**Cocktail Parties**

**UNSW External:***

“This award-winning caterer sets the standard, matching imaginative food to the mood.”
*the (sydney) magazine, The Sydney Morning Herald*

**Guide to menus**

The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

The menu available for your event will be dependent on the facilities in the venue you have selected.

- The Gold Menu – Relaxed finger food options
- The Premium Menu
- Options to enhance your gold or premium cocktail menu
- Substantial
- Beverage packages

All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge.
**The Gold Menu – Relaxed finger food options**

5 pieces per person, select 3 items, $18.75  
6 pieces per person, select 4 items, $22.10  
7.5 pieces per person, select 5 items, $26.75  
10 pieces per person, select 6 items, $34.80

**Hot**

- Salt and chili squid, coriander and red chili
- Thai style fish and quinoa cakes
- Scallop, pork and chive siu mai with light soy
- Gozleme fingers with spinach and fetta, lemon and parsley
- Fetta, parmesan and eggplant croquette with tarragon aioli
- Shallot pancake pieces
- Mushroom and carrot gow gee with light soy
- “Lord of the fries” - crispy smashed chats with roast garlic mayonnaise
- Curried potato and pea samosa with cucumber yoghurt
- Beer battered zucchini and parsnip chips with spicy tomato
- Vegetarian spring rolls with chili hoi sin sauce and soy dipping sauce
- Lemon and oregano haloumi on pistol skewers
- Mixed vegetable pakoras with chat marsala
- Polenta and parmesan chips with avocado yoghurt
- Thai chicken and corn cake with Gastronomy’s sweet chili sauce
- Empanadas with shredded beef, corn and coriander
- Moroccan lamb meatballs with yoghurt, harissa and tahini
- Mini rosemary and parsley veal schnitzels with light soy
- Fried eggplant with haloumi, bresaola, parsley and sea salt
- Pan fried chicken and Chinese cabbage gyroza with light soy
- Mini pizza topped with either: Roast tomato, tallegio and rocket pesto or Chilli, lemon and parsley or Crisp pancetta and mozzarella

**Cold**

- Baby smoked salmon and green shallot frittata with sour cream
- Festive salmon whirl - smoked salmon, cream cheese and dill in crepe
- Smoked salmon and avocado sushi stacks
- Puff pastry layered with fetta, cashew nuts and caramelised onion
- Sweet potato fritters, Greek yoghurt dip
- Crushed potato, olive and chive galette with onion and crème fraiche
- Stuffed vine leaf, olive and semi dried tomato skewer
- Provolone, semi dried tomato and artichoke Spanish potato omelette (tortilla)
- Indian spiced nuts, crispy pappadums and cucumber, yoghurt, mint and green chilli
- Watermelon, Bresaola, black pepper and basil skewer
- Roast capsicum, chorizo, olive and parsley Spanish potato omelette (tortilla)
- Bruschetta with either: Roma tomato and fresh basil or Ricotta, crushed pea, mint, chilli and lemon or Crushed eggplant, tahini and pomegranate
- Selection of nori rolls with Ponzu sauce, either: Fried tofu and pickled Japanese vegetables, wasabi cabbage slaw or Teriyaki chicken or Tempura prawn or Salmon and avocado or Cooked tuna and cucumber
- Finger sandwich filled with either: Chargrilled vegetables, pesto and Brie or Roast chicken, fresh herbs and mayonnaise or Smoked salmon, cream cheese and dill or Peppered egg and mayonnaise
- Mini knot roll filled with either: Smoked chicken and avocado or Rare roast beef, watercress and horseradish or Smoked salmon, cream cheese and dill or Freshly sliced tomato, bocconcini and pesto
- Vegetable crudités and Turkish bread with a selection of 2 dips: Tahini, fetta and spinach or Babaganoush or Chunky guacamole or Hommos dusted with sumac or Syrian red pepper, walnut and pomegranate

Mini quiche (can be served hot or cold) with either: Leek and gruyere or Spinach and parmesan or Smoked salmon and grated zucchini or Smoky bacon or Pumpkin and ricotta
Handmade sausage rolls with either: Traditional beef or Pork and fennel or Chicken and tarragon
Old fashioned mini pies with either: Chicken and leek or Beef and Tuscan red wine or Spinach and mushroom
The Premium Menu

1 hour of food service (6 canapés per person, 6 varieties), $33.90 per person
1.5 hours of food service (9 canapés per person, 6 varieties), $41.40 per person
2 hours of food service (12 canapés per person, 9 varieties), $49.05 per person
2.5 hours of food service (9 canapés, 2 fillers, 2 dessert canapé), $57.05 per person
3 hours of food service (9 canapés, 1 filler, 2 substantials, 1 dessert canapé), $65.35 per person
3 canapés = 2 fillers = 1 Substantial

Sample menu 1 - based on 1 hour food service

Mini King crab sandwich with broccoli and red capsicum rouille
Tunisian brik parcel of lamb and quail egg with harissa yoghurt
Skewer of raw yellow fin tuna, basil and soft mozzarella, smoked Pyrenees salt
Soft goat’s curd and rocket pesto on savoury crostoli, quince jelly
Haloumi saltimbocca with prosciutto and sage, Napolitana sauce
Baked porcini and black truffle tart with mustard cress

