



Cocktail parties

eat creative's innovative canapé selection is elegant, versatile and it's food that sets the mood. Perfect for mixing and mingling, our craftful selection has given many a shy guest a conversational opener. Sociability is encouraged—and guaranteed—as guests mingle, sipping cocktails and sampling **eat creative's** substantial selection of finger food.

This classic mode of entertaining can be as formal or as relaxed as you envisage and it can also be mixed with various 'little bowl' dishes for a more substantial, stand up full meal.

eat creative's scrumptious cocktail menus start the party off on the right foot and keeps it going in style.

Choose from one of the following menu packages and then select your canapé choices from the menus below....easy!

- **Canapé menu 1***
6 items per guest
\$19.50 per guest (select three from each 'cold' & 'hot' menu below)
Expect 8 portions per guest (Served over a two hour period)
- **Canapé menu 2***
8 items per guest
\$26.70 per guest (select four from each 'cold' & 'hot' menu below)
Expect 11 portions per guest (Served over a two hour period)
- **Canapé menu 3***
10 items per guest
\$31.70 per guest (select five from each 'cold' & 'hot' menu below)
Expect 13 portions per guest (Served over a three hour period)
- **Canapé menu 4***
12 items per guest
\$39.00 per guest (select six from each 'cold' & 'hot' menu below)
Expect 16 portions per guest (Served over a three hour period)

(*Pricing applies to a minimum of 20 people. We can cater to smaller numbers, however an additional cost per person will apply – please call for details)

(All of our menus can be adjusted for dietary and vegetarian requirements – just ask us!)



This is a sample range of our house produced hot and cold canapés. If you require further suggestions, please do not hesitate to ask.

Cold canapés

- Spiced tomato & chilli Gazpacho served in shooter glassware
- Fresh Vietnamese vegetarian rice paper rolls w sweet chilli & soy
- Field mushroom & herb frittata w aioli
- Mini savoury scones w caramelised onion, crisp prosciutto & feta
- Smoked salmon, baby caper, cucumber & sour cream ribbon sandwiches
- Roasted cherry tomato tartlet w goat's cheese & red onion marmalade
- Pita rolls filled w sweet chilli ricotta, beetroot chutney & rocket
- Smoked trout pate on sourdough toasts
- Brushetta w roma tomato, feta & pesto
- Brushetta topped w sautéed field mushroom, Italian herbs & ricotta
- Sweet chilli chicken, ham & spinach filo strudel
- Roasted vegetable frittata w sour cream & herbs

Hot canapés

- Satay chicken skewers w roasted peanut sauce
- Indian spiced vegetarian curry puffs w sweet chilli & mint
- Parmesan crumbed risotto balls w semi-dried tomatoes & Italian herbs
- Moroccan chicken kebabs w capsicum, shallots & red pepper relish
- Sweet potato fish cakes w coriander & soy dipping sauce
- Spiced pumpkin, spinach & feta fillos w tomato chutney
- BBQ Thai chicken & lemongrass skewers w house sweet chilli sauce
- Marinated beef & roast vegetable skewers w cucumber raita
- Pizette w goat's cheese, pesto, roasted capsicum & rocket salad
- Sesame seed crusted Moroccan meatballs w tahini
- Spiced pumpkin, spinach & feta fillos w tomato chutney

We provide all serving platters, cocktail napkins, delivery* and instructions for re-heating the hot canapés with these menus. Alternatively, we can provide a chef and wait staff onsite to ensure your time is spent with your guests, and not in the kitchen (See staff costs below).



Still hungry?

If your canapé function occurs during a main meal time, perhaps you may like to consider offering your guests a **'little bowl'** meal, or some additional (more substantial) canapé items priced individually below. We have a varied range of 'little bowl' dishes, however if you have a favourite not listed here, please ask us.

Little Bowl Meals - \$8.50/person

A visually appealing, contemporary twist on traditional cocktail food, little bowl meals are substantial portions, designed to complement (though not replace) a selection of our cocktail food. Add a 'little bowl' meal – the perfect ending to your event. These dishes are served in either a little bowl with fork, or noodle box with chopsticks – your choice!

