Served with tomato and barbeque sauce.

#### 10: Cocktail Sausage Rolls

Made with the perfect pastry, these bite size delicacies are filled with beef. We also offer a vegetable filling perfect for vegetarians.

**Full Meal (10 portions) \$11.90 per guest - Includes GST**

**Light Meal (Choose 8) \$9.90 per guest - Includes GST**

**Appetiser (Choose 4) \$5.90 per guest - Includes GST**

Packages can be customised. Please ask our friendly staff for more information.



**FREE stainless steel cocktail table hire & wine, beer and champagne glasses**



**..When you select any of our Gourmet Canapé menus**



## Fingerfood Package 2

### Your Menu

#### **NOODLE BOX: Potato Wedges**

Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes. (v)

#### **Salmon Mornay Profiteroles**

Delicious profiteroles filled with tasty salmon mornay.

#### **Selection Of Gourmet Vol-Au-Vents**

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood Mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties. (v = half)

#### **Curried Beef Pastizzi**

Handmade crispy flaked pastry filled with lean beef, curry, and tomato puree and diced vegetables.

#### **Honey & Soy Chicken Cocktail Skewers**

Tasty chicken skewers marinated in honey and soy.

#### **Mini Lamb And Rosemary Pies**

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth. The tastiest party pies in Sydney!

#### **Cocktail Samosas**

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour. (v)

#### **Spinach & Cheese Triangles**

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

#### **Vegetable Mini Spring Rolls**

A delicious combination of Asian greens including Chinese cabbage and carrot. Served with a sweet chilli dipping sauce. (v)

#### **Mini Quiche Lorraine**

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling, are handmade with light pastry.

#### **Thai Fish Cakes**

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

#### **Cocktail Sausage Rolls**

Made with the perfect pastry, these bite size delicacies are filled with beef. We also offer a vegetable filling.

#### **Sesame Prawn Toast**

Bites of King Prawn with toasted sesame seeds on crispy toast.

#### **SOMETHING SWEET**

Chocolate mud cake squares  
Bite size pieces of chocolate mud cake

**Full Meal (12 portions) \$16.90 per guest - Includes GST**

**Light Meal (Choose 8) \$13.50 per guest - Includes GST**

**Appetiser (Choose 4) \$6.90 per guest - Includes GST**

Packages can be customised. Please ask our friendly staff for more information.





## Fingerfood Package 3

### Your Menu

#### NOODLE BOX OPTIONS

- Hokkien salad noodle box:  
Crisp shredded vegetables with Hokkien noodles dressed with a light Asian style sauce. (v)
- Potato wedges served in a noodle box: Hot potato wedges with a paprika dusting served with a dollop of sour cream, in individual noodle boxes. (v)

#### Garlic Prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter

#### Grilled Chorizo Pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic.

#### Roast Capsicum & Feta Mini Quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)

#### Vegetable Frittata

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)

#### Thai Fish Cakes

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

#### Salmon Mornay Profiteroles

Delicious profiteroles filled with tasty salmon mornay.

#### Curried Beef Pastizzi

Handmade crispy flaked pastry filled with lean beef, curry, and tomato puree and diced vegetables.

#### Mini Lamb And Rosemary Pies

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth. The tastiest party pies in Sydney!

#### Mini Quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

#### Selection Of Gourmet Vol-Au-Vents

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties. (v = half)

#### Honey & Soy Chicken Cocktail Skewers

Tasty chicken skewers marinated in honey and soy.

#### Spinach & Cheese Triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

#### SOMETHING SWEET

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard. Watch them disappear!

Individual serve pavlova with fresh fruit

Mini pavlovas topped with fresh cream and seasonal fruit.

<b>Full Meal (12 portions)</b>	<b>\$21.90 per guest - Includes GST</b>
<b>Light Meal (Choose 8)</b>	<b>\$16.50 per guest - Includes GST</b>
<b>Appetiser (Choose 4)</b>	<b>\$9.50 per guest - Includes GST</b>

Packages can be customised. Please ask our friendly staff for more information.





