



christmas cocktail platters

A maximum number of selection applies to all bookings, based on the total number of guests (25-30 pieces per platter). Room hire charges are dependent on the date of booking and the number of guests.

Cold Canapes

- a. Homemade dips, Willunga olives and fennel salt grissini with crusty bread (V)
- b. Selection of local cheeses, dried fruit, crackers and nuts (V) (minimum order of 2)
- c. Vietnamese cold rolls with dipping sauce (V)
- d. Pesto chicken with avocado lemon and chili on a herb crouton
- e. Tomato and basil bruschetta (V)
- f. Duck breast with mango salsa
- g. Prosciutto toasted focaccia
- h. Roast beef with caramelised onion and horseradish
- i. Roasted vegetable frittata (V)
- j. Smoked salmon
- k. Citrus infused prawns
- l. Sushi

Hot Canapes

- a. Mediterranean tartlet (V)
- b. Tender sesame chicken
- c. Chicken satay with peanut dipping sauce
- d. Arancini balls (mushroom and feta, pumpkin or chorizo)
- e. Spicy meatballs served with Sicilian dipping sauce
- f. The Beachouse salt and pepper squid
- g. Asian tasting plate with spring rolls and samosas, money bags and dim sims (75 items)
- h. Mini assorted pizza squares
- i. Dumplings with chili dipping sauce
- j. Asian inspired noodles boxes (V)
- k. Crumbed prawns
- l. Coffin Bay oysters Kilpatrick
- m. Gourmet mini-burgers with caramelised onion and relish (20 items)
- n. Crispy fried seafood noodle balls
- o. Pulled pork sliders (20 items)
- p. Bao buns filled with succulent Japanese karage chicken (20 items)

Sweet Canapes

- a. Deluxe Belgian chocolates and truffles (V)
- b. Summer fruits (V)
- c. Chocolate dipped strawberries
- d. Berry panna cotta shots

the function

Many other menu options available. Please contact us for customised menus and packages.

Please contact your Function Coordinator on (08) 8350 5030 or email events@thebeachouse.com.au with your requirements.