



Cocktail Packages

Our set menu canapé packages provide fantastic value for your event. All items on our menus are hand crafted and prepared on site from quality, locally sourced, seasonal ingredients. Complementing our marvelous menu items ACC Catering provides experienced Chefs and event staff and all service requirements which are included in the menu price.

Our culinary specialists understand how important it is to provide a balanced menu with a range of items to suit all tastes and dietary requirements. Should you wish to develop your menu from scratch, our function manager is available to assist.

Set Menu 1

\$43.00 per person

3 hour service

Cool

Vegetarian rice paper rolls, pickled vegetables and plum sauce **V, GF**

Smoked salmon florets on blini pillows with dill crème

House baked mini focaccia, premium chicken mix and baby leaf

Sweet potato and goat's cheese frittata with capsicum relish **V, GF**

Smoked duck bruschetta, remoulade, roasted hazelnuts

Rare roast beef on sourdough baguette with rocket pesto and onion jam

Warm

Moroccan chicken skewers with mint yoghurt **GF**

Battered flake bites with roasted garlic and lemon aioli

Roasted vegetable pizza with Napoli sauce and mozzarella **V**

Mushroom and parmesan Arancini balls with pesto dip **V**

Crumbed calamari strips with lemon aioli

Gourmet beef sausage rolls with tomato relish

Sweets

Selection of handmade miniature cakes and tarts

Menu 2 – Select 12 items Finger Food

\$50.00 per person

Menu 3 – Select 10 items Finger Food & 2 Bowl Food

\$55.00 per person

Menu 4 – Select 8 items Finger Food & 4 Dude Food

\$58.00 per person

Menu 5 – Select 8 items Canapés, 2 Dude Food & 1 Bowl Food

\$65.00 per person



NB all menus are equivalent to more than 16 pieces per person

Petit Four Desserts can be selected as one of your Finger Food/ Canapé items allowing 2 pieces per person.

Menu structure can be varied to suit your specific requirements.

Finger Food

Cool

Vegetarian or chicken rice paper rolls, pickled vegetables and plum sauce **GF**

House baked mini bagel, smoked ham, tomato and cheddar cheese with Dijon

Wild mushroom, feta and baby basil bruschetta on house baked spelt bread **V**

House baked mini ciabatta, roasted vegetables, spinach and hummus **V**

Smoked salmon florets on blini pillows with dill crème

House baked mini focaccia, premium chicken mix and baby leaf

Zucchini and mint fritters with Halloumi cheese and Za'taar yoghurt **V**

Rare roast beef florets on potato rosti with horseradish crème and balsamic onion **GF**

Saffron risotto cake with semi dried tomato and Brie **V, GF**

Chef's selection of dips with house baked ciabatta bread **V**

Sweet potato and goat's cheese frittata with capsicum relish **V, GF**

Smoked duck bruschetta, remoulade, roasted hazelnuts

Rare roast beef on sourdough baguette with rocket pesto and onion jam

Warm

Moroccan chicken skewers with mint yoghurt **GF**

Battered flake bites with roasted garlic and lemon aioli

Roasted vegetable pizza with Napoli sauce and mozzarella **V**

Spanish beef meatballs with smokey paprika aioli **GF**

Lamb shepherds mini pie with mashed potato and relish

Roasted red pepper, spinach and feta quiche with capsicum relish **V**

Mushroom and parmesan Arancini balls with pesto dip **V**

Crumbed calamari strips with lemon aioli

Gourmet beef sausage rolls with tomato relish

Duck spring rolls with hoisin sauce

Panko crumbed chicken tenderloin with basil aioli

Mini burger, ground beef, pickles, cheddar cheese and relish



Elegant Canapés

Cool

Slow roasted Heirloom tomato tart tatin with thyme and basil **V**

Brioche croute, chicken liver pate, grapes and Verjuice

Corn fed free-range duck rice paper rolls, pickled vegetables and mint **GF**

Summer gazpacho, herb oil and parmesan wafer **V, GF**

Coconut chicken and green mango salad with chilli shards **GF**

Seared scallop, corn pannacotta, caramelised bacon and tomato sugo **GF**

Poached crab and cucumber salad, wonton crisp

Roast pear, witlof salad, honey walnut and Roquefort **V, GF**

Kingfish ceviche, confit cherry tomato, reduced balsamic and rocket **GF**

Wok tossed prawns, coconut red curry panna cotta with pickled mango **GF**

Warm

Sous vide Berkshire pork belly, pickled papaya and tamarind caramel **GF**

Chicken and mushroom san choy bau, plum reduction and crispy shallots **GF**

Char grilled eggplant, buffalo mozzarella and garlic confit **V**

Black pudding and Kipfler croquettes with blue cheese sauce

Peri peri chicken with feta, watermelon and Jamon **GF**

Braised beef cheek and mushroom pie, confit Kipfler potato top

Rare lamb fillet, chick pea falafel, tahini and Dukkah **GF**

Pressed polenta, roasted vegetable stack, smoked eggplant and labneh **V, GF**

Poached fig, blue cheese and rocket pizzetta with balsamic shallots **V**

Dude Food

Carnitas Pork and corn tortilla, 24 hour slow cooked pork, fresh fennel and coriander

Frenched lamb cutlets with mint and garlic yoghurt **GF**

Porterhouse steak, ciabatta roll, pickled beetroot, horseradish crème and rocket

Mediterranean lamb skewers with spicy harissa yoghurt **GF**

Brioche slider, ground beef chuck, vintage cheddar, pickles and ketchup

Five spice pork skewers with fresh tomato and chilli Adjika dip **GF**

Braised pulled pork roll, candied peanuts, fresh coriander, ginger and hoisin

Queensland jumbo king prawn skewers with Nam Jim dipping sauce **GF**

Southern fried chicken with ranch sauce

Pork chipolata, buttermilk roll, sauerkraut, cheddar cheese and mustard



Bowls, Boats and Boxes

Braised lamb shank on mashed potato with greens and jus **GF**

Baked barramundi on rice pilaf with chermoula **GF**

Wild mushroom and spinach risotto with Grana Padano **V, GF**

Beef Rendang curry on aromatic jasmine rice **GF**

Battered flake with hand cut chips and tartare sauce

Moroccan chicken Tajine on jewelled cous cous with fresh mint **GF**

Special fried rice with prawns and bacon **GF**

Cold soba noodle salad with grilled chicken and rice wine dressing

Dessert

A Selection of petit fours served as a roving dessert - 2 pieces per person

Lemon curd tart with burnt meringue

Salted caramel and chocolate tart

Flourless orange cake with burned almonds **GF**

Vanilla custard filled éclair with dark chocolate top

Walnut fudge cake with honey roasted walnut **GF**

White chocolate and blue berry cheesecake

Grand Marnier and citrus fudge cake with cocoa nibs

Dark chocolate truffle filled with Kahlua ganache **GF**

Includes all petit fours items listed

Dietary Codes

V – Vegetarian, **GF** – Gluten free

Price includes all required kitchen and floor staff, equipment, napkins and GST

Please note that ACC Catering are able to tailor a menu to suit your specific needs, please do not hesitate to contact one of our consultants to assist further.