## Gourmet Canapés Package 1

### Your Menu

#### NOODLE BOX OPTIONS

- King Prawn and mango noodle box (New!)  
Mango and King Prawn salad tossed through egg noodles and served in a noodle box.
- Tandoori chicken noodle box (New!)  
Marinated chicken pieces served with fresh vegetables topped with a dollop of yoghurt.
- Thai beef salad noodle box  
Tender strips of beef served in a classic Thai beef salad
- Potato wedges served in a noodle box  
Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes. (v)

#### Salt & Pepper Calamari

Delicious "pineapple cut" Calamari pieces lightly battered with salt & pepper seasoning. Served with a sweet chilli dipping sauce

#### Bruschetta

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)

#### Honey & Soy Chicken Cocktail Skewers

Tasty chicken skewers marinated in honey and soy.

#### Vegetable Frittata

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)

#### Beef And Burgundy Pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.

#### Roast Capsicum & Feta Mini Quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)

#### Grilled Chorizo Pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic. Watch them disappear!

#### Garlic Prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter

#### Mini Quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

#### Spinach & Cheese Triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

#### SOMETHING SWEET

##### Chocolate Profiteroles

Delicious choux pastry coated in chocolate and filled with custard. Watch them disappear!

##### Individual Serve Pavlova With Fresh Fruit

Mini pavlovas topped with fresh cream and seasonal fruit.

##### Fruit Platters

Seasonal fresh fruit platter.

**Full Meal (Choose 12) \$26.90 per guest - Includes GST**

**Light Meal (Choose 8) \$20.50 per guest - Includes GST**

**Appetiser (Choose 4) \$11.50 per guest - Includes GST**

Packages can be customised. Please ask our friendly staff for more information.





## Gourmet Canapés Package 2



### Your Menu

#### NOODLE BOX OPTIONS

- Thai beef salad noodle box  
Tender strips of beef served in a classic thai beef salad.
- King Prawn and mango noodle box (New!)  
Mango and King prawn salad tossed through egg noodles and served in a noodle box.
- Tandoori chicken noodle box (New!)  
Marinated chicken pieces served with fresh vegetables and topped with a dollop of yoghurt.
- Potato wedges served in a noodle box. Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes. (v)

#### Rare Roast Beef With Rocket

Slices of roast beef served on a mini bun with swiss cheese, rocket, caramelised onion and tomato tapenade.

#### Chicken Tandoori Skewers

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.

#### Crab Noodle Balls

Seafood wrapped in chow mein and served with a tasty dipping sauce.

#### Salt & Pepper Calamari

Delicious "pineapple cut" Calamari pieces lightly battered with salt & pepper seasoning. Served with a sweet chilli dipping sauce

#### Vegetable Frittata

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)

#### Bruschetta

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)

#### Beef And Burgundy Pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.

#### Garlic Prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter

#### Roast Capsicum & Feta Mini Quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)

#### Honey & Soy Chicken Cocktail Skewers

Tasty chicken skewers marinated in honey and soy.

#### Spinach & Cheese Triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

#### SOMETHING SWEET

##### Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard.

##### Caramel Slice

Individual portions of caramel slice topped with chocolate

##### Raspberry Cheesecake

A smooth and creamy baked cheesecake on a bisquit crumb base topped with raspberries.

##### Citrus Tart

A sweet pastry tart filled with a tangy citrus curd and lightly dusted with icing sugar.

##### Fruit Platters

Seasonal fresh fruit platter.

**Full Meal (Choose 12) \$31.90 per guest - Includes GST**

**Light Meal (Choose 8) \$24.50 per guest - Includes GST**

**Appetiser (Choose 4) \$12.90 per guest - Includes GST**

Packages can be customised. Please ask our friendly staff for more information.



## Gourmet Canapés Package 3

### Your Menu

#### CHINESE SPOON OPTIONS

Oysters: Fresh natural Sydney Rock oysters served on a Chinese spoon with a mini lemon wedge.

Mango Chicken: Smoked chicken, mango and coriander salad served in a Chinese spoon.

#### NOODLE BOX OPTIONS

- Marinated lamb with couscous noodle box (New!)
- Tender strips of marinated lamb fillet atop roasted Mediterranean vegetables and couscous.
- King Prawn and mango noodle box (New!)
- Mango and King prawn salad tossed through egg noodles and served in a noodle box.
- Tandoori chicken noodle box (New!)

