

COCKTAIL MENU

This menu is designed to be catered on site with a kitchen team from Let them eat.

The pricing does not include any hire equipment that may be required if kitchen facilities are not available. It also does not require waiting staff which are recommended for this catering. Waiting staff can be included for \$33 gst inc. per hour per person for a minimum of 3 hours or can be supplied by the client.

PRICING PER HEAD (INC GST) \$46 per head for 8 choices

Minimum of 50 people.

TERMS & CONDITIONS

A site inspection prior to the event may be necessary additional hire equipment is at the cost of the customer. Menu choices may be restricted by available equipment.

Confirmation of catering must be made in writing with a deposit of 20% of the final invoice.

Final number of guests must be confirmed 7 days prior to the event; this is the minimum number of guests that will be charged for.

Menu items & prices are subject to change without notice or consent. Surcharge applies to some public holidays.

Cancellations must be made in writing. Cancellations within the 7 days prior to the event will forfeit all the deposit paid.

Waiting staff will include 1 per 50 guests additional waiting staff required can be hired at \$35 gst inc per hour for a minimum of 3 hours

Leek & Gruyere Tarts in Sour Cream Pastry - With Cranberry Waldorf Salad

Stuffed Green Olives, Baked in Parmesan Pastry & Salted Mozzarella Sticks

Arancini

- Parsnip, Sage & Mascarpone
- Tomato & Fennel
- Pumpkin, Feta, Pine Nut
- Mushroom & Stilton

Tofu Burger with Pickled Carrot & Peanut Sauce

Chickpea Burgers with Grilled Eggplant & Mango Chutney

Smoked Salmon with Dill & Caper Cream Cheese on a Sweet Corn & Feta Fritter

Barbecued Scallops Wrapped in Radicchio & Pancetta with Lime, Coriander & Green Chilli

Fish Pie with Smokey Bacon & Cheesy Whipped Potato

Thai Fish Cakes with Soba Noodles, Asian Salad, Miso Dressing

Chicken B'Stilla (Moroccan Chicken & Almond Pie) with Persian Cous Cous, Honey, Cumin & Yoghurt

Crispy Skin Roast Pork with Pickled Cucumber & Cress in a Steam Bun with Plum Aioli

Sticky Sesame Chicken Skewers

Chicken Schnitzel Sandwich with Lemon & Herb Mayo

Middle Eastern Lamb Pastries with Saffron Yoghurt Cheese

Beef Burgers with Beetroot Relish, Cheddar & Smoky Mayo

Beef & Guinness Potato Pies

Marinated Lamb Loin, Broccoli & Haloumi Fritter with Eggplant Relish

Beef Carpaccio, Capers, Pickled Onion & Parmesan Aioli on Brioche Toast

Bloody Mary Prawns & Guacamole in Lettuce Cups

SWEETS

Double Chocolate Brownie with a Raspberry Centre

Sticky Lemon Yoghurt Cakes

Lemon Curd Tartlets

Salted Caramel Cheesecakes

Peanut Butter Cookie & Ice Cream Sandwiches

Rich Chocolate Cupcakes with “Mile High” Icing

Salted Caramel & Chocolate Tartlets