GRAZE & GOBLET CATERERS

in association with
Cardinia Cultural Centre

COCKTAIL & CANAPÉS MENU

Please note: prices include GST. All pricing is subject to change. Strictly no outside food or beverages are permitted into the Cardinia Cultural Centre.
Additional catering options are available upon request. Public holidays and Sundays will incur a 20% surcharge.

40 Lakeside Blvd,
Pakenham VIC 3810
1300 887 624
ccc@cardinia.vic.gov.au

GRAZE & GOBLET CATERERS

CANAPÉS

All gorgeous things come in small bites and our delicious canapés are the perfect combination of taste and texture in a bite or two. Beautifully served in our own unique 'art' way.

PACKAGE 1

$45 per person

Minimum order for 20 people

1 Hour event

Please select

Cold Canapés	**3**
Warm Canapés	**2**
Roving	**1**

PACKAGE 2

$52 per person

Minimum order for 20 people

1.5 Hour event

Please select

Cold Canapés	**4**
Warm Canapés	**2**
Roving	**2**

PACKAGE 3

$62 per person

Minimum order for 20 people

2 Hour event

Please select

Cold Canapés	**4**
Warm Canapés	**3**
Roving	**2**

PACKAGE 4

$72 per person

Minimum order for 20 people

2.5 - 3 Hour event

Please select

Cold Canapés	**4**
Warm Canapés	**4**
Roving	**2**

DRINKS PACKAGE

$45 PER PERSON 4 hours - beer, wine and soft drink

Enjoy unlimited drinks from the bar, expertly served in accordance with Responsible Service of Alcohol (RSA) guidelines, ensuring a safe and sophisticated experience for all your guests

Drinks package are available

GRAZE & GOBLET CATERERS

OPTIONS

COLD CANAPÉS

- Coconut scallop, tomato, pepper, lime, chilli chutney, coriander (df, gf)
- Miso smashed peas, sesame cracker, radish, micro coriander (vgn, df)
- Caramelised fennel tart, parmesan custard, rocket (v)
- Pear & prosciutto wrap, gorgonzola mousse, candied walnuts (gf)
- Crab rémoulade, sweet corn aioli, chive, charcoal bun (df)
- Tandoori carrots, whipped vadouvan paneer, papadum crumbs, nigella seeds (v)
- Chorizo jam, quail egg, jalapeños aioli, crispy Italian thin bread (df)
- Coconut poached prawn, green mango, sticky coconut & chilli caramel (df, gf)
- Sushi rice, soy & sesame beef carpaccio, wakame (df, gf)
- Wonton chip, crispy roast duck, sticky hoisin, shallots, shaved cucumber (df)
- Seared sesame tuna, avocado & wasabi mousse, coriander (df, gf)
- Rosemary shortbread, whipped feta, honey pear, micro arugula (v)
- Cured & smoked ocean trout, beetroot & horseradish curd, carbon crust and watercress (df)

WARM CANAPÉS

- Fried truffle polenta cubes, oyster mushroom, truffle aioli (v, gf)
- Carrot & red lentil spiced fritters, carrot hummus (vgn, gf)
- Basil & gooey gorgonzola ‘soft centred’ arancini, saffron aioli (v)
- ‘Fish N chips’ flathead, little cones of French fries, lemony tartare (df)
- Sticky BBQ chicken, corn fritter, charred corn, popped corn (gf)
- Grilled halloumi, candied walnut, pomegranate, flatbread (v)
- Pork belly, sticky soy & chilli, radish & apple salad (gf)

gf - gluten free, df - dairy free, vgn - vegan, o - optional, v - veg

GRAZE & GOBLET CATERERS

OPTIONS

- Chargrilled ‘tequila’ steak, chipotle mayo, finger lime, tortilla chip (df, gf)
- Mini croque monsieur’s, smoked ham, gruyere, Dijon sauce
- Little spiced veggie pies, beet relish & rocket (vgn)
- Crispy flash fried squid, coriander aioli, charred chilli, cabbage & shallots slaw (df, gf)
- Fried cheesy corn empanadas, chimichurri (v)
- Mini chicken Kyiv, tarragon aioli, sweet potato chip
- Spicy Moroccan lamb & feta sausage rolls with tzatziki & dukkah

ROVING

- Confit ocean trout niçoise, beans, kipflers, soft egg, little tomatoes, smoked aioli (df, gf)
- Smoky BBQ pulled pork slider, brioche bun, corn puree, carrot slaw
- Cheeseburger, brioche bun, French mustard, ketchup, pickles, onions
- Spicy salmon poké, black rice, pickled cucumber, radish & shoyu sauce (df, gf)
- Crispy spiced chicken slider, milk bun, katsu mayo, Asian slaw
- Triple cheese croquettes, arugula, fennel, parmesan, vinaigrette (v)
- Crispy fish taco, soft tortilla, pico de gallo, jalapeño, baja sauce
- Smoked chicken salad, roast cauliflower, pea sprouts, arugula, smoked almonds (df, gf)
- Scorched salmon, zucchini slaw, whipped avocado (df, gf)
- Aussie lamb balti curry, sweet potato, crispy roti, mint yoghurt
- Baked tortilla, beef brisket chilli, beans, sour cream, house mole (gf)
- House baked tortilla chips, bean chilli, avocado, coriander (gf, vgn)

SWEETS

- Talk to our team about a selection of sweet petit fours

gf - gluten free, df - dairy free, vgn - vegan, o - optional, v - veg

GRAZE & GOBLET CATERERS

DRINKS

PACKAGE 1

$38 per person

Minimum order for 20 people
1- Hour event
Please select 2 Mocktails and 2 Cocktails

PACKAGE 2

$48 per person

Minimum order for 20 people
2- Hour event
Please select 3 Mocktails & 3 Cocktails

MOCKTAILS

- Shirley ginger - Ginger beer, lemonade, grenadine, maraschino, lime
- Watermelon - Watermelon, lime, agave, mint, ice
- Strawberry Soda - Hibiscus, strawberry puree, soda
- Virgin Colada - Pineapple, coconut water, pineapple juice, coconut cream, ice
- Lemonade - Cloudy house lemonade, ice, soda, lemons
- Ruby Tuesday - Rhubarb syrup, ice, raspberry, soda
- London Summer - Lemonade, ginger beer, cucumber, strawberries, mint
- Hawaiian - Lychee juice, lemon, white peach, soda, lychee
- Raspberry Fizz - Pomegranate, ice, lemonade
- Virgin Paloma - Lime, grapefruit, agave, soda
- Elderflower - Elderflower syrup, lemon juice, soda, ice, mint

COCKTAILS

- Peaches & Cream - Vodka, peach liqueur, cream, peach puree, peach wedge
- French Martini - Finlandia Vodka, chambord, pineapple juice, ice, a twist of lemon
- Angel Delight - Absolut Raspberri vodka, triple sec, grenadine, whipped cream & raspberry syrup
- Little Pig - Malibu Rum, Galliano, pineapple, coconut cream, whipped cream, topped with a cherry
- London Summer - Pimms, Tanqueray Gin, lemonade, ginger beer, cucumber, strawberries, mint
- Mojito - Bacardi, muddled lime & mint, soda, sugar syrup, lime juice & loads of ice
- Rasta Falernium - Jamaican spiced rum, Velvet Falernum, ginger beer, lime, loads of ice
- Jam Donut - Baileys & milk, Chambord, loads of ice, cinnamon sugar
- Lychee Martini - lychee liqueur, white rum, lychee juice, lemon, mint, lychees