

Cocktail menu

Vegetarian

Arancini di riso – sundried tomato & caramelised onion risotto cakes
Mixed mushroom crostini with horseradish crème
Mini ricotta tarts – roasted red pepper, sundried tomato & rocket with onion marmalade
Zucchini, potato & herb fritters with roasted garlic aioli
Roast cherry tomato, feta & olive pastry bites
Vietnamese rice paper rolls with julienne of Asian greens & herbs
Button mushrooms stuffed with sundried tomato & fresh herb mascarpone
Traditional Greek cheese pies – mini filo pies filled with dill, Gruyère, ricotta & feta
Filo cups filled with avocado, roasted red pepper & feta

Meat

Mini braised beef & pinot noir pies
Mini ricotta tarts – prosciutto, blue cheese & rocket
Moroccan spiced lamb served on rosemary skewers
Greek style spicy meatballs with souvlaki dipping sauce
Crostini with blue cheese, microgreens & roasted pork fillet
Crostini with rare roast beef, horseradish cream cheese & beetroot relish
Mini skewers of bacon wrapped eye fillet served with red wine & pepper sauce
Melon & Serrano ham skewers
Braised pork belly served in Chinese spoons with caramelised apple salsa
Traditional Indian lamb curry served in mini homemade roti cups
Blue cheese & prosciutto skewers served with watercress sauce

Chicken

Mini pie – chicken, thyme & homemade grain mustard
Mini chicken quesadilla – toasted tortillas filled with spiced chicken, cheese & spinach
Homemade chicken liver & brandy pate served with mini toasted brioche buns
Steamed hoi sin chicken & sticky rice dumplings
Chilli lime chicken dumpling skewers with homemade sweet Thai chilli sauce
Arancini di riso – chicken & mushroom risotto cakes
Vietnamese rice paper rolls with honey soy chicken & Asian greens
Traditional Nepalese chicken curry served on Tibetan bread rounds
Sesame puff pastries filled with chilli & lime chicken & asparagus

[MENU CONTINUED OVER...](#)



Seafood

Marinated mussels wrapped in streaky bacon on skewers
Mini ricotta tarts – smoked salmon & roasted yellow pepper
Arancini di riso – Smoked salmon, feta & dill risotto cakes
Salmon & coriander cakes with roasted garlic & lime aioli
Smoked salmon & crème fraiche blinis with wasabi mayonnaise
Vietnamese rice paper rolls – prawn & coriander
Thai fish cakes made from traditional Thai recipe with homemade Thai curry paste

Bar snacks (homemade items for the budget conscious party)

Mini mince pies with homemade tomato sauce
Gourmet sausage rolls with chilli tomato sauce
Mini vegetable quiche
Homemade potato skins with melted cheese, chilli salsa & sour cream (bacon optional)
Crunchy pork noodle balls with sweet chilli sauce
Chinese roast chicken wings
Southern BBQ ribs with Divine Morsels' special homemade BBQ sauce
Deep fried polenta coated mussels with chilli dressing & garlic aioli
Mini pizzas (vegetarian or meat)
Crumbed deep fried southern spiced chicken tenders

Variety of breads and dips - \$5p/p *Minimum order 10 people*

Taramasalata	Chilli feta	Tzatziki
Harissa	Broad bean & garlic	Red capsicum & almond
Hot smoked salmon & lime	Sumac aioli	Hummus
Wasabi avocado cream	Guacamole	Sundried tomato & cream cheese

Chef's selection antipasti platters - \$10p/p *Minimum order 10 people*

Sundried tomatoes, roasted pepper, marinated mushrooms, dolmades, olives
New Zealand cheeses
Smoked leg ham, gourmet Italian salami, traditional Spanish chorizo, home smoked chicken
Smoked salmon or smoked fish
Marinated and/or smoked mussels
Sashimi (additional price, subject to availability)

COCKTAIL PRICING - P/PERSON

5 cocktail items	\$15.50
6 cocktail items	\$18.50
7 cocktail items	\$21
Additional items	\$3.50

BAR SNACKS PRICING - P/PERSON

4 bar snacks	\$10.50
5 bar snacks	\$13
6 bar snacks	\$15

OTHER COSTS - P/HOUR

Wait staff	\$22
Chef	\$30
<i>Minimum four hour policy</i>	