

CANAPES

AT WAGGA RSL

COLD CANAPES

Chilterns cured salmon with dill creme fraiche on potato rosti

Peking duck wraps with spring onion, cucumber & hoisin sauce

Harissa chicken Vietnamese crystal rolls with mint, pomegranate & cucumber (LG, DF)

Chilterns roasted beetroot tart with caramelised onion, feta & candied walnut (V, N) (1)

Tofu Vietnamese crystal rolls with vermicelli, carrots & cucumber (LG, Vegan)

Chilterns tart with slow roasted tomato, almond, petit herb salad & black olive crumb (V, N)

Checker board quiche: Prosciutto, parmesan, semi-dried tomato & free range egg

Checker board quiche: Oak smoked salmon, asparagus & sesame

Checker board quiche: Zucchini & Persian feta (V)

DESSERT CANAPES

Raspberry opera cake

Salted chocolate and caramel tart

Chocolate profiterole with vanilla bean crème

Mango cheesecake

Lemon meringue tart

Minimum of 30 guests

Four Canapes 16.00

Six Canapes 24.00

Eight Canapes 32.00

DF - Dairy free

LG - Low gluten (no ingredients contain gluten due to a centralised kitchen, traces may be found)

V - Vegetarian

Vegan - Vegetarian, no egg/dairy or animal products

N - Contains nuts

HOT CANAPES

Shitaki mushroom, ginger & morning glory gyozas (V)

Fried polenta with whipped blue cheese, truffled pecorino & basil (V, LG)

Lamb meatballs with pistachio crumb, tomato jam & pecorino

Salmon croquettes with lemon aioli

Beef empanadas

Beef Bourguignon pies with smokey tomato relish

Butter chicken pies with smokey tomato relish

Pork & fennel sausage roll with smokey tomato relish

Sausage roll beef burger with mustard, caramelised onions & cheese

Kale & four cheese arancini (V)

Mushroom, truffle & tallegio arancini (V)

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 Chilterns.

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

CANAPES

AT WAGGA RSL

SUBSTANTIAL *(Add \$5 per person)*

Angus beef with jack cheese, shredded lettuce, tomato & our mac sauce

Meat free BBQ jackfruit with pickled red cabbage, chipotle mayo & rocket (V) (served hot)

Szechuan chicken with crisp iceberg lettuce & wasabi mayo (served hot)

Smokerless wagyu beef brisket with dijon mayo & red cabbage slaw (served hot)

Grilled chicken tender skewers with harrisa & maple glaze & charred lemon (LG, DF, CHILLI)

Yakitori chicken skewers (LG, DF)

Pumpkin gnocchi with burnt butter & sage (v)

Beef Ravioli with rich napoli sauce & parmesan snow

Braised beef rib with paris mash & salsa verde

Beer battered fish with chunky potato chips, homemade tarte & fresh lemon

GRAZING TABLE *(Min. 25 serves)*

Peppered sopressa, honey glazed ham off the bone, our pickles & chutney (DF)

Sliced sourdough baguette & quinoa loaf

Roasted beetroot tart with caramelised onion, feta & candied walnut (V) (N)

Vietnamese crystal rolls with mango, coconut & sesame pesto (LG) (Vegan)

Green beans, sugar snaps, soy beans, asparagus, leek, mint, basil, pine nut, goats cheese & baby spinach with an olive crumb (LG, V)

Penna pasta salad with poached chicken, sundried tomato, basil & creamy mayo (V)

Duo of Australian brie & cheddar with poppy seed lavosh & our spiced apple & date chutney (V)

Per serve 41.25

PLATTERS

Sandwich Platter 66.00
44 points, chef's selection

Antipasto Platter 75.00
Sliced sopressa salami, wagyu bresola, San Danielle prosciutto, Berkshire ham off the bone

House pickles (eshallots, baby turnips, pickled q's), marinated olives, bell peppers filled with feta, chickpea puree with smoked paprika, eggplant relish & macadamia dukkah (N)

Spice roasted pita crisps, sweet potato & beetroot chips with crispy kale

Gourmet Cheese Platter 71.50

*Australian brie, cheddar, blue cheese & goats cheese
Grapes on the vine*

Our chutney

Lavosh

Brown rice crackers (LG)

Mixed nuts & dried apricots (N)

Chef's Mixed Cake & Slice Platter 20 pieces 72.00

Hot Finger Food Platter 120.00

Beef party pies (10)

Salt & pepper squid (10)

Arancini (10)

Mini sausage rolls (10)

Vegetable spring rolls (10)

Fries

Tomato relish (Deli 150ml)

Aioli (Deli 150ml)

Lemon wedges

Gourmet Platter 176.00

Beef & olive potato empanada (10)

Beef Bourguignon pies (10)

Salt & pepper squid (10)

Pumpkin & ricotta arancini (V) (10)

Spinach & ricotta pasties (V) (10)

Peking duck spring roll (10)

Shoe string fries

Tomato relish (Deli 150ml)

Aioli (Deli 150ml)

Lemon wedges