

T.I Catering

T.I Hospitality



Sample Cocktail Menu Options

Cold Items

- Selection of Assorted Nori Rolls with Soy Sauce & Wasabi (v) (GF)
- Toasted Brioche Croute with Tasmanian Farmed Smoked Salmon & Dill (S)
- Chicken, Lemon & Basil Terrine with Pickled Fennel Salad
- Smoked Snowy Mountains Rainbow Trout, Avocado & Herb Relish (S) (GF)
- Seasonal Pear Fig or Stone Fruit in Parma Ham & Basil
- Confit Cherry Tomato, Pesto & Parmesan Tarts (v)
- Sydney Rock Oysters with Chilli Jam & Tom Yum Dressing (GF)
- Parmesan & Oregano Polenta Chip with Hummus (GF) (v)
- Fresh Pear with Goats Cheese, Olive & Balsamic on Crostini (v) (S)
- Tuna Tartare with Apple & Ginger (GF)
- Beetroot, Mint Pistou & Fetta Tart (v)

Hot Items

- Warm Mushrooms Puff Tart (S) (v)
- Hand Made Sausage Rolls with Sauce
- Baked Blue Swimmer Crab & Eggplant Miso Tarts with Aioli
- Tandoori Chicken Skewers with Cucumber Raita (GF)
- Halloumi Skewers (V)
- Gourmet Pies – Chicken & Leek, Beef & Mushroom, Spinach & Mushroom (v)
- Pulled Beef Slider with Aioli, Rocket & Cucumber
- Japanese Crumbed King Prawns with Coriander & Sweet Soy Dipping Sauce (S)
- Tempura Rock Oysters with Wasabi Mayo (S) (GF)

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- Spiced Potato & Pumpkin Samosas with Coriander Yoghurt Sauce (v)
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- Confit Chicken, Potato Crisp, Onion Jam & Apple Salad (GF)
- Roasted Duck Spring Rolls with Orange sweet n Sour Sauce (GF)
- Semi Dried Tomato, Bocconcini & Pesto Calzone (v)
- Sundried Tomato & Olive Pizza (v)
- Roasted Tempura Zucchini Flowers, Filled with Ricotta, Spice & Lemon (v)
- Lamb & Pine Nut Puffs with Hummus
- Pork Bao Buns with Hoi Sin

S = Seasonal

V = Vegetarian

C = Chef required on site

GF = Can be Gluten Free

Minimum order of 20 people

1. Light Cocktail Party / Afternoon Nibbles (1hr function) 6 Items \$24.90 per person

2. Cocktail Party (up to 2hr function) 8 Items \$33.90 per person

3. Substantial Cocktail Party / Lunch or Dinner (Up to 3 hr function) 11 Items \$44.90 per person

COVID-19 Practices – Safe food handling practices apply.

A Covid-19 safety assessment will be done for each event, to meet the regulations at the time of your event.

Example – Seated cocktail party with individual gift boxed food.