# **Cocktail Treats Menu**

For current Menu Prices please contact Kelly on 0430 165 007

## Food with Passion

## Savoury Delights

#### **Cold treats**

- SA Chilli/ Ginger Prawns on toasted cibata & drizzled with a coriander, lemon juice dressing
- Chicken salsa spoons Chinese spoons of chicken breast, cashews, mango, spring onions, fresh herbs and a thai dressing
- Mini Bruschettas
   Sweet diced roma tomatoes, red onion, kalamata olives, and fresh basil
   Smoked salmon, capers and whole egg dill mayonnaise
   Rare roast beef, mustard cream and rocket
- Assortment of Sushi Teriyaki chicken and avocado or salmon and cucumber
- **Smoked salmon paté** savoury tarts
- **Tandoori prawns** on mini papadams w mango yoghurt and cucumber salsa
- Gourmet selection of sandwiches

#### **Hot treats**

- Moroccan chicken skewers w mint & yogurt dipping sauce
- Spicy meatballs Premium mince, loads of herbs, grilled and served with chunky tomato chutney.
- Crumbed calamari Served with homemade tartare sauce and lemon wedges.
- Lamb cutlets Marinated lamb in garlic, lemon and rosemary, grilled and served with garlicy tzatziki
- Goats cheese and rocket pesto tarts
- Selection of gourmet cocktail pies

#### Platters are also available from \$50 - \$200

Antipasto Platters

- Selection of market fresh dips with an assortment of crackers and crudites
- Selection of cheeses served with lavosh, grapes and quince paste
- Platters of wedges, served with sour cream and sweet chilli sauce
- Platters of spring rolls and samosas served with a soy and coriander dipping sauce

#### **Sweet treats**

- Melting moments
- Individual Banana caramel cups
- Vanilla Cupcakes w butter frosting
- Chocolate dipped strawberries
- Seasonal fruit platter
- Carrot cupcakes w yummy cream cheese topping
- Mini lemon curd tarts
- Meringues w fresh berries and cream

### Wedding/ Birthday Cake

Served with fresh cream and berry compote *Waiting staff available on request.* 

Dietary requirements are also catered for. ie nut allergies, gluten free, vegetarian. Please advise when selecting food options.

To book please ring Ashley on 0423 463 104 or Kelly 0430 165 007 Or Email: <u>bookings@ashkelskitchen.com.au</u> \* Menus and Prices are subject to change