

COCKTAIL MENU 2019

COLD CANAPES

All canapés below are \$3.80 per piece | minimum of 30 pieces per style

- Rare roast beef, horseradish on Nordic cracker **GF**
- Caramelised onion, tomato and goats cheese tartlet **V**
- Pumpkin and ricotta tart with spiced honey **V**
- Tuna tartare in mini waffle cone
- Roasted beetroot, walnut and pear bruschetta **V**
- Smoked chicken rice paper roll with sesame seed sauce (min 50 pieces) **GF**
- Gazpacho with avocado and cucumber salsa **GF, V**

HOT CANAPES

- Mushroom and goats cheese arancini with basil pesto **V**
- Crab and saffron arancini with lemon lime aioli
- Japanese fried chicken bites with kewpie **GF**
- Cauliflower pakoras with minted yoghurt **V GF**
- Moroccan lamb and harissa sausage rolls with minted yoghurt
- Tandoori chicken meatballs with cucumber raita dipping sauce
- Pork and chive **OR** seafood dumplings with soy dipping sauce **V**
- Peking duck **OR** vegetable spring rolls with sweet chilli dipping sauce **V**
- Pulled pork bao buns with pickled cucumber and Sriracha
- Mac and cheese croquettes with red capsicum relish **V**
- Chinese salt and pepper tofu **V, GF**

*gluten free canapé option - or is available as gluten free (please specify when ordering)

V= vegetarian or available as vegetarian

All prices include GST

FINGER FOOD

All finger food below are \$6.80 per piece | minimum of 30 pieces per style

Braised beef brisket tacos with shredded cabbage and pickled jalapeno
Thai fish cake slider with coleslaw and sweet chilli sauce
Middle Eastern lamb cutlets with garlic yoghurt and toasted almonds **GF**
Holy Smoke Portuguese lime chicken tacos with grilled pineapple salsa
Mini fish and chip cones with tartare sauce
Porcini mushroom risotto boats with parmesan shavings **V, GF**
South American style quinoa salad boats with avocado **V, GF**

NOODLE BOX OPTIONS

\$13.50 - 350g

Minimum order 30 serves | staff required for this option

Thai beef salad with vermicelli noodles and sweet and sour dressing
Nasi goreng with chilli jam **V**
Pumpkin and ricotta ravioli with toasted almonds **V**
Tuscan style pork ragu with buttered fettuccine
Sri Lankan style lamb meatball curry with basmati rice **GF**
Thai green chicken curry with basmati rice, coriander and baby corn **GF**

*We also have eco friendly bamboo cutlery

BRIDAL PLATTER

Serves 6-8 guests \$150

(perfect for when getting hair and make up done, or photos)

Marinated antipasto olive mix
The Larder's chicken liver and brandy pate
Hommus with pistachio dukkah
Crudites of seasonal raw vegetables
Capel club cheddar
Margaret River Reserve double cream brie
Chargrilled Middle Eastern spiced chicken skewers x 4
Venison salami
Mushroom and goats cheese risotto balls x 6
Pemberton smoked trout pate
Caramelised onion and balsamic relish
Margaret River woodfired bread
Larder crisp bread

CHEESE PLATTER

Serves 15 – 20 guests

Australian cheese selection | \$80
International cheese selection |\$95

Blue, Brie + Cheddar

Served with dried and fresh fruit, mixed nuts, fruit paste, crudites of seasonal raw vegetables, crisp bread + Margaret River Woodfired bread

FRUIT PLATTER

Serves 15 – 20 guests | \$77.00

Assorted seasonal fruits, sliced + arranged

DIP PLATTER

Serves 15 – 20 guests | \$66.00

PLEASE CHOOSE TWO DIP VARIETIES PER PLATTER

Hommus with pistachio dukkah
Red capsicum with tomato jam
Beetroot and yoghurt dip with spicy sumac topping
The Larder's chicken liver and brandy pate with port jelly
Smoked trout with onion, dill + caper berries

Served with crudities, lavosh and Margaret River Woodfired bread

SANDWICH AND BAGUETTE PLATTER

Serves 20 guests | \$180.00

PLEASE CHOOSE THREE FILLINGS PER PLATTER

Smoked salmon, lemon cream cheese, mixed leaves, capers + avocado
Roast chicken, almond, cucumber
Roasted beef, horseradish and mixed leaves
Egg, lettuce, swiss mayonnaise
Leg ham, basil ricotta, baby spinach + avocado
Caprese style tomato and mozzarella with fresh basil

SWEET PLATTER

Serves 20 people | \$80

White chocolate, raspberry and pistachio rocky road
Profiteroles
Assorted melting moments
Chocolate dipped strawberries
Assorted wafer sticks
Chocolate and walnut brownie (GF)

PAELLA PANS

Serves 40 people

\$560 vegetarian
\$600 chicken and chorizo
\$680 seafood and chorizo

Includes onsite cooking by chef, service straight from the pan and all disposable bamboo cutlery, serviettes and cardboard trays

LARGE SALADS

Serves 10 people | \$50

Beetroot, rocket and toasted walnut salad with pomegranate dressing **V, GF**
Brown rice, lentil and pine nut salad with lemon vinaigrette **V, GF**
Haloumi, wild rice and spinach salad with lemon vinaigrette **V, GF**
Quinoa salad with charred corn, red peppers and sweet paprika dressing **V, GF**
Red cabbage coleslaw with sesame, peanuts, green beans and mirin citrus dressing
V, GF (except dressing)
Mediterranean pasta salad with sun dried tomato, rocket and pine nuts **V**
Garden salad with feta and chickpeas with a lemon vinaigrette **V, GF**
Potato and dill salad with honey mustard dressing **V, GF**
Turkish style chickpea, burghul and tomato salad with lemon vinaigrette **V**
Wild rocket, orange and cucumber salad with toasted pistachios and wasabi dressing
V, GF

GRAZING TABLES

\$15 per person for a light graze
\$25 per person for a substantial graze

Minimum 50 people (\$750 spend)

Includes a lavish array of fresh fruit, dips, fine cheeses, cured meats, condiments, nuts, woodfired bread, crackers.

Price includes set-up, loan of all props, pack away the following day. All we ask from our clients is that their table is placed in a cool spot for longevity of food!

STAFFING

Drink service staff and waitstaff at \$45.00 per hour minimum 4 hours
Chefs at \$50.00 per hour minimum 4 hours
All prices include GST

67 | 1, Resort Place, Gnarabup – p 0897588990 e sales@larder.biz