



Following is a sample menu that Sandholme is able to serve at your reception. Once your guests have arrived and are settled in your choice of canapés from the following selection will be served over a 45 minute period. These canapés are served by our experienced and professional staff while pre dinner drinks are being served.

HOT CANAPES

pizzetta with chorizo & sundried tomato
Mascarpone & smoked salmon tartlet with dill & salmon pearls
Lamb koftas with tzatziki
Crisp seafood noodle with coriander & keptis manis
Spiced kangaroo strip loin on roast sweet potato with capsicum chutney
Thai chicken cakes with coriander & a sweet chilli sauce
Caramelised onion tarte tartin with goats cheese
Szechwan salt and pepper squid
Pork and lemongrass won tons with nam jim
Parmesan & herb encrusted prawns
Basil, ricotta & red pepper frittata
Involtini of chorizo, spinach and ricotta
Crab cakes with avocado & sweet chilli salsa

COLD CANAPES

Antipasto platters
Smoked trout and cream cheese on chive blini
Nori omelette with smoked salmon & wasabi tobiko
Virgin Mary oyster shooters
Tuna nicoise tarts
Blue cheese and tomato parmesan tuile cones
Cheese, olive and sun dried tomato toasts
Sundried tomato, basil and fetta tartines
Selection of nori rolls with wasabi & soy
Bruschetta with roma tomatoes, basil and olive oil
Crab & cucumber wonton basket
Rice paper rolls with mint, coriander & sesame oil
Baguette slice with rare roast beef, horseradish cream
Peking duck & mandarin pancakes
Chicken liver pate on toasted brioche with caper berries

Once your guests are seated **entrée platters** will be served including your selection from the following;

Moroccan Swordfish skewers with coriander & preserved lemon cous cous
Carpaccio of tuna with shaved fennel & bonitas apple balsamic dressing
Smoked salmon terrine on potato pancake with wild rocket & Dijonaise
Herb & Ricotta stuffed field mushroom with wild rocket & parmesan
Szechwan salt calamari with mixed green leaves
Fresh shucked oysters with salmon pearls, chervil and verjus vinaigrette
Carpaccio of peppered beef with caper berries & shaved asparagus
Sage & onion stuffed quail ballotine on roast pumpkin & pine nut risotto
Duck & pistachio terrine with red onion jam & crostinis
Crumbed goats cheese with oven roasted tomatoes drizzled & a beetroot vinaigrette

Cooked tiger prawns with marinated vegetables & sweet soy vinaigrette
Encrusted buffalo mozzarella Cheese with green leaf salad & anchovy sauce

Entrée platters are cleared and the **main course** will follow served on platters to your guests including the following.

Roasted spring lamb rump on pancetta rosti
Seared and sliced eye fillet steak on crispy potato gallette with onion jam
Sliced breast of chicken on preserved lemon cous cous with watercress
Pan seared Salmon on leek & mushroom risotto cake with caper and anchovy butter
Medallion of beef with shitake mushroom glaze
Confit duck leg with potato croquettes & grand marnier sauce
Sliced rare fillet of Beef with a herb & peppercorn crust
Pork cutlet with caramelized apple tarte tartin
Roast Vegetable Filo parcel with fresh herbs & Fetta
Individual Mediterranean Vegetable Frittatas
Spinach wrapped Mushroom & Almond Terrine with red pepper relish
Citrus and Tarragon Ballotine of Chicken
Eggplant, tomato & Bocconcini moussaka

All selections are served with freshly steamed vegetables

After mains have been cleared, speeches and the formalities of the evening can take place. Once the formalities are completed **dessert platters** will be served including your selection of the following.

Double chocolate tart with white chocolate ice cream and raspberry coulis
Vanilla bean panna cotta served with a peach sauce
Strawberries with passionfruit cream and shortbread biscuits
Lemon & Vanilla poached pear with sticky ginger cake
Caramelized Lemon tart with confit citrus fruits

Some dishes are subject to seasonal availability

The following menu selections are available;

Option 1, please choose 3 canapés, 2 Entrees, 2 Mains and 2 Desserts from the above selections. Also included in this costing are Herbal Infusions and Coffee set up for self service on completion of dessert.

Alternatively select, 6 canapés, 2 Mains and 2 Desserts from the above selections. Also included in this costing are Herbal Infusions and Coffee set up for self service on completion of dessert.