



# 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 Canapé Menu

**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**



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### Deluxe Canapé Menu

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

Traditional cocktail favorites with a twist! We've added international flair, flavour and serving styles to the classic canapé.

#### Home Made Mini Quiche – 3 Varieties

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

#### Cocktail Sausage Rolls

Home-made cocktail sausage rolls with tomato relish

#### Mini Gourmet Pizzas – 4 Varieties

Basil pesto, bacon and pine nut  
Artichoke, salami and semi-dried tomato  
Fresh tomato, spinach, red peppers and fetta (v)  
Zucchini, sun-dried tomato and basil (v)

#### Home Made Gourmet Petite Pies – 3 Varieties

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

#### Smoked Salmon Mini Bagels

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

#### Raspberry Caramelized Onion Tart

A mini tart case filled with raspberry caramelized onions topped with Bulgarian fetta cheese (v)

#### Mini Pumpkin Tart

A mini tart case filled with roasted butternut pumpkin, walnuts, rocket lettuce and goats cheese (v)

#### Smoked Duck Bruschetta

Sliced smoked duck breast, with a celeriac remoulade, fresh parsley and roasted hazelnuts

#### Mini Hot Dogs

Spicy debriciner chipolatas in a warm mini hot dog roll with a mild English mustard  
Chicken, chive and camembert chipolatas in a warm mini hot dog roll with a home made tomato relish

#### Mini Burgers

Hand-made mini beef burgers with fresh baby spinach, shavings of Grana Padano and a home made tomato and onion relish



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### **Thai Fish Cakes**

Home made Thai fish and noodle cakes served with a sweet chilli dipping sauce

### **Malaysian Chicken Satay**

Succulent chicken Satay's marinated in a traditional home made peanut Satay sauce

### **Japanese Delicacies**

The freshest hand-made Sushi, Sashimi, Futomaki, Nigiri, Hosomaki, Yukari, and Temaki served with pickled ginger, wasabi and tamari (½ v)

### **Rare Eye Fillet**

Rare eye fillet, served on mini Turkish bread, baby spinach leaves, Dukkah spice and a drizzling of extra virgin olive oil

### **Freshly Shucked Oysters**

Natural oysters - (served with lemon)

Oysters with ginger, coriander and chilli sauce

### **Mushroom Cups**

Mini mushroom cup, filled with goats cheese, fresh herbs and cracked pepper mousse (v)

### **Bowl Food Selections**

Beef rendang on coconut rice

Thai chicken curry on jasmine rice

Fish n chips in a cone

Mini Asian noodle boxes – Hokkien noodles with chicken or vegetarian

Moroccan lamb and cous cous

Caesar salad

Risotto with roast duck and shitake mushrooms

Pumpkin gnocchi with a 3 cheese sauce, baby spinach and pine nuts

Beef bourguignon with button mushrooms and traditional mash

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

**Select 9 items: \$43.95 per person    Select 11 items: \$45.95 per person    Select 13 items: \$48.35 per person**

**Add 1 bowl food item: \$6.50 per person    Add 2 bowl food items: \$9.75 per person**

**Minimum number of guests 30**

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



## Advanced Catering Concepts

### Gourmet Canapé Menu

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

Sophisticated delicacies prepared from the best ingredients with exotic flavors – and innovatively presented.

#### Mini Gourmet Pizzas – 4 Varieties

Basil pesto, bacon and pine nut

Artichoke, salami and semi-dried tomato

Fresh tomato, spinach, red peppers and fetta (v)

Zucchini, sun-dried tomato and basil (v)

#### Smoked Salmon Mini Bagels

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

#### Raspberry Caramelized Onion Tart

A mini tart case filled with raspberry caramelized onion's topped with Bulgarian fetta cheese (v)

#### Smoked Duck Bruschetta

Sliced smoked duck breast, with a celeriac remoulade, fresh parsley and roasted hazelnuts

#### Mini Burgers

Hand-made mini beef burgers with fresh baby spinach, shavings of grana padano cheese and a home-made tomato and onion relish

#### Thai Fish Cakes

Home made Thai fish and noodle cakes served with a sweet chilli dipping sauce

#### Tiger Prawns – Served Hot

Tiger prawn cutlets wok tossed with a hint of chilli, garlic, olive oil and freshly chopped coriander

#### King Prawns – Served Cold

Large steamed king prawns marinated in fresh chilli, ginger, lemon myrtle and coriander

#### Japanese Delicacies

The freshest hand-made Sushi, Sashimi, Futomaki, Nigiri, Hosomaki, Yukari, and Temaki served with pickled ginger, wasabi and tamari (½ v)

#### Peking duck Pancakes

Traditional Peking duck, wrapped in a hand-made pancake with fresh cucumber, spring onion and hoi sin sauce

#### Rare Eye Fillet

Rare eye fillet, served on mini Turkish bread, baby spinach leaves, Dukkah spice and a drizzling of extra virgin olive oil

#### Salmon Skewers

Atlantic salmon skewers with a citrus, ginger, coriander and honey glaze



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### **Hong Kong Dumplings – 3 Varieties Hand Made**

Pork Sui Mai

Crab meat & prawn dumpling

Vegetarian dumpling (v)

All served with traditional dipping sauce

### **Lamb Cutlets**

Spring lamb cutlets, seasoned with sumac and served with a mint and natural Greek yoghurt dipping sauce

### **Smoked Salmon Tartlets**

A mini tart case filled with smoked salmon, Lilliput capers, dill, Crème Fraiche and topped with salmon roe

