

MAWSON LAKES HOTEL

EXTERNAL CATERING

Hors D'oeuvre Platter Selections

Cold Options

Nori Wedges
Potato and Vegetable Frittatas
Mediterranean Pin Rolls with Pesto Cream
Spice Chicken on Herb Bread with red Yoghurt
Beef Salad in Cucumber cups
Smoked Chicken with Chilli Jam on Foccacia
Salmon Tart with Cream Fraise
Prawn and Caviar on Herb Bread
Thai Crab Mini Tarts
Vietnamese Cold Rolls
Smoked Kangaroo on Croute with Tomato Chilli Jam
Sugar and Dill Cured Salmon on Scented Pancakes
Parmesan Short Bread Fingers with Herbed Mayonnaise

Hot Options

Spicy Beef and Onion Tart
Arancini (Savoury Risotto Balls)
Lamb Koffta
Smokey Bacon Puff Pastry Cones
Crispy Prosciutto Hash Browns
Butter Milk Dumplings with Prosciutto and Mozerella
Bite size Cornish Pasties
Thai Fritters with Plum, Ginger and Corriander dipping sauce
Spinach and Pimento Roulard
Stuffed New Potatoes
Spicy Tikka Tiger Prawns (POA)
Crab Claws steamed with Wine and Spice
American style Buffalo Wings with Celery and Blue Cheese dressing
Tomato and Basil Brochette with Boconcini
Stuffed Black Mussels

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Sweet Options

Orange Nut Biscuits
Pan fort de Siena
Three Chocolate Pretzels
Truffles
Mini Citrus tarts
Liquor Biscotti
Baklava
Almond crescents
Chocolate and Mascarpone Profiteroles

Pricing

\$110 per platter

Pricing based on a minimum
of 3 platters

Each platter caters for 8-10 people

Beverages available on request