

FUNCTIONS @ Carlton



FUNCTION: COCKTAIL

Event Duration	2 hrs	3 hrs	4 hrs
Number of preselected Canapé items	8	8	8
Number of preselected grazing items	-	2	4
Serves per person	10	12	15
Price per person	\$35	\$45	\$55

UPGRADES:

Additional Canapé items

(Cold or Hot)

\$3 per person

Additional Grazing items

\$5 per person

Children's Menus

Children's menus available from

\$15 per person

Finale Extras

Local cheeses, quince paste, dried muscatel grapes served with crackers

Add \$95 per platter

Freshly sliced seasonal fruit

Add \$40 per platter

Dietary Requirements

We are happy to cater to dietary requirements. Please ask your Function Coordinator to arrange this for you, prior to your function.

functions@carltonfc.com.au

P: 03 9389 6202

MENU

ON ARRIVAL

Warm Turkish bread and homemade dips & dukkah*

Assorted dips with vegetable crudities*

COLD CANAPÉS

Freshly shucked oysters with Asian flavours

Herbed blinis with Tasmanian smoked salmon and fried capers

Hand rolled sushi & maki rolls

Vietnamese rice paper rolls

Crab tartlet with coriander, chilli & lime

Rare beef on sourdough with rocket and seeded mustard

Dukkah crusted lamb on crisp crouton with cumin yoghurt

Caramelised onion & Persian fetta tartlet

HOT CANAPÉS

Tandoori chicken skewers with cucumber riata

Baked mushroom Pithivier with tomato relish

Tamarind glazed lamb skewers with apricot relish

Moroccan spiced sweet potato pasties

Beef skewers with onion, mushroom & tomato

Vegetable pakoras with mint yoghurt

Zucchini and haloumi fritters with lime & dill dressing

Braised ox tail, bacon & roast vegetable pies

Mini Steak sandwiches with salsa verde & red onion jam

Spinach, pinenut and three cheese pastry cigars

Roast duck, five spice & quince pie

Steamed pork and prawn sui mai with soy sauce

Mini pizza topped with tomato, prosciutto and fetta

*Substitute canape item

GRAZING ITEMS

Slow braised beef with black olives on potato mash

Thai chicken curry with kaffir lime on jasmine rice

Home made gnocchi with braised veal and gremolata

Beer battered fish 'n' chips with tartare & lemon sauce

Prawn fried rice with pork, pineapple & coriander

Korma lamb curry on steamed rice with lemon yoghurt

Peking duck risotto with roasted macadamias & snow peas

SWEET GRAZING

Warm rhubarb & apple crumble

Caramelised lemon tarts

Chocolate spoons with Cassis mousse or Kalamansi Lime mousse