

NOLA



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canapé packages

RUBY PACKAGE / 39 per person
6 piece canapés selection of choice
plus one substantial canapé

EMERALD PACKAGE / 49 per person
8 piece canapés selection of choice plus
1 substantial canapé
plus 1 dessert canapé

DIAMOND PACKAGE / 59 per person
10 piece canapés selection of choice
plus 2 substantial canapés
plus 1 dessert canapé

substantial canapés

Vegetarian paella with kale chips
Tempura petite whiting and chips
Marinated lamb, capsicum and onion
skewers
Homemade gnocchi, creamy Napoli sauce,
buffalo mozzarella, cherry tomatoes
Southern fried chicken fajitas

dessert canapés

Mixed berry cheesecake
White chocolate and raspberry pannacotta
Chocolate mousse jarcake
Tiramisu jarcake
Lemon meringue mini tart
Churros with chocolate dipping sauce

canapés

Oysters with champagne sorbet
Scallops with chorizo and crunchy apple
King fish ceviche
Smoked salmon and creme fraiche mini bagels
Beef and veal meatballs with cauliflower rice
Mac and cheese croquettes
Roasted cauliflower croquettes
Beetroot and feta tart
Pancetta, pea and goats cheese tart
Haloumi wrapped in katifi pastry
Chicken and pine nut cigars
Lamb kofta skewers with minted yoghurt dressing
Chicken, lemon grass and coriander kofta skewers
Vegetarian spring rolls
Sweet potato and cashew empanadas
Beef and black bean empanadas
Feta Cigars wrapped in filo pastry
Slow roasted duck spring rolls
Sushi assorted
Rice paper rolls assorted
Beef sliders
Vegetable and lentil sliders
Cocktail pies choice of:
 chicken, leek and Swiss cheese
 beef and shiraz
 korma vegetable
Arancini choice of:
 chicken and pesto
 porcini mushroom
 roasted vegetable
Quiches:
 mushroom and spinach
 sweet potato and leek
Prosciutto wrapped haloumi
Dumplings choice of:
 vegetarian
 chicken and shiitake mushroom
 sichuan spicy pork

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sit down packages

SILVER PACKAGE /60 per person

Two courses including:

Main course alternate drop with two selections

Shared entree platters or

Dessert alternate drop with two selections

GOLD PACKAGE / 65 per person

Three courses including:

Shared entree platters

Main course alternate drop with two selections

Dessert alternate drop with two selections

PLATINUM PACKAGE / 75 per person

Three courses including:

Canapés on arrival (four per person)

Shared entree platters

Main course alternate drop with two selections

Dessert alternate drop with two selections

entree

Shared platters consisting of the following:

Stuffed squid with chorizo, rice and roasted peppers, herb sauce

Veal and beef meatballs with cauliflower rice and tomato and cheese sauce

Baked mushrooms with feta, garlic and panko crumbs

Warm kalamata olives with breads

Chicken and pesto arancini

mains

Eye fillet medium, spinach and mushroom croquette, green beans, red wine jus

Roast chicken breast filled with Persian feta, porcini mushroom and baby spinach, potato rosti, chicken veloute

Ocean trout, preserved lemon, potato salad, salsa verde

Slow cooked lamb shoulder, roasted root vegetables, lamb jus

Five spice pork belly, broccoli rice, yuzu brussel sprouts, pine nuts, sultanas

Vegetarian paella with roasted peppers, chickpeas, mushroom, onion, chilli, artichokes, peas, kale chips

** Shared side salad served with mains*

desserts

Warm chocolate brownie, chocolate fudge, raspberry mascarpone, vanilla ice cream, roasted macadamia nuts

Sticky date pudding with vanilla ice cream

White chocolate and raspberry panna cotta with toasted coconut

Coconut creme brûlée with almond biscotti

Tiramisu jarcake

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beverage packages

SILVER BEVERAGE PACKAGE

2hr package / 32 pp

3hr package / 38 pp

4hr package / 44 pp

5hr package / 50 pp

SPARKLING

House Sparkling Wine

WHITE WINE

House Sauvignon Blanc and Moscato

RED WINE

House Shiraz

BEERS

Carlton Draught

Victoria Bitter

Coopers Pale Ale

Cascade Light

Post mix soft drinks and juices

GOLD BEVERAGE PACKAGE

2hr package / 42 pp

3hr package / 48 pp

4hr package / 54 pp

5hr package / 60 pp

SPARKLING

Chevalier Blanc de blanc, France

WHITE WINE

Satellite Sauvignon Blanc, Marlborough New Zealand

Secret Garden Pinot Grigio, Big Rivers NSW

RED WINE

Secret Garden Shiraz, Big Rivers NSW

Trentham Estate Pinot Noir, Murray Darling VIC

BEERS

Estrella

Peroni

Corona

Cascade Light

Post mix soft drinks and juices