

~cocktail receptions~

~ nibbles ~

Selection of Chips, Nuts and Olives on scatter tables

\$5.00 per person

~ mezze platters ~

Mexican salsa, sour cream, our own olive tapenade and guacamole dips served with spicy corn chips, assorted tapas and beetroot cheese straws

\$8.00 per person

~ canapé selections ~

~ menu 1 ~

1 each of the following allocated per person

Garlic chicken bites
Vegetarian spring rolls and samosa
Assorted mini pies
Petite vegetarian pizza
Tempura battered fish cocktails

\$12.50 per person

~ menu 2 ~

Chefs selection of hot and cold cocktails

Let our chef create a special reception just for you with inspiration of the day

4 pieces per person	\$14.00 per person
6 pieces per person	\$18.00 per person
8 pieces per person	\$22.00 per person
10 pieces per person	\$26.00 per person

menus for every occasion

Catering

NATIONAL
PRESS CLUB
OF AUSTRALIA

~ menu 3 ~

Create your own unique reception

Select any 5 cocktails from the list below for \$21.00 per person

(Recommended for 1 ½ hours) Additional pieces at \$4.00 per person

~ hot canapé ~

Lemon scented chicken skewers (GF)

Tempura battered prawn tails

Pistachio and cracked pepper crumbed scallops

Chinese barbecue pork spare ribs

Labna filled mushroom caps (GF) (V)

Petite tartlet of our own beetroot relish with goat cheese feta (V)

Assorted petite quiche (V) or (NV)

Assorted mini gourmet pies and sausage rolls

Middle Eastern lamb kebabs with yoghurt (GF)

Chicken kiev nuggets

Our own pork and prawn dim sum

Tempura vegetables

Salt and pepper Squid

Today's soup in demi tasse

~ cold canapé ~

Roast beef with our own tomato relish

Crystal bay prawn on basil crouton (V)

Marinated Tasmanian scallops with palm sugar dressing (GF)

Pacific oyster shot (GF)

Double smoked ham and Camembert

Beef with mustard seed cream cheese

Peking duck salad in crisp won ton

Smoked salmon on chilli crouton with horseradish mayonnaise (V)

Hickory smoked tomato with Merideth fetta and avocado (V)

Natural oyster with tomato salsa and wasabi caviar (V) (GF)

Proscuitto wrapped asparagus (GF)

Chilled Thai crab cakes with palm sugar chilli dipping sauce

menus for every occasion

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~ cocktail reception enhancement ~

~ carving stations (min 40 pax) ~

Available only as an addition to any cocktail reception

carving station set up in the function room with a chef carving either...

~ Whole Poached Salmon ~

Chilled and marinated poached salmon served from the bone onto herbed crouton with an array of condiments including Horseradish cream, Cornishons, capers, red onion, lemon and fresh milled pepper

or

~ Roast Beef Tenderloin ~

roasted rare and carved onto mini toasted baguettes and brioche buns and dressed with an array of condiments such as imported Dijon Mustard, Béarnaise sauce, homemade tomato relish and onion marmalade

or

~ Asian Duck Pancake ~

Mandarin style pancake with sesame scented duck, shallot and hoi sin sauce rolled for you by our chefs

or

~ Cheese Buffet ~

A self serve cheese station featuring award winning Australian Cheese presented with a wide array of crisp breads, fresh breads, fruits and condiments

\$12.00 Per person