

Antigua Boat Shed – Catering Cocktail Menu.



Antigua Boat Shed Café Catering Cocktail Menu.

Kebabs

- Beef & Caramelised Onion.
- Tandoori Chicken.
- Chicken & Bacon.
- Kranski, Mushroom & Pepper.
- Vegetarian.

Crostini

- Pesto, Sundried Tomato & Capsicum.
- Smoked Beef & Peach Salsa.
- Smoked Salmon & Cream Cheese.
- Ribeye Beef & Caramelised Onion.
- Toasted Brushetta - Tomato & Basil Spread with Grilled Parmesan.

Pastry

- Sweet Chicken Chilli Puffs.
- Smoked Salmon & Brie Puffs.

Naan Bread

- Vegetarian - inc Pesto & Hummus.
- Cajun Chicken & Yoghurt Dressing.

Muffins

- Savoury with Smoked Salmon & Cream Cheese.
- Basil & Parmesan.

Filos

- Spinach & Feta.
- Chicken, Cream Cheese & Walnut.

Chicken

- BBQ wings.
- Nibbles.
- Drumlettes Coated with Crispy Batter.

Sandwiches

- Pinwheels.
- Mini Club.
- Herb Cheese in a Bread case.

Vol Au Vent

- Chicken & Corriander.
- Curried Veggie.
- Smoked Salmon & Tarragon.
- Curried Egg.

Boatshed Specials

- Beef Strips in a Nutty Oat Crumb.
- Smoked Salmon Blinis.
- Camembert & Bacon Wontons.
- Cocktail Samosas.
- Mushroom wrapped in Bacon.
- Meatballs with Sweet Chilli Sauce.
- Bacon wrapped Gourmet Potatoes.
- Cocktail Spring Rolls.
- Hoki Fish Bites - With Dipping Sauce - Plum, Sweet Chilli, Tahini, Yoghurt Dressing.
- Ham, Cheese & Onion Rollette.s
- Cucumber Rounds - With Herbed Cream Cheese.
- Salami & Sundried Tomato with Olives.
- Spinach & Tomato Crepe Rollettes.
- Crisp Garlic Wedges with Pesto Dip.

Sweets

- Chocolate Fudge.
- Truffles.
- Chocolate Caramel.
- Citrus Lemon.
- Mini Danish.
- Blueberry & Choc Muffins.

Catering cocktail menu (per item) \$1.50 + GST