

◦ B I S T R O ◦
Cocktail Party Menu 2022

On Arrival

Mediterranean style Table
Dips Olives Focaccia Lavosh
Pizza Boards (VO,VGNO,GFO)

CANAPES hand around

Saffron Arancini with Chive Aioli (V)
Fried Chicken Chipotle Mayo
Salt & Pepper Squid (GF)
Miso Salmon Tataki Skewer (GF)

SUBSTANTIALS

Papaya Salad Apple Salt & Pepper Tofu Citrus Dressing (V,VG,GF)
12-hour Beef Brisket Ragu Rigatoni Gremolata & Parmesan (GFO)

Chocolate Brownie with Salted Caramel
Cheese Plank for Later

V = Vegan

VG = Vegetarian

GF = Gluten Free

VO/GFO = Vegan/Gluten Free Option Available

Cocktail Dinner Menu \$45 per person includes waitstaff/gst/minimum 80 people

Gluten free/vegetarian options included in menu.

Please notify of any other dietary requirements

Food served over 1 ½ hour period from 6 30pm - 8pm

Cakes welcome we can supply cake knife wooden cutlery plates serviettes

Confirmation of guests and pre-payment in full 1 week prior to function

Visa/ Mastercard/Amex surcharges apply

Menu subject to market price and availability

Contact

catering@theabc.org.au