

BLUE STAR CATERING

COCKTAIL PACKAGE AND MENUS

Light Corporate Cocktail Menu

1/2 hour service \$14.50 per person*; 1 hour service \$23.50 per person*

Designed as an after seminar treat or light meal after a work day.

- Smoked salmon crepes flavoured with dill and horseradish served on a cucumber base
- Corn cakes topped with tomato and avocado salsa (V)
- Caramelised onion and blue cheese tartlet (V)
- English spinach, spring onion and feta triangles served with yoghurt and cucumber (V)
- Thai chicken cakes served with kaffir lime and coriander dipping sauce
- Tempura seafood vegetables
- Salt and pepper squid

Party Cocktail Menu

\$34.50 per person* for a 2 hour service

Designed as a meal replacement menu and recommended with the consumption of alcohol.

Arrival platters - Assorted Cheeses, Breads and Crackers and Dips

- Skewered Chilli Coconut King Prawns
- Slow roasted tomato and Persian feta tartlets
- Schezwan Pepper and chilli Squid, lemon aioli
- Crispy fried buffalo wings with smokey BBQ sauce
- Gourmet bite sized Pies (Curry Chicken, Lamb and Rosemary, Braised Beef and Black Pepper)
- Handmade sausage rolls
- Japanese style tempura battered vegetables and seafood
- Char grilled angus beef, bacon and caramelised onion sliders
- Spiced crunchy chickpea bites with mint coriander yoghurt

Platinum Cocktail Menu

\$48.50 per person* for a 3 hour service

Designed as a meal replacement and recommended with the consumption of alcohol.

- Sydney Rock Oysters served natural
- Grilled haloumi, green olive tapenade, cherry tomato
- Premium Huon smoked salmon, potato blini, sour cream, caviar
- English spinach and mozzarella tartlets
- Portobello mushroom and parmesan arancini
- Peri peri chicken skewers with harissa aioli
- Schezwan Pepper and chilli Squid, lemon aioli
- Handmade crispy scallop wantons, lemongrass and lime dip
- Char grilled angus beef, bacon and caramelised onion sliders
- 8 hour slow cooked mini beef and burgundy pies
- Lamb kofta skewers, cucumber and lime yoghurt, mango chutney
- Mini French lemon tart
- House made triple choc mousse cake bites
- Pistachio and honey baklava

* Prices apply Monday - Saturday. Sunday POA. Minimum of 20 guests.



BlueStarLeisure