

THE EASTERN *Catering Menu* ◊

Canapés & Mains

Key: Hot - **H** | Warm - **W** | Cold - **C** | Gluten Free - **G** | Gluten Free Available - **GA**

**Some GA (gluten free available on request) may incur an extra charge.*

Individual Canapés - (per piece) *We recommend 6-8 pieces per person*

- 2.5 Pumpkin arancini **H GA**
- 2.5 Mushroom arancini **H GA**
- 3 Vegetarian rice paper rolls **C G**
- 4 Peking duck pancake w/ hoisin sauce **C GA**
- 3.5 Cajun chicken, guacamole & coriander wraps **C GA**
- 3.5 Confit pork and rocket rollups **C GA**
- 3.5 Pesto chicken & sun dried tomato frittata **W G**
- 3.5 Chicken, brie & cranberry gourmet pie **H**
- 3.5 Beef & Guinness gourmet pie **H**
- 4 Green peppercorn marinated lamb skewers w/ North African honey spiced yoghurt **H G**
- 4 King prawn & avocado rice paper rolls **C G**
- 4.5 Chirashi sushi w/ hot & sour prawns & shallots served on short soup spoons **C GA**
- 4 Fresh spring rolls w/ bbq pork **H**
- 3.5 Indian lamb samosa w/ mint yoghurt & mango chutney **H**
- 3.5 Indian vegetable samosa w/ mint yoghurt & mango chutney **H**
- 3 Vegetable spring rolls w/ nahm jim **H**
- 3.5 Roast Mediterranean vegetable tartlet w/ fetta & balsamic glaze **W**
- 4 Prawn & garlic chive dumpling w/ shitake mushroom soy dipping sauce **H**
- 3.5 Steamed oyster w/ ginger & shallots **H GA**

Cocktail Mains - (served in individual noodle boxes)

- 6.5 Chicken Pad-Thai w/ stir fried rice noodles, bean sprouts, egg & crushed peanuts **H GA**
- 6.5 Vegetable Pad-Thai w/ stir fried rice noodles, bean sprouts, egg & crushed peanuts **H GA**
- 6.5 Thai beef salad w/ Thai herbs & a mild lime chilli dressing **C G**
- 6.5 Linguini alla aubergine w/ chilli, mushrooms, olives, fresh basil, finished w/ Napolitana sauce & shaved parmesan **H**
- 6.5 Fish & chips **H**

Canapés, Desserts and Cocktail Mains are individually priced. Minimum order of 20 pieces required per item. Price includes GST. Prices and menu subject to change without notice.

1.

Platters & Sweets

Platters - (serves approximately 6 - 8 people)

20	Mediterranean dip platter w/ garlic flat bread & Turkish toast	W
20	Beer battered fries platter w/ tomato sauce	G H
20	Wedges platter w/ sweet chilli & sour cream	H
50	Cheese platter w/ quince paste & crackers	C
55	Eastern salt & pepper squid platter w/ sambal aioli	H GA
70	Assorted sushi platter w/ wasabi & soy	C CA
30	Seasonal fruit platter	C G

Individual Desserts -

3	Chocolate éclairs	C
3.5	Assorted mini cupcakes of the following flavours	C
	- Red velvet cupcakes	
	- Chocolate stout cupcakes	
	- Green tea cupcakes	
	- Chai latte cupcakes	
	- Tiramisu cupcakes	
	- Apple cider cupcakes	
	- Gingerbread cupcakes	
	- Peanut butter cupcakes	
	- Banana split cupcakes	
	- Vanilla gluten free cupcakes	G
	- Chocolate mud cupcakes	
2.5	Chocolate dipped strawberries	C G
3.5	Banana & caramel tartlets	C
3.5	Lemon meringue tarts	C
3.5	Chocolate & pecan fudge brownies	C

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2.

Per Head Packages

\$10 Per Head Pizza Package

Each guest receives 4-5 pieces of assorted pizzas

\$17 Per Head Package

Choice of pumpkin or mushroom arancini **H GA**
Choice of chicken or beef gourmet pie **H**
Choice of vegetable or chicken rice paper roll **C G**
Confit of pork & rocket roll up **C GA**
Assorted classic pizzas **H**

\$22 Per Head Package

Vegetable spring roll **H**
Choice of pumpkin or mushroom arancini **H GA**
Choice of chicken or beef gourmet pie **H**
Choice of prawn or chicken rice paper roll **CG**
Peking duck pancake **C GA**
Assorted classic pizzas **H**

\$27 Per Head Package

Vegetarian rice paper roll **C G**
Peppercorn marinated lamb skewers **H G**
Prawn & Garlic Chive Dumpling **H**
Cajun chicken, guacamole & coriander wrap **C GA**
Chirashi sushi w/ hot & sour prawns **C**
Choice of a cocktail main **GA**
Chocolate & pecan fudge brownies **C**

\$33 Per Head Package

Choice of lamb or vegetable samosa **H**
Steamed oyster w/ ginger & shallots **H GA**
Roast Mediterranean vegetable tartlet w/ feta & balsamic glaze **W**
Pesto chicken & sun-dried tomato frittata **W G**
Chirashi sushi w/ hot & sour prawns **H**
Choice of a cocktail main **GA**
Assorted gourmet pizzas **H**
Banana & caramel tartlets **C**

3.