Sample menu 2 - based on 2 hours food service

Little potato rolls with beef fillet and Béarnaise
Pan-fried whitebait and parsley fritters, fresh lime
Mini double baked Gruyere cheese soufflé
Honey and star anise BBQ quail, coriander and snowpea sprouts in a rice paper roll
Dill and honey cured ocean trout gravlax with pickled cherry
Asparagus spears with wasabi and black and white sesame coating
Beetroot and goat cheese mille feuille on crispy baguette with baby rocket and walnut oil
Turmeric, salt and chilli fried king prawn with green shallot and red chilli
Thai caramelised pork belly and fresh pineapple on a crispy wonton

Sample menu 3 - based on 3 hours food service

Canapés
Tempura soft shell crab and pickled vegetables, ponzu
Baked zucchini flowers stuffed with ricotta, lemon zest and broad beans
Pithivier of duck confit, foie gras, caramelised eschalots and pinot noir
Freshly shucked oysters with lemongrass and ginger jelly, crispy shallots
New Zealand king salmon pastrami with baby herbs
Indian spiced potato, pea and sultana fritters with yoghurt and mint raita
Pickled Asian mushroom salad with cucumber and crispy shallot on lotus chips
Pan-fried king prawn with hoisin, chilli and crushed peanut sauce
Rosemary and Dijon crusted lamb belly, remoulade sauce

Plus fillers – select 1 from the next page
Plus substantials – select 2 from the next page
Plus dessert canapés – select 1 from the next page

CBD and Kensington Campus
Options to enhance your gold or premium cocktail

**menu**

Add premium canapés or dessert canapés $3.50 per person
Add a filler $5.25 per person
Add a substantial $10.50 per person
Add a little glass dessert $8.30 per person

**Fillers**

**Sliders**

Wagyu beef patty, tomato, lettuce and cheese slider
Salmon, rocket and pesto slider
Zucchini and chickpea rissole, salad slider
Cajun chicken, jalapeño relish and corn salsa slider

**Fries in cones or buckets**

Beer battered zucchini and parsnip chips, roast aioli, spicy tomato sauce
Hand-cut wedges baked with sea salt and rosemary
Crisp fried zucchini flowers stuffed with ricotta and lemon zest

**BBQ**

Salmon, squid, prawn skewer basted with tomato jam
Spicy chickpea spinach fritters, lemon oil and crushed peas (2 pieces)
Chorizo, Spanish onion and green pepper skewers with smoked paprika
BBQ lamb cutlet with tomato jam

**Substantials**

Korean style slow cooked beef, jasmine rice, ginger, chilli
Tempura fish, hand-cut chips and lemongrass mayonnaise
Little buckets of Louisiana hush puppies, fried green tomato, corn salsa
Salmon braised in tomato, coriander and Spanish onion, tomato rice, fresh lime
Chickpea and lentil dhal with vine ripened tomatoes, roasted red peppers, baby Naan
Deconstructed fish and Spring vegetable pie
Sliced field mushrooms grilled with parsley, basil, saffron soffrito rice
Barramundi fillet steamed in banana leaf with Balinese curry, lime, spicy tomato sambal, jasmine rice

**Dessert canapés**

Blood orange profiterole with pistachio cream
Peanut butter mousse and milk chocolate lollipops
Sour cherry cake domes with cream cheese glaze
Raspberry and chocolate meringue pie
Petit carrot cake with cream cheese glaze and crystallized walnuts

**Little glass desserts**

Coconut, rhubarb and white chocolate trifle
Five textures of chocolate
Honey jumble – layers of honey cake with mascarpone, crunchy honey crumble and honeycomb
Summer berry pudding
Rich Belgian chocolate mousse topped with Iranian fairy floss
Grazing platters

$15.75 per person

Antipasto of shaved prosciutto and salami, roasted and grilled vegetables, queen green olives, basil pesto and sliced sourdough bread

or

Mezze platter - chargrilled chorizo, handmade falafel, black olives marinated in bay leaf and chilli, marinated feta, hommos dusted with sumac, babaganoush, oven crisp flatbreads with thyme and sesame

or

Duck liver parfait with port, rosemary and quince jelly, sourdough baguette croutons, pickled cornichons and balsamic onions

Beverage packages

House package

Tesabella NV Sparkling Chardonnay Pinot Noir
Kudos Sauvignon Blanc
Kudos Cabernet Sauvignon
Local and light beers
Orange juice, soft drinks, mineral water

Premium package

Croser NV
Cherubino Pedestal Sauvignon Blanc Semillon
Bests Bin 1 Shiraz
James Boags and Cascade Light
Orange juice, soft drinks and mineral water

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What do we do with surplus food?

Gastronomy supports OzHarvest and Gastronomy Director Miccal Cummins is an OzHarvest ambassador.

Once our functions and events are finished, OzHarvest collect any excess fresh food and deliver it to charities which support the disadvantaged and at risk communities in Sydney.

Gastronomy is the proud recipient of an UNSW Environmental Achievement & Leadership Awards, which recognises outstanding environmental initiative.