**River Room Wedding Cocktail Menu**

Minimum 50 guests served over 3 hours

**On Arrival - Selection of Cold Canapés - choose 5 items below**

Smoked trout with horseradish cream

Persian feta with semi dried tomato

Fresh Rock Oyster spoons – three ways natural, bloody mary, calypso,

Brandied Chicken Mousse on Cucumber

Triple cream Brie with avocado

Prosciutto with Honey Melon

Baby Bruschetta on garlic croute

Smoked Salmon, Capers and sour cream

**Followed By -** **Choose any 8 from the items below**

Coconut King Prawns with lime and wasabi mayo

 Sushi and Nigiri selection

Atlantic Salmon & Fennel Arancini

Crispy Duck Spring Rolls – plum sauce

Tandoori Chicken Skewers with mint yoghurt

Hot Seared Salmon with olive tapenade en croute

Parmesan crumbed chicken goujons – aioli sauce

Thai fish cakes with dipping sauce

Vietnamese rice paper rolls – hoisin & cashew dip

Lamb Fillet Kebabs with mint yoghurt raita

Blue swimmer Crab Croquettes

Chilli Beef Sate skewers

Gravlax on pumpernickel with lemon mayonnaise

Snapper Fingers with tartare sauce

Thai marinated Prawn skewers

Cajun Spiced chicken skewers

Asparagus & Pinenut Frittata

**To Finish - Help yourself from the buffet**

Selection of Australian quality cheeses, dried fruits and crackers

Chef’s selection of 4 Gateaux and Desserts with Cream Chantilly

Fresh Fruit and seasonal berries platter

Percolated Coffee and Tea served with Chocolates & Nougat