

## **the barn - catering**

### **cocktail packages - cold**

pumpkin, cashew nut and sweet chilli brie tart  
assorted nori rolls with sweet mirin dipping sauce  
shredded peking duck and ginger jam bok choy rice paper rolls  
basil, baby spinach and ricotta cakes topped with roast capsicum tapenade  
corn fritter topped with smoked salmon and preserved lemon mascarpone  
natural oysters topped with a mint, coriander and dukkah lemon scented salsa  
roast capsicum and crispy pancetta muffin with a smoked paprika jam  
pesto marinated bocconcini wrapped in prosciutto on grilled ciabatta  
cajun cured beef shaved on an onion baguette, cucumber coriander pickle  
roulade of chicken, semi dried tomato, chive and fetta cheese

### **cocktail packages - hot**

chilli coconut tempura prawn with palm sugar dipping sauce  
goats cheese and caramelized onion tart  
crab and chow mein noodle balls  
steamed pumpkin and chicken in a beetroot infused pastry  
mixed gourmet cocktail pies  
assorted mini baked quiche  
red curry lentil cake mint and thai basil dipping yoghurt  
moroccan seasoned lamb puff with orange and pistachio  
mini chicken mignon wrapped in bacon and cajun crust  
pumpkin and spinach calzone  
spinach, ricotta, and basil involtini and tomato salsa

6 pieces @ \$17.50 per person  
8 pieces @ \$24.50 per person  
12 pieces @ \$34.50 per person  
individual pieces \$3.80 per unit, minimum 10 covers