

Sample Menu - Cocktail Reception

Cold Canapes to Start

Priors' Ribbon Sandwiches – *Baked lemon breast of chicken mixed with rocket & mayonnaise, Champagne ham and avocado and curried egg with shredded iceberg lettuce. Cut into three ribbons per sandwich*

Thai Beef and Chicken, Apricot & Pistachio Croutons – *Thinly sliced beef splashed with Priors' Thai dressing and finely diced breast of chicken with dried apricot, pistachios, red capsicum & spring onion, bound with mayonnaise, atop our hand-made croutons baked with lemon pepper.*

Australian King Prawn Rice Paper Rolls – *Rolled with vermicelli, coriander, Vietnamese mint & pink ginger. Served with our refreshing dipping sauce.*

Hot Savouries

Peking Duck Crepes – *Rolled with hoi-sin sauce & spring onion & served with plum sauce.*

Priors' Mixed Tartlets – *Hand-made short crust pastry, baked blind then filled and gently baked again. Varieties include traditional Loraine, smoked salmon & asparagus.*

Mediterranean Lamb Cutlets – *The best quality lamb available, marinated in garlic, lemon & herbs & barbequed to perfection.*

Asparagus & Prosciutto – *Barbequed & served with hollandaise or a zesty lime aioli.*

Salt & Pepper Squid – *Tender pieces of squid, scored, tossed in lemon pepper & rice flour and lightly fried. Served with lime mayonnaise and fresh lemon wedges.*

Mini Hamburgers – *A hand-made beef & bacon burger, served in a 6cm round roll with a slice of tasty cheese, lettuce & tomato sauce*

Barbequed Prawns – *Australian prawn cutlets, marinated in soy, garlic, chilli & ginger and seared on a hot grill. Served with a spicy plum sauce and garnished with lime wedges.*

Lamb Kofta – *Leg of lamb, ground and combined with dry fried spices, fresh coriander and parsley. Shaped onto bamboo forks, grilled & served with a light cucumber yoghurt.*

Substantial Supper Course

Fish & Chip Bags – *Coconut crumbed premium fish served with chips in a novelty brown paper bag.*

Wandering Desserts

Strawberries Sambuca - *Strawberries warmed in a Sambuca infused butter caramel sauce, served with piped mascarpone on white china spoons. Highly recommended.*

Mini New York Cheese Cake – *Slow baked in individual mini square dishes, served with piped whipped cream & garnished with fresh seasonal berries or praline.*

Priors' Spanish Doughnuts – *Spanish style star piped choux pastries, lightly fried and dredged with cinnamon sugar. Garnished with strawberries and served with hot chocolate sauce.*