

# decks seafood & steak

## Canapés and Finger Food

(Minimum 20 guests)

α Vegetarian options

Δ Gluten free options

### Section A \$3.00 each

- Δ Chicken with toasted macadamia and avocado salsa
- Δ α Balsamic Mushrooms and Bocconcini skewers
- α Buffalo Mozzarella tartlets with glazed onion and tomato
- α Vegetarian Korma Curry Puffs
- α Spinach and Fetta Triangles
- Δ α Assorted Sushi
- α Tomato and olive Pizza
- Lemon Pepper Calamari Fingers, caper dressing
- α Sweet Potato, cashew and Basil Moneybags

### Section B \$3.50 each

- Lamb Kofta skewers wit Tzatziki
- Japanese Dumplings
- Δ α Vietnamese Spring Rolls with Lime dressing
- Δ Thai Beef Salad in Chinese Spoons
- Barramundi Popsicles with Burnt Lemon

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## **Section B..... cont      \$3.50 each**

Beef and Guinness in Pastry

α Goats Cheese tartlets with roasted tomato relish

Tandoori Chicken on Garlic Naan Bread

Δ Freshly Shucked Oysters Natural

Δ Oysters Kilpatrick

Δ Satay Chicken Skewers

## **Section C \$4.50 each**

Δ Smoked Salmon, Chive omelet, dill mayo

Δ Prawn and Lobster Tropical Cocktail

Δ Smoked Salmon on crouton, chive cream.

Vietnamese Prawn Rolls with lemongrass and mint

Tartlet of King Prawn and crab, avocado salsa

Linguini spoon with Sand crab and Prawn

Δ Panko Scallops in a red curry dressing

Coconut and Chili Tempura Prawns

Δ Indian Spiced Lamb with Tamarind Sauce