



FUNCTIONS CANAPE

Menu

COLD PLATTERS

- TOMATO & BASIL BRUSCHETTA, BALSAMIC GLAZE (V, VE) 30 PC/PLATTER \$70**
Toasted sourdough bread topped w/ basil salsa & balsamic glaze
- VEGETARIAN VIETNAMESE RICE PAPER ROLL (V, VE) 30 PC/PLATTER \$70**
Mix vegetable Vietnamese rice paper roll w/ sweet chilli & lime sauce
- VIETNAMESE CHICKEN RICE PAPER ROLL (GF) 30 PC/PLATTER \$80**
Poached chicken breast Vietnamese rice paper roll w/ vermicelli rice, cucumber, mint, snow pea sprouts, carrots, brushed w/ sweet chilli & lime sauce
- CARAMELISED ONION, PUMPKIN, GOAT CHEESE & THYME TARTLET (V, GF) 30 PC/PLATTER \$80**
Sweet savoury tart filled w/ roasted pumpkin cubes, maple caramelised onion, goat cheese & thyme
- LARGE PEKING DUCK CREPE W/ CHIVES & HOISIN (DF) 30 PC/PLATTER \$110**
BBQ roasted duck breast fillet rolled in duck pancake w/ cucumber & chives
- COCKTAIL PRAWN & LOBSTER, DILL, CELERY & TABASCO MAYO 25 PC/PLATTER \$150**
Lightly toasted bun with lettuce, slipper lobster meat, tiger prawns, diced celery, dill, parsley & herbs, drizzled w/ tabasco mayo
- SMOKED SALMON TACO CUPS W/ MANGO SALSA, DILL & LIME MAYO 25 PC/PLATTER \$150**
Toasted pita cups filled w/ mango salsa, smoked salmon, dill & drizzle w/ lime mayo
- ASSORTED DELUXE SUSHI PLATTER 48 PCS (GF, DF) 1 TRAY \$150**
- Teriyaki chicken - 8pcs
 - Raw tuna - 8pcs
 - Salmon Nigiri - 8pcs
 - Tuna Nigiri - 8pcs
 - Inside out beef - 8pcs
 - Inside out vegetable - 8pcs
 - Flame grilled prawns - 8pcs
- CHARCUTERIE BOARD (SERVES 10) PLATTER \$150**
Sliced Danish salami, sliced prosciutto, lavosh crackers, grissini sticks, toasted sourdough, quince paste, spicy hummus, olives tapenade, soft French brie cheese & Manchego cheese, cucumber pickles, strawberries, dry fruit salad & toasted walnuts



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HOT PLATTERS

- MOROCCAN FRIED CAULIFLOWER W/ TOMATO RELISH** 30 PC/PLATTER \$70
(V, GF, VE)
Cauliflower florets tossed in Moroccan herbs & spices & lightly fried w/ tomato relish
- STEAMED CHICKEN DUMPLING W/ TOMATO & CHILLI SESAME SAUCE** 30 PC/PLATTER \$80
Premium mince marinated w/ Asian herbs wrapped w/ flour pastry & steamed & spicy tomato & chilli sesame sauce
- MINI TORTILLA NACHOS** 25 PC/PLATTER \$80
Toasted pita cups filled w/ chilli beans, cheese, guacamole, sour cream, tomato & jalapeno salsa & tajin seasoning
- COCKTAIL BEEF PIE W/ TOMATO RELISH** 30 PC/PLATTER \$90
Premium quality minced steak in a delicious gravy encased in a flaky pastry w/ tomato relish
- CHICKEN & MUSHROOM PIE W/ TOMATO RELISH** 30 PC/PLATTER \$125
Crispy pastry pie w/ creamy chicken & mushroom filling & tomato relish
- HOMEMADE SAUSAGE ROLLS W/ TOMATO RELISH** 30 PC/PLATTER \$90
Premium mince w/ shredded carrots, onion, mix herbs in a flaky pastry sesame seed & tomato relish
- TRADITIONAL VEGETARIAN SAMOSA (V)** 30 PC/PLATTER \$80
Diced vegetable lightly curried with herbs & spices & folded in flour pastry w/ tomato chutney
- CAULIFLOWER ROLL (GF, VE)** 30 PC/PLATTER \$90
Crisp, gluten free pastry rolled w/ cauliflower fillings

