

THE *edge* CATERING

COCKTAIL PACKAGE 1

Minimum 20 people

6 Items \$19.90 pp

8 Items \$23.90 pp

10 Items \$25.90 pp

12 Items \$27.90 pp

Cold Canapes Options

Smoked chicken and chive tart w lightly flavoured garlic aioli

Chinese roast duck salad served with water chestnuts and hoi sin sauce **G/F**

Cherry tomato and bocconcini filo tart w basil pesto **Vego**

Vietnamese rice paper roll w soy, chili and coriander dipping sauce **G/F Vegan**

Asparagus wrapped in grilled eggplant and roast capsicum **G/F Vegan**

Assorted house made sushi **G/F Vegan**

Cocktail Prawns tossed in tangy cocktail sauce in a savoury tart shell

Mushroom, sun dried tomato, olive and bocconcini cheese skewer **V G/F**

Hot Canape Options

BBQ King Prawns wrapped in bacon w wasabi aioli **G/F**

Zucchini and Capsicum skewer w basil pesto

Mini Venison and Guinness Pies w tomato relish

Spinach and Ricotta filo triangle **Vego**

Beef skewers marinated in lemon and pepper bush spices **G/F**

Chicken, prosciutto and basil saltimbocca style skewers **G/F**

Mini house made sausage rolls

Roast pumpkin and fetta tarts **Vego**

Please also refer to delivery fee and terms & conditions for additional information and/or charges

THE *edge* CATERING

COCKTAIL PACKAGE 2

Minimum 40 people

2 Hours Function \$40 pp

3 Hours Function \$50 pp

Cold Canapé Options

Smoked chicken and chive tart w lightly flavoured garlic aioli

Chinese roast duck salad served with water chestnuts and Hoi sin sauce **G/F**

Cherry tomato and boccocini filo tarts w basil pesto **Vego**

Vietnamese Rice Paper Rolls w soy, chili and coriander dipping sauce **G/F Vegan**

Hot Canapé Options

Barbequed king prawns wrapped in bacon **G/F**

Chicken, prosciutto and basil saltimbocca style skewers **G/F**

Spinach and Ricotta Roulade **Vego**

Mini Venison and Guinness Pies with pea mash

Mini beef kebabs marinated in lemon pepper and bush spices

Inclusions:

Service staff, Chef, napkins, glassware hire, ice

Extra

Set Up Fee \$100.00

Liquor License \$160

Delivery Fee charged by location

Please also refer to delivery fee and terms & conditions for additional information and/or charges

THE *edge* CATERING

COCKTAIL PACKAGE 3

Minimum 40 people

2 Hours Function \$55 pp

3 Hours Function \$65 pp

Cold Canapé Options

Smoked chicken and chive tart w lightly flavoured garlic aioli

Chinese roast duck salad served with water chestnuts and Hoi sin sauce **G/F**

Cherry tomato and bocconcini filo tarts w basil pesto **Vego**

Vietnamese Rice Paper Rolls w soy, chili and coriander dipping sauce **G/F Vegan**

Hot Canapé Options

Barbequed king prawns wrapped in bacon **G/F**

Chicken, prosciutto and basil saltimbocca style skewers **G/F**

Roast Pumpkin and fetta quiches **Vego**

Mini Venison and Guinness Pies with pea mash

Chinese spoons of slow cooked lamb and sweet potato puree **G/F**

Mini beef kebabs marinated in lemon pepper and bush spices

Drinks

Australian Red and White Wines

Australian Sparkling

Assorted Australian Beer (heavy, mid & light)

Orange Juice, Coke and Mineral Water

Inclusions:

Service staff, Chef, napkins, glassware, ice

Extras

Table Cloth hire \$20 per cloth

Set Up Fee \$100.00

Delivery Fee charged by location

Please also refer to delivery fee and terms & conditions for additional information and/or charges