Marinated chicken pieces served with fresh vegetables and topped with a dollop of yoghurt.

#### Peking Duck Pancake:

Pancakes filled with roast Peking duck, shallots and our chef's own Hoi Sin sauce.

#### Vegetable Rice Paper Rolls:

Freshly made rice paper roll comprising of vermicelli flavoured with premium oyster and soy sauces, fresh sliced cucumber, carrot, lettuce and sweet chilli. (v)

#### Thai Beef Skewer:

Seared tender slices of beef marinated in a mild green curry paste with seeded diced red chilli, fresh coriander, garlic, ginger and fish sauce then Swiss roll skewered.

#### Prosciutto Rolls:

Handmade prosciutto rolls containing a long green bean, semi sun-dried tomato and melted vintage cheese.

#### Mini Beef Mignon:

Beef tenderloin wrapped in bacon, topped with tomato tapenade and a blend of herbs.

#### Garlic Prawn Skewers:

Six hot skewered King prawns in a garlic and parsley infused butter

#### Crab Noodle Balls:

Seafood wrapped in chow mein and served with a tasty dipping sauce.

#### Bruschetta:

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)

#### Chicken Tandoori Skewers:

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.

#### Vegetable Frittata:

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)

#### Beef And Burgundy Pies:

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.

#### Roast Capsicum & Feta Mini Quiche:

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)

#### SOMETHING SWEET:

##### Petite Deluxe Chocolate Cake:

A bite sized chocolate cake with chocolate chunks, topped with a luscious chocolate icing and finished with fine chocolate flakes.

##### Caramel Tarte

A rich baked caramel filling in a fluted tart shell, finished with chocolate piping and a choc caramel duo rosette

##### Raspberry Cheesecake

A smooth and creamy baked cheesecake on a bisquit crumb base topped with raspberries.

##### Chocolate profiteroles:

Delicious choux pastry coated in chocolate and filled with custard. Watch them disappear!

##### Citrus Tart

A sweet pastry tart filled with a tangy citrus curd and lightly dusted with icing sugar.

##### Fruit Platters:

Seasonal fresh fruit platter.

**Full Meal (Choose 12) \$36.90 per guest - Includes GST**

**Light Meal (Choose 8) \$28.50 per guest - Includes GST**

**Appetiser (Choose 4) \$14.90 per guest - Includes GST**

Packages can be customised. Please ask our friendly staff for more information.





**Crown  
Catering**  
& Event Solutions

## Platters Ready To Serve

No fuss feasting platters - just uncover and serve.  
Serving platters are provided. Suitable as a 'delivery only' option.



### King Prawn Platter

2kg King prawns (approximately 40 prawns), lemon wedges and seafood sauce. Served with garnishes on a white platter with sauce bowl.

**\$79 per platter**



### Sydney Rock Oyster Platter

36 freshly shucked oysters, lemon wedges and seafood sauce.

Served with garnishes on a white platter with sauce bowl.

**\$99 per platter**

### Large Fruit Platter

Fruit selection: punnet of strawberries, 1/2 pineapple, 4 Kiwi fruit, 1/2 rockmelon, grapes and 1/4 watermelon. Served on a white platter

We recommend 1 platter for 25 guests.

**\$49 per platter**

### Cheese Platter

Brie, vintage cheddar, blue vein, dried fruit and fresh grapes accompanied by an assortment of crackers. Served on a white platter.

We recommend 1 platter for 10 guests.

**\$49 per platter**

### Antipasto Platter

Marinated feta cheese, cabanossi, semi- sundried tomatoes, Kalamata olives, salami, stuffed vine leaves, artichokes, asparagus, leg ham and Turkish bread.

Served on a white platter. We recommend 1 platter for 12 guests

**\$49 per platter**

### Party Starter Platter (large)

Cabanossi, tasty cheese, savoury biscuits, two dips and corn chips.

Served on a white platter.

**\$49 per platter**

Packages can be customised. Please ask our friendly staff for more information.



Combine catering & party hire to get a  
**FREE case of bubbly!**

When catering is over \$1,000  
and hire value is over \$600



Crown  
Catering  
& Event Solutions