

BAROCCA

Grazing Menu

Minimum of 15 guests. Prices per person

Cold Options

Fresh Baked Crusty Bread with Trio of Dips 4

Choice of Dips:

- *Babaganoush (smoked eggplant) / Beetroot & cumin /*
- *Avocado / Hummus with paprika / Coriander & cashew /*
- *Smoked Salmon & Chive / Sundried tomato & basil /*
- *Caviar / Carrot / Chili peppers*

Gourmet Baguettes, Wraps & Turkish Loaf 6

with an assorted fresh fillings.

Hot Options

Risotto Cups 6

- *Roast pine nut, pumpkin spinach & fetta /*
- *Spicy Chorizo sausage & sun-dried tomato /*
- *Wild mushroom, garlic, parmesan & herbs /*
- *Duck, smoked garlic & shallot /*
- *Leek, bacon & gruyere*

Cocktail Boxes *with hokkien noodle stir fry:* 6

- *Chicken & cashew nut*
- *Beef & black bean*
- *Tofu & vegetable*
- *5 spice Duck & Vegetable*
- *Prawn & Bok Choy*

Soup Cups	9
<ul style="list-style-type: none"> • <i>Roast tomato & basil</i> • <i>Honey Pumpkin</i> • <i>Thai Pumpkin with coriander</i> • <i>Creamy Mushroom</i> • <i>potato & Leek(optional Bacon)</i> 	
Cocktail boxes <i>with beer battered fish & chips, tartare & lemon</i>	9
From the BBQ	9
<ul style="list-style-type: none"> • <i>Beef Chipolatas with chutney</i> • <i>Marinated octopus</i> • <i>Angus beef & chorizo skewers</i> • <i>Marinated king prawns</i> • <i>Beef Kofte</i> • <i>Lamb Kebabs</i> • <i>Chicken Kebabs</i> • <i>Marinated lamb cutlets (Market Price)</i> • <i>Mini Mignons (Pork or Beef wrapped in prosciutto with Hollandaise sauce)</i> 	

Platters

Antipasto platter	6
<i>with char grilled vegetables, kalamata olives and marinated Mediterranean vegetables.</i>	
Charcutier Platter	6
<i>selection of cold cut & cured meats</i>	
Whole baked clove studded ham	6
<i>with bourbon & honey glaze, sliced crusty bread</i> <i>Condiments: cranberry sauce, Dijon mustard, pickle & aioli.</i>	
Whole Steamed Atlantic Salmon	6
<i>with lemons and salsa verde. (Minimum 25people)</i>	
Boutique Cheese Platter	6
<i>with dried fruits, nuts & crackers.</i>	
Seasonal Fresh Fruit Platter	6