



## Advanced Catering Concepts

### Cocktail Packages

Featuring bite-sized taste sensations, our flexible canapé packages provide terrific value and may be adapted to suit any environment. Each menu offers 16 pieces per person; prepared on-site from quality seasonal ingredients, served to your guests over a three hour period. This quantity is equivalent to a full meal, ensuring none of your guests leaves hungry.

Each menu gives you the flexibility to select the items that will suit your budget and taste preferences. Each menu is made up of 16 pieces per person; simply select from the number of *items* on our menu to provide you with a complete package, inclusive of all costs. ACC's culinary specialists understand how important it is to select the right canapés to suit your event. Our function manager is available to discuss your requirements and to tailor a package to suit.

### Classic Canapés

**All menu items are cooked fresh onsite and provide 16 pieces per person.**

Traditional fare prepared on-site from fresh, seasonal ingredients. As with all our canapé menus, this menu is substantial enough to enjoy as a main meal.

#### **Semi-Dry Tomato Pate En Croute**

Home made semi-dried tomato pate with cherry Bocconcini and fresh basil pesto en Croute (v)

#### **Home Made Gourmet Petite Pies**

- Beef & burgundy
- Braised lamb shank and sweet potato
- Chicken and leek

#### **Tandoori Chicken**

Chicken skewers coated with a traditional Tandoori marinade

#### **Chicken Goujons**

Parmesan crumbed tender chicken breast strips served with a basil aioli

#### **Fish Goujons**

Mini flake portions, lightly battered, served with a dill and lime mayo and fresh lemon wedges.

#### **Smoked Salmon Mini Bagels**

Mini bagels topped with a smoked salmon, cream cheese and freshly chopped chives.

#### **Traditional Bruschetta**

Vine-ripened Roma tomatoes, Spanish onion, basil and extra virgin olive oil (v)



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### **Meat Balls**

Hand rolled flame grilled meatballs with home made sweet chilli jam

### **Mini Spring Rolls**

Hand rolled mini oriental spring rolls with Vietnamese dipping sauce (v)

### **Vegetable Samosas**

Hand made curried vegetable Samosas with sweet soy sauce (v)

### **Home Made Mini Quiche**

- Roasted capsicum and fetta cheese (v)
- Pumpkin ricotta and pine nut (v)
- Classic chicken and asparagus

### **Thai Chicken Puffs**

Spicy Thai chicken puffs served with a sweet chilli sauce

### **Cocktail Sausage Rolls**

Home-made cocktail sausage rolls with tomato relish

### **Free Range Roast Chicken Sandwiches**

Charcoal roast chicken, spring onion and mayonnaise sandwiches on multigrain bread

### **Gyoza**

Traditional pan fried Japanese Gyoza with a soy sauce, rice vinegar and sesame oil dipping sauce

### **Trio of Dips**

Trio of Mediterranean dips with hand made authentic Turkish bread (v)

### **Moroccan Vegetable Puffs**

Moroccan spiced vegetable pastry puffs with a tomato, cumin and coriander relish (v)

**Select the number of items to provide the variety; we will then provide 16 pieces per person of this selection.**

*Select 8 items: \$32.95 per person    Select 10 items: \$34.45 per person    Select 12 items: \$36.25 per person*

**Minimum number of guests 30**

**Prices Include All Required Kitchen and Floor Staff, Equipment, Napkins and GST**