



TREAT YOURSELF CATERING / ADELINA VOZZO / 0400 326 205 / adelina@treatyourselfcatering.com.au



## **COCKTAIL CHRISTMAS MENU OPTIONS**

**(Minimum 30 people)**

### **MENU 1**

**\$29 per person**

Sourdough crostini topped with caramelised onion, Fig and mascarpone.(Veg)  
Rockmelon, prosciutto and bocconcini mini skewers.  
Savoury scone topped with horseradish mayo, Rare roast beef and pea sprouts.  
Mini Pork and fennel sausage rolls OR Gourmet beef sausage rolls  
Cod croquette with lemon aioli  
Potato rosti topped with Smoked salmon and chive sour cream  
Mini milk bun with pulled beef, coleslaw and tasty cheese.  
Tandoori chicken balls with Tzatziki

### **MENU 2**

**\$36 per person**

Eggplant and haloumi tarts (Veg)  
Zucchini flowers stuffed with ricotta and sweet corn (Veg)  
Peking duck crepes  
Crab cake with lime and mint yoghurt  
Greek lamb skewer with Tzatziki  
Mini milk bun with pulled chicken, pesto mayo and kaleslaw  
Spoons with mango, prawn and avocado salsa  
Salt n Pepper squid with fresh lemon on bamboo boats  
Beef burgundy pie with tomato sauce

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**MENU**



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## CHRISTMAS BUFFET MENU

(Min 30 people)

**\$52.00 per person**

### Served hot

Baked Salmon with fresh herbs, drizzled with lemon and olive oil

Roast Turkey breast with Pistachio and cranberry.

Crumbed lamb cutlets with mint suace

Pumpkin and spinach frittata

**Cold platter** of sliced leg ham and Rare roast beef served with condiments

Roast Potatoes and Kumara with cumin, oregano, turmeric and olive oil

Italian mixed salad, mixed lettuce, grape tomatoes, cucumber, bocconcini, olives, grilled prosciutto, artichokes and semi dried tomatoes.

Rocket, beetroot, feta and walnut salad with lemon and herb olive oil dressing

### Dessert

Christmas Yule Log

Passionfruit Pavlova Roulade

Assorted bread basket with butter

**(Above menu can be altered to suit a \$39.00 per person budget.)**

## CHRISTMAS PLATTERS

**Combine platters to create a grazing table.**

**Platters are substantial**

Toasted flat bread, Smoked salmon, Asparagus and herb cheese

up to 15 people

\$160.00

Cold Leg ham, Roast beef and Roast turkey with condiments

up to 15 people

\$180.00

Prosciutto, ham, bocconcini, figs on bed of rocket and baby spinach drizzled with virgin olive oil and served with Ciabatta bread

up to 15 people

\$180.00

**MENU**



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Marinated olives, feta and vegetables; beetroot dip, eggplant dip, pesto,  
Variety of cheeses with assorted crackers, flatbread and grissini  
up to 15 people \$170.00

Mini Rolls with Vietnamese prawn; Pulled pork and Smoked chicken fillings with cucumber, carrot,  
coriander and sliced chilli with Vietnamese sauce  
24 pieces \$130.00

Cocktail Savoury platter; quiches, spinach and cheese pastries, chicken and leek pies, Shepherd pie  
tartlets.  
36 pieces \$120.00

### SWEETS

Sweet platter with slices of Passionfruit pavlova roulade and Christmas Yule log, Christmas  
lamingtons  
30 pieces \$145.00

Christmas gingerbread and shortbread cookies  
40 pieces \$160.00

Christmas Petits fours  
40 pieces \$95.00



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**MENU**