V = Vegetarian

VE = Vegan

DF = Dairy Free

GF = Gluten Free



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HOT PLATTERS

AMERICAN STYLE WINGS W/ FRANKS HOT SAUCE <i>Paprika & herbs marinated fried chicken wingettes tossed in Frank's hot sauce</i>	30 PC/PLATTER \$100 APPROX. 3.5KG
BANG BANG GARLIC & HERB CHICKEN RODS (GF) <i>Paprika & garlic herbs marinated chicken kebab brushed w/ sweet chilli mayo</i>	30 PC/PLATTER \$90
MOROCCAN LAMB SKEWERS W/ MINTED YOGHURT (GF) <i>Moroccan herb marinated lamb kebab w/ minted yoghurt</i>	30 PC/PLATTER \$100
MOROCCAN STUFFED PUMPKIN FLOWER (V, VE) <i>Delicate pumpkin flowers filled w/ diced pumpkin, onion, cumin, coriander & coated in a light tempura batter w/ spicy hummus dip</i>	30 PC/PLATTER \$100
MINI CHEESEBURGER SLIDER <i>Grilled mini cheeseburger w/ toasted bun, melted American cheese, pickle & tomato relish</i>	20 PC/PLATTER \$90
KIMCHI CHICKEN KARAGE SLIDER <i>Korean style fried chicken w/ toasted bun, kimchi slaw & chipotle mayo</i>	20 PC/PLATTER \$90
MINI PULLED PORK SLIDER <i>Slow cook pulled pork in tomato & herb sauce w/ toasted bun, slaw & chipotle mayo</i>	20 PC/PLATTER \$90
MINI KALE, ONION & CHICKPEA SLIDER <i>Slow cook pulled pork in tomato & herb sauce w/ toasted bun, slaw & chipotle mayo</i>	40 PC/PLATTER \$80

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SUBSTANTIAL ITEMS

MINIMUM X 15 - \$140

MINI FISH & CHIP BASKET W/ LEMON & TARTARE SAUCE

Mini beer battered barramundi fish fillets w/ chips, lemon wedge & tartare sauce

SPICY BEEF SALAD

Marinated spicy beef strips w/ mix leaves, cherry tomato, Spanish onion, mint leaves, bean sprouts, cucumber, toasted peanuts & Nahm Jim dressing

CALAMARI RINGS W/ CHIPS

Crispy tempura coated fried calamari rings w/ chips & lime aioli

DESSERT PLATTERS

TROPICAL FLOURLESS SLAB CAKE (VE)

25 PC/PLATTER \$80

Vanilla sponge w/ coconut buttercream & mango passionfruit compote, finished w/ passionfruit buttercream & dusted with passionfruit icing sugar

CHOCOLATE STREUSEL ORANGE CONFIT CAN

18 PC/PLATTER \$100

Individual chocolate & orange compote layered with chocolate brownie & crumble served in a mini can

STRAWBERRY RHUBARB COCONUT & SAGE BOWL

15 PC/PLATTER \$90

individual rhubarb compote layered with coconut sage, with a strawberry glaze in a mini bowl

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MINI BOUTIQUES & PETIT FOURS

PETITS FOURS FLOURLESS SELECTION

36 PC/PLATTER \$110

- *Green tea frangipane x 6*
- *Boysenberry friand x 6*
- *Chocolate almond brownie x 6*
- *Red Velvet x 6*
- *Hazelnut pebble x 6*
- *Lemon cheesecake x 6*

MINI BOUTIQUES

25 PC/PLATTER \$130

- *Blueberry honey mousse x 5*
- *Cassis chestnut cream x 5*
- *Mango yuzu cheesecake & green tea sponge x 5*
- *Dark chocolate brownie w/ vanilla sphere x 5*
- *Cashew & cream crunch w/ zesty orange caramel groove*

MINI BOUTIQUE CUPCAKES

36 PC/PLATTER \$150

Vanilla cupcakes topped w/ butter cream icing

- *Strawberry x 6*
- *Green tea x 6*
- *Chocolate x 6*
- *Passionfruit x 6*
- *Vanilla x 6*
- *Caramel x 6*

FOR ALL BOOKINGS & ENQUIRIES PLEASE

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