- Thai beef & rice stick noodle salad w mint & coriander dressing
- Stir fried Hokkien noodles w chicken, Asian greens & sweet chilli soy
- Thai prawn & noodle salad w blanched vegetables, lemongrass, sweet soy & ginger dressing
- Chermoula crusted chicken on preserved lemon & roasted almond cous cous w salsa, harissa & minted yoghurt
- Arabic grilled lamb fillet on roasted sweet potato, beetroot, snowpeas & feta salad
- Traditional jungle chicken curry on kaffir lime rice
- Beef rending on rice pilaf w minted yoghurt
- Tamarind fish on coconut rice w cucumber salsa

Additional (more substantial) canapés – priced per portion

- Sydney rock oysters w papaya & kaffir lime vinaigrette - \$3.00
- Bloody Mary oyster shots, served in a shot glass - \$3.00
- Rice paper rolls w soy poached chicken & Asian greens - \$2.80
- Smoked salmon & crème fraiche tartlet w artichoke tapenade - \$3.00
- Tiger prawn & avocado cocktail served on a ceramic spoon - \$3.00

- Grilled French lamb cutlets w lemon, thyme & rosemary - \$4.50
- Salmon frittata w dill & crème fraiche - \$3.00
- Grilled Moroccan lamb skewers w minted yoghurt - \$4.20
- Thai beef salad w vermicelli, fresh herbs & bean shoots on a ceramic spoon - \$3.50
- Thai chicken salad w noodles, fresh herbs, roasted peanuts & Asian dressing - \$3.50
- Little gourmet Italian burgers w prosciutto, semi dried tomatoes & caponata on a sourdough roll - \$4.50



- Mini steak sandwiches on Turkish w rocket, aioli & house made tomato relish - \$5.50
- Little Arabic spiced lamb burger w harissa, yoghurt & greens - \$4.50
- **eat creative** signature baby beef burger w spicy beetroot chutney, caramelised onion, roasted tomato & cheddar - \$4.50
- Little chickpea & vegetable burger w tahina, carrot & current salad & sweet chilli - \$4.50

Decadent dessert delights in tea lights - \$9.50/person

A delightful, casual dessert offering, standing up! No longer forego your favourite traditional dessert just because you opt for a cocktail style function. Beautifully presented in glasses amongst gorgeous tea lights, your dessert selection is of a substantial portion size, superbly garnished and offers a perfect way to end your event.

- Layered mango & coconut bavarois w fresh mango & coconut wafers
- Caramel cheesecake w cream & toffee splinters
- Fresh fruit soup w passionfruit yoghurt
- Rich lemon curd meringue
- Chocolate brownie w double cream & fresh berries
- Profiterole filled w Grand Marnier cream & double chocolate sauce
- Old fashioned trifle layered w Chantilly Cream
- Vanilla bean crème brulee w sugared wafers
- Rich chocolate mousse w vanilla bean cream & praline
- Fresh seasonal berries & double cream w almond biscotti
- Traditional tiramisu w mascarpone
- Vanilla bean panna cotta w marinated strawberry salad

Waiter Service

eat creative can provide food & beverage waiter service for your event at the costs listed below:

- Function Manager - \$35*/hour including GST (required for 50 or more guests)
- Additional chef - \$35*/hour including GST
- Food & beverage wait staff - \$30*/hour including GST
- Kitchen hand - \$26*/hour including GST

*15% surcharge applies to all labour costs on Sundays & Public Holidays



BLUEYS BEACH • PACIFIC PALMS • GREAT LAKES

eat creative function staff are restaurant trained, RSA qualified and wear black with white aprons and waiter's cloth.

Equipment Hire

Hire of equipment will depend on the specific requirements for your function and chosen venue. **eat creative** can arrange for all appropriate hire equipment needs.

(*All prices include GST)