

# MAWSON LAKES HOTEL

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## EXTERNAL CATERING

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### 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*