



Cocktail PARTY MENU

\$30 PER HEAD
(Select 8 items & one posh nosh)

\$35 PER HEAD
(Select 10 items & one posh nosh)

\$40 PER HEAD
(Select 12 items & one posh nosh)

MINIMUM 30 GUESTS

Assorted nori rolls

Salmon and dill cakes with lime aioli 

Tomato and basil bruschetta tart 

Butternut pumpkin, sage and brie tart

Pecorino risotto cakes with smoked salmon salsa

Baby spinach ricotta cakes topped with roast capsicum tapenade 

Corn fritter topped with prawn and preserved lemon mascarpone

Cajun cured shaved beef on baguette with cucumber coriander rita

Calamari parcels with a lime palm sugar glaze

Chilli tempura prawn with a honey balsamic dipping sauce

Mini quiche lorraine, spinach and salmon

Goat's cheese and caramelised onion tart 

Mini beef hamburgers, aged cheddar and tomato chutney

Mini beef wellingtons with tomato relish

Homemade lamb, rosemary and mint sausage rolls

Mini pizzas Bocconcini, tomato and basil or prosciutto and rocket

A selection of mini gourmet pies lamb and rosemary, peppered beef and chicken florentine

Chicken skewers, satay, teriyaki or green thai 

Lamb skewers, moroccan, souvlaki or rosemary thyme and mint 

Sticky date with butterscotch cream

Chocolate tart

Lemon meringue tart

Orange white chocolate petit torte

Pecan pie

POSH NOSH

Pumpkin, cashew nut, feta and spinach risotto 

Pesto, chicken and rocket with shaved parmesan risotto

Orange and dark chocolate risotto

Thai chicken or vegetable salad with crispy noodles and peanuts 

Classic caesar salad (add prawns or grilled chicken + \$2 pp)

Chilli 5 spice squid served with cucumber and rocket salad



Greengate Hotel

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Vegetarian



Gluten Free