

# Cocktail Party 2019



RIVERSIDE  
*receptions*

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## Cocktail Finger Food

### OPTION ONE

Please Choose Six (6) items from the Hot and Cold Canapé Selections:

#### **CANAPES COLD**

- Duck pancakes- slow roasted Chinese duck with cucumber, Asian herbs and hoi sin sauce
- Vietnamese rice paper roll- rice noodle & hot herb salad, marinated tofu with hot & sour dipping sauce (Vg & GF)
- Roasted tomato tartlet- red onion jam & goat's cheese (V)
- Rare roast beef- crisp brioche crouton, beetroot and horseradish pickle
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (GF)

#### **CANAPES HOT**

- Vegetarian spring rolls- handmade and served with soy & ginger dipping sauce (V)
- Pork & bacon sausage roll- served with chilli jam
- Roasted pumpkin & mozzarella arancini- with basil & tomato salsa
- Lamb koftas- with mint & garlic yoghurt (GF)
- Panko crumbed pork belly with Japanese mayonnaise
- Chicken satay skewers with hot and sour vegetable pickle (GF)
- Sweet potato and black bean empanadas - sofrito (Vg & GF)
- Crispy fried calamari, lemon mayonnaise (GF)

#### **SMALL BITES**- Choose one dish from the selections below

- Fish Taco- crispy fried reef fish with coriander slaw, Baja sauce (GF)
- Cheeseburger slider- homemade angus beef burger with red cheddar, American mustard, ketchup, pickles and onion
- Pulled pork slider, smoky BBQ sauce covered pork with apple slaw
- Beetroot & black bean burger- chilli and onion jam & rocket on a wholegrain bun (Vg)

#### **FORK DISH** - Choose one of the following dishes:

- Butter chicken curry with pilaf rice and Raita
- Texan chilli beef brisket, with crispy polenta & parmesan chips, sour cream and green onions (GF)
- Cauliflower & potato curry- steamed basmati rice (Vg & GF)
- Fish & chips- fresh locally sourced reef fish with chips & tartare sauce

#### **Brewed Coffee, Traditional and Herbal Teas**

Price - \$51.50 pp



## Cocktail Finger Food - OPTION TWO

Please Choose Eight (8) items from the Hot and Cold Canapé Selections:

### CANAPES COLD

- Freshly shucked Pacific oysters- served with sauce mignonette (GF)
- Local king prawns- peeled and accompanied with wasabi & lime mayonnaise (GF)
- Duck pancakes- slow roasted Chinese duck with cucumber, Asian herbs and hoi sin sauce
- Vietnamese rice paper roll- rice noodle & hot herb salad, marinated tofu with hot & sour dipping sauce (Vg & GF)
- Roasted tomato tartlet- red onion jam & goat's cheese (V)
- Rare roast beef- crisp brioche crouton, beetroot and horseradish pickle
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (GF)

### CANAPES HOT

- Vegetarian spring rolls- handmade and served with soy & ginger dipping sauce (V)
- Pork & bacon sausage roll- served with chilli jam
- Roasted pumpkin & mozzarella arancini- with basil & tomato salsa (V)
- Lamb koftas- with mint & garlic yoghurt (GF)
- Panko crumbed pork belly with Japanese mayonnaise
- Chicken satay skewers with hot and sour vegetable pickle (GF)
- Salt cod croquettes- with aioli
- Sweet potato and black bean empanadas- sofrito (Vg & GF)
- Crispy fried calamari, lemon mayonnaise (GF)
- Mushroom & walnut sausage roll- tarragon mayonnaise (Vg & GF)
- Steamed pork dumplings with Chinese vinegar sauce

### SMALL BITES- Choose one dish from the section below:

- Pork belly bao- with pickled cucumber, hot herbs and hoi sin
- Fish Taco- crispy fried reef fish with coriander and chilli slaw, lime mayonnaise
- Cheeseburger slider- homemade angus beef burger with red cheddar, American mustard, ketchup, pickles and onion
- Pulled pork slider, smoky BBQ sauce covered pork with apple slaw
- Beetroot & black bean burger- spiced vegetarian pattie with yoghurt sauce & rocket on brioche slider bun (V)

### FORK DISH -Choose one of the following dishes:

- Slow braised beef brisket with potato & parmesan mash, caramelized onion and red wine jus (GF)
- Butter chicken curry with pilaf rice and raita
- House smoked salmon with farfalle and vegetable salad, parsley, lemon & crème fraiche
- Texan chilli beef brisket, with crispy polenta & parmesan chips, sour cream and green onions (GF)
- Cauliflower & potato curry- steamed basmati rice (Vg & GF)
- Fish & chips- fresh locally sourced reef fish with chips & tartare sauce
- Moroccan Lamb- pomegranate, pine nuts, flat bread, cous cous salad, yoghurt dressing

Brewed Coffee, Traditional and Herbal Teas

Price \$57.50 - pp



## Grazing Stations

**Soup Station** \$7 pp

Your choice of one of the following soups served with croutons and artisan breads

Roasted pumpkin & apple (V) (GF) | Chicken, coriander & corn (GF)  
 Portuguese Clam chowder | Truffle, mushroom & thyme (V) (GF)  
 Potato & leek (V) (GF)

**Charcuterie Station** \$11 pp

Selection of salamis, hams, house made terrine and pickled vegetables

**Seafood Station** \$24 pp

Selection of locally sourced king prawns, freshly shucked oysters and Moreton bay bugs (subject to availability)

**Dessert Station** \$9 pp

Selection of petite cakes, slices and sweets served with accompaniments

**Cheese Station** \$12 pp

A range of premium Australian and international cheeses with bread, biscuits, nuts and fruit

**Lolly Buffet** \$6 pp

Selection of your favourite candies, chocolates and sweets, with take home bags

## BAR PRICE LIST

**Draught Beer** \$ 6- pot \$21- jug  
 James Squire 150 Lashes Little Creatures Rogers  
 Tooheys New XXXX Gold  
 5 Seeds Cider

**Bottled Beer**  
 Corona | Peroni | Peroni Leggera \$ 8-

**Wine - 3 Jacks** \$ 7- g \$29- bottle  
 Brut Reserve | Sauv Blanc | Pinot Grigio  
 Shiraz | Merlot

Oyster Bay Sauv Blanc \$39- bottle  
 Pepperjack Shiraz \$39-bottle

**Spirits**  
 Basic Spirits \$9- | Premium Spirit \$ 11-  
 Soft Drink & Fruit Juice \$ 3 g \$ 9- jug

**Cocktails** \$18

**Drink Packages –**  
 Draught Beer, Wine, Softdrink

2 Hour - \$37-pp | 3 Hour - \$46-pp | 4 Hour - \$55-pp