

Gourmet Cocktail Events 2018



BLUE MINI

eatery . emporium **AND** events


**THE
FUNCTION
GROUP**



Hot Selection - min 3 hot items

Asian pork meat balls nam jim, fresh coriander (MGFI)

Mini ham and swiss cheese croissant with dijon mustard

Mini homemade caramelised onion, goats cheese and spinach tartlets (V)

Thai chicken mini pastