

Deluxe Wedding Cocktail Party

Please 5 hot and 5 cold items

Cold Canapés

Thai style prawn, coriander chutney (g)

Assorted sushi and nori rolls, ginger wasabi dip (g)

Seared scallops, chilli & lime salsa (g)

Smoked salmon tartar, pumpernickel & caper relish

Sydney rock oyster with frosted mango salsa (g)

Cold Vegetarian Canapés

Roasted artichoke with goats cheese

Tian of roasted vegetables with humus & parmesan flakes

Vegetarian California rolls, light soy dip

Roulade of blue mascarpone, honey & toasted hazelnuts (g)

Bruschetta with semi dried tomato

Cold Canapés

Grand Marnier parfait, caramelized onion, French toast

Prosciutto & grilled vegetable, crostini

Minced tandoori flavoured lamb, baby potato (g)

Smoked chicken & mango salad in flaky pastry

Cocktail prawn on crispy round with pesto aioli

Hot Canapés

Gourmet cocktail pies with tomato sauce

Kransky with BBQ sauce

Chicken tikka with mango pickle (g)

Sui mai Chinese dumpling sesame dip

Roasted baby chats with creamed chicken, Swiss cheese gratin

Assorted cocktail quiches

Gourmet mini pizza

Hot Seafood Canapés

Tasmanian salmon croquettes with sesame crust lime dip

Salt & pepper squid with garlic aioli (g)

Baby blue eye cod tempura, relish mayo

Tasmanian oyster Kilpatrick (g)

Tempura prawn with wasabi dip

Hot Vegetarian Canapés

Curried vegetable samosa, cucumber raita

Mini bouche with mushroom ragout

Roasted pumpkin tartlet with Persian feta

Vegetable spring roll with oriental dipping sauce

Spanakopita triangle with cooling tzatziki dip

L'Aqua



Stand up Main Course (Select 3 items)

Thai yellow curry with bamboo shoots and cashew nuts (beef, chicken, pork or veg)

Stir fry chicken or beef, shiitake mushrooms, bok choy, oyster sauce

Tandoori chicken thighs with cooling raita and lentil wafer

Beef tortellini, garlic tomato and marjoram sauce

Stir fried Hokkien noodles with Asian vegetables, chilli and oyster sauce

Penne pasta tossed with spinach, cherry tomatoes, kalamata olives and evo

Viennese boneless chicken thigh, breaded & deep-fried

Salt and pepper squid with saffron mayo

Pork Char Sui and peanut salad on rice vermicelli

Lamb tangine on herbed couscous

Truffle Mushroom risotto

Fish and chips wrap w/wasabi mayo



Sugar & Spice

Our pastry chef presents hand made

Iced petite fours, assorted Friandise, Toffee profiteroles, chocolate truffle, panna cotta with macerated berries, Ginger brulee in spoon, Cointreau ganache

or

Three selected Australian handcrafted cheeses

With muscatel cluster fresh and dried fruit of the season

Assortment of crackers, oat meal biscuits and crusty European style breads

Select three (3) hand crafted cheeses from our selection of:

South Australian blue cheese Tarago River

Made from whole cows milk, chalky curds, mature to a soft runny texture,
full slightly astringent flavour

Gippsland brie cheese

Light fermentation, mild milky flavours & mild mushroom rind

From burnie Tasmania- mercy valley cheddar

Spicy crumbly smooth, distinctive sharp bite of vintage cheddar with a creamy melt

Tasmanian Brie

From the rich dairy country around Burnie

Delightful pigment flavour, hand crafted with a fragrance of mushrooms

Persian style feta cheese from the Yarra Valley

A salty tang rounded by the smooth taste of cow's milk, oil garlic & fresh picked herbs

Saint Claire

From the Tasmania south coast sweet nutty and full of flavour

Quince paste

Its perfume, and sweetness compliments all varieties but especially blue & soft ripened cheeses



Coffee and tea

L'Aqua

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