



COCKTAIL MENU

FUNCTIONS AT THE MAAC

THE COLD LARDER

premium assorted finger sandwiches (V Y GF on request)
assorted sushi 'Nori' rolls, dipping sauce, wasabi and pickled ginger (GF V Y on request)
'goujères' chicken liver paté in choux pastry
feta whip and crudités, carrot, celery, zucchini, broccoli, cauliflower with black olives GF

HOT KITCHEN

indonesian beef satays with satay sauce and fried shallot GF
cocktail chicken piccata, herb crumbs, smoked paprika aioli, parmesan and lemon
rogan josh samosas with natural yoghurt and coriander
salt and pepper squid, fried shallot, sweet chilli and snow pea sprouts
sweet potato and cashew empanada with smoked paprika aioli V
cocktail vegetable spring rolls, sweet chilli, cucumber and coriander V
feta and spinach cigars with yoghurt and paprika butter V
pizza bianca with coppa ham and parmesan
spiced beef kofta with lemon and yoghurt
tomato and basil mini bruschetta V
mushroom arancini with lemon V
tandoori chicken skewers with cucumber and tomato salad
pumpkin and brie 'shortcrust' tartlets GF
corn and hummus, lentil and sweet potato, three bean and chickpea pastries GF V
with yoghurt and mint dip
chilli cacciatore wrapped in mozzarella and pastry involtini
thai pork skewers with ginger chilli dip
steamed seafood gyoza with soy sauce
morrocan lamb pies with tomato chutney & cocktail sausage rolls
mini fish and chip platters with lemon

DESSERT CANAPES

mini lemon posset 'curd' in sweet crust V
chocolate profiteroles V

Minimum numbers must apply
10 items \$48.00 per person

Coffee and Tea \$2.50 per person extra; Includes service of cake

Some substitutions may be required to the availability of produce

Dietary requirements without previous notification may be unable to be catered for

GF Gluten free V Vegetarian Y Vegan