

Zafferano

Pre-Dinner Canape Menu 1

Designed to be added to Set Menu 1, 2 or 3

\$28.00 per person

Mini Bruschetta with Tomato and Bocconcini

Roast Fillet of Beef Toastine with Rocket, Grain Mustard & Mayo

White Bean Puree Toastine, Crisp Pancetta, Oregano and Basil Oil

Grilled Chicken Skewers with Moroccan Spiced Yoghurt and Dhukkā

Saffron Arancinii (Risotto Dumplings)

Zafferano

Pre-Dinner Canape Menu 2

Designed to be added to Set Menu 1, 2 or 3

\$45.00 per person

Smoked Salmon on Sweet Corn Bellini Cream Fraiche, Caviar

Mini Bruschetta with Tomato and Bocconcini

Roast Fillet of Beef Toastine with Rocket, Grain Mustard & Mayo

White Bean Puree Toastine, Crisp Pancetta, Oregano and Basil Oil

Grilled Chicken Skewers with Moroccan spiced dukka and yoghurt

Crab Cakes with Coriander, Chilli and Lime Mayonnaise

Saffron Arancinii (Risotto Dumplings)

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Pre-Dinner Canape Menu 3

Designed to be added to Set Menu 1, 2 or 3

\$55.00 per person

Smoked Salmon on Sweet Corn Bellini Cream Fraiche, Caviar

Mini Bruschetta with Tomato and Bocconcini

Roast Fillet of Beef Toastine with Rocket, Grain Mustard & Mayo

Grilled Prawn Tails with Harrisa and Lemon Butter Glaze

White Bean Puree Toastine, Crisp Pancetta, Oregano and Basil Oil

Grilled Chicken Skewers with Moroccan Spiced Yoghurt and Dhukkā

Crab Cakes with Coriander, Chilli and Lime Mayonnaise

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Cocktail Party Menu 1

\$88.00 per person

Mini Bruschetta with Tomato and Bocconcini

Smoked Salmon on Sweet Corn Bellini Cream Fraiche, Caviar

Roast Fillet of Beef Toastine with Rocket, Grain Mustard & Mayo

Grilled Spicy Sausage with Mediterranean Vegetable Frittata

Grilled Lamb Cutlets Marinated In Amaretto & Sage

Grilled Prawn Tails with Harrisa and Lemon Butter Glaze

Crab Cakes with Coriander, Chilli and Lime Mayonnaise

Grilled Chicken Skewers with Moroccan Spiced Yoghurt and Dhukkā

Chocolate Coated Strawberries and Marinated Prunes

Zafferano

Cocktail Party Menu 2 \$98.00 per person

Caviar Oysters (Sour cream & Salmon Caviar)

Asian Style Oysters (Soy & Sesame Sauce, Fried Shallots)

Smoked Salmon on Sweet Corn Bellini Cream Fraiche, Caviar

Baby Fillet of Beef Burgers with Sweet Tomato Relish

Prosciutto wrapped Scallops with Glazed Pear Compote

Grilled Lamb Cutlets Marinated In Amaretto & Sage Fried

Prawn Tails Filled with a Spicy Seafood Mousse

Crab Cakes with Coriander, Chilli and Lime Mayonnaise

Grilled Chicken Skewers with Moroccan Spiced Yoghurt and Dhukka

Strawberry & Vanilla Custard Tartlets

Lemon & Lime Tarts

Zafferano

Cocktail Party Menu 3 \$118 per person

Chorizo, Persian Fetta and Marinated Olives, Turkish Bread

Caviar Oysters (Sour cream & Salmon Caviar)

Oysters Kilpatrick (Zafferano Style)

Asian Style Oysters (Soy & Sesame Sauce, Fried Shallots)

Oysters Mediterranean (Tomato, Olives and Herbs, Parmesan Crust)

Grilled Scallops in the half Shell, Butted Garlic & Parsley Crumbs

Smoked Salmon on Sweet Corn Bellini Cream Fraiche, Caviar

Baby Fillet of Beef Burgers with Sweet Tomato Relish

Grilled Lamb Cutlets Marinated In Amaretto & Sage Fried

Grilled Prawn Tails with Harrisa and Lemon Butter Glaze

Tempura Prawn Tails with Soy & Merrin Dip

Crab Cakes with Coriander, Chilli and Lime Mayonnaise

Grilled Chicken Skewers with Moroccan Spiced Yoghurt and Dhukka

Chocolate Selection (Italian Premium Chocolates)

Chocolate Coated Strawberries and Marinated Prunes