### **Freshly Shucked Oysters**

Bloody Mary oyster shooters with Lime segments and shaved nori

### **Scallop Salad**

Steamed scallop in the half shell with a Vietnamese mint and Daikon radish salad served with a lime, chilli and ginger dressing

### **Confit Duck Boat**

Confit duck in a witlof boat, served with coriander pesto and snow pea shoots

### **Bowl Food Selections**

Beef rendang on coconut rice

Thai chicken curry on jasmine rice

Fish n chips in a cone

Mini Asian noodle boxes – Hokkien noodles with chicken or vegetarian

Moroccan lamb and cous cous

Caesar salad

Risotto with roast duck and shitake mushrooms

Pumpkin gnocchi with a 3 cheese sauce, baby spinach and pine nuts

Beef bourguignon with button mushrooms and traditional mash

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

*Select 10 items: \$53.95 per person    Select 12 items: \$55.95 per person    Select 14 items: \$59.25 per person*

*Add 2 bowl food item: \$9.75 per person    Add 3 bowl food items: \$12.95 per person*

**Minimum number of guests 30**

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



## Advanced Catering Concepts

### **BBQ Finger Food**

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

Fragrant, mouth-watering BBQ'S are our house specialty. Fresh produce cooked onsite and served straight from the grill. This menu has been designed as a BBQ with a twist, all the appeal of a traditional BBQ but served as a cocktail style menu.

Develop your own menu from the options listed below by selecting the number of items to suit your budget and taste. If you have any special requests in regards to specific items or condiments please do not hesitate to contact our catering consultants. ACC also supplies all equipment to set up, cook, serve and clear.

#### **Tandoori Chicken**

Chicken skewers coated with a traditional Tandoori marinade

#### **Mini Hot Dogs - 2 Varieties**

Spicy debriciner chipolatas in a warm mini hot dog roll with a mild English mustard

Chicken, chive and camembert chipolatas in a warm mini hot dog roll with a home-made tomato relish

#### **Chevapcici**

Traditional hand rolled European skinless sausage, served with natural Greek yoghurt

#### **Mini Burgers**

Hand-made mini beef burgers with fresh baby spinach, shavings of Grana Padano cheese and a home-made tomato and onion relish

#### **Thai Fish Cakes**

Home made Thai fish and noodle cakes served with a sweet chilli dipping sauce

#### **Malaysian Chicken Satay**

Succulent chicken Satay's marinated in a traditional home-made peanut Satay sauce

#### **Tiger Prawns**

Tiger prawn cutlets wok tossed with a hint of chilli, garlic, olive oil and freshly chopped parsley. Served hot

#### **Salmon Skewers**

Atlantic salmon skewers with a citrus, ginger, coriander and honey glaze

#### **Lamb Cutlets**

Spring lamb cutlets, seasoned with sumac and served with a mint and natural Greek yoghurt dipping sauce



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### **Rare Seared Tuna**

Rare seared yellow fin tuna crusted in white and black sesame seeds with a sesame oil, Mirin and soy dipping sauce

### **Vegetable Shaslicks**

Vegetable shaslicks with aged balsamic vinegar (v)

### **Grilled Asparagus**

Grilled asparagus (seasonal) with olive oil and cracked black pepper (v)

### **Beef and Spanish onion Skewers**

Sweet paprika coated beef skewers layered with Spanish onions, red and green capsicum

### **Mini Rare Eye Fillet Rolls**

Rare eye fillet rubbed in Dukkah spice, served in a traditional Turkish bread roll with caramelized onions and fresh rocket pesto

### **Mini Lamb Roll**

Lamb fillets marinated in olive oil, lemon juice and oregano served on a lightly charred Turkish bread roll with fresh baby spinach and Bulgarian fetta cheese

### **Polenta Fingers**

Polenta and fresh herb fingers drizzled with a basil pesto (v)

### **Vegetable Burgers**

Hand-made vegetable burgers with a bush tomato relish (v)

### **Stuffed Mushrooms**

Portobello mushrooms filled with a mushroom mousse of fresh parsley, thyme, bread crumbs and Bulgarian fetta (v)

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

*Select 8 items: \$61.25 per person    Select 10 items: \$63.75 per person    Select 12 items: \$65.95 per person*

**N.B other finger food items may be added / substituted to this menu upon request**

**Minimum number of guests 30**

**Prices include all Required Kitchen and Floor Staff, Equipment, Napkins and GST**



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### Desserts

Finish on a high note: the perfect end to one of our superb cocktail parties is our selection of hand-made petit fours and cheeses served with coffee.

**A selection of Petit Fours to be served from the buffet or as a roving dessert**

**Menu includes full selection of all Petit Fours items listed below. 3 pieces per person**

- Passion fruit tart
- Chocolate tart
- Raspberry white ganache tart
- Lemon meringue pie
- Flourless chocolate cake
- Paris Brest
- French apple tart
- Chocolate éclair
- Fruit tart
- Opera slice
- Strawberries marinated in sambuca, sprinkled with freshly cracked black pepper

**Cheese Platter – Self Service from a Buffet**

- An exquisite selection of local and imported blue, brie and cheddar cheese's served with mixed crackers, mixed nuts, dates, papaya and fresh fruit.

**Coffee – Self Service From a Buffet**

- Freshly percolated coffee and tea accompanied by home-made almond bread

***Price per person: \$18.95 in conjunction with another menu***

***Price per person: \$19.95 as a stand alone menu***