



## COCKTAIL PARTY MENU *\$35pp - 6 choices - approx 2 hrs*

*(Min. 40px)*

### Cold options

#### **Jamon Serrano canape** (LF)

Tomato brushed tosta topped with Spanish cured ham

#### **Tomato & Mozzarella kebab** (GF) VEG

Cherry tomato with fresh mozzarella

#### **Pate Canape**

Curator's Duck pate on tosta with caramelised pistachos & balsamic reduction

#### **Salmon Blini**

Marinated Akaroa Salmon on a soft blini pikelet with garlic butter

### Hot options

#### **Curator's Skewer** (L/GF)

with chorizo & butifarra pork sausage with portobello mushroom

#### **Croquette**

of chicken & Garcia Chorizo

#### **Croquette**

with mushroom and parmesan

#### **Paella Mixta** (L/GF)

seafood & chicken served with ali oli

#### **Crispy fried Prawn** (LF)

with romesco sauce

#### **Andaluz Calamari** (LF)

Crispy fried served with alioli

#### **Chorizo Garcia** (L/GF)

Award winning chorizo cooked in cider

#### **Vegetable Kebab** (L/GF) VEG

Chargrilled seasonal vege with Romesco sauce

#### **Meatballs**

Homemade beef & pork meatballs in a rich mushroom sauce