

CANAPES

AT WAGGA RSL

Four canape selections 13.50

Six canape selections .. 17.50

Eight canape selections 22.00

CANAPE MENU

- Camembert and fig jam toasts
- Tempura prawns with sesame mayonnaise
- Chicken strips with chipotle mayonnaise
- Bruschetta with parmesan and balsamic glaze
- Middle Eastern lamb kofta with minted yoghurt
- Antipasto platter
- Mini toasts with mild wasabi and avocado chutney topped with prawns
- Blinis with lemon myrtle smoked salmon, fennel and orange salad
- Green mussels topped with coriander, mango and tomato salsa
- Crispy cups - mexican pulled beef served with chicory lettuce
- Chicken devil wings and spicy chipotle mayonnaise
- Coronation chicken salad cups
- VEG** Pumpkin and feta cheese arancini balls
- Satay Chicken skewers with dipping sauce
- VEG** Moroccan dusted tortilla chips with dipping sauce
- Lamb and rosemary pies
- Crispy tuna and vegetable arancini
- Spanish pizza – chorizo, salami, spanish onion, olives, capsicum and ham
- Hawaiian pizza – Ham and pineapple
- VEG** Vegetarian pizza – mushroom, basil, onion, capsicum, pumpkin and shallot

DESSERT CANAPES

- Milk chocolate dipped marshmallow lollipops
- Petite chocolate tart with orange
- Brie cheese, fruit skewers
- Petite vanilla cheese cake
- Mini pavlova dressed with seasonal fruits and passionfruit curd
- Passion fruit mousse cups
- Mini cheese tart
- Mini strawberry sponge cup

PLATTERS

- Sandwich Platter (toasted or fresh)** 59.50
- Antipasto Platter** 75.00
- Cheese Platter** 69.50
- Chef's mixed cake and slice Platter** 69.50
- Hot finger food platter 60 pieces** 105.00
Chef's selection of four different items, 15 pieces of each served with chips and condiments to suit.
- Platinum seafood platter** 112.50
1kg fresh prawns, 12 oysters, prawn cutlets, crumbed fish pieces, calamari and sauces to suit
- Swagmans seafood platter** 99.50
- Grazing Table** per person 10.00
Minimum 20 guests

CATERING CANCELLATION POLICY

Please note that should you cancel your event within 7 days prior to the event taking place, you will be charged 50% of your catering costs. If you cancel within 3 days of the event, you will be charged full cost of your catering. Once final numbers have been confirmed with the Functions Co-ordinator 7 days prior this will be your minimum guest number charged. Any increase in numbers

will be charged accordingly and must be advised 3 days prior to the function. The catering is provided by the contracted company CnL Catering.

All prices are GST inclusive. Surcharge of \$5 per person on Sunday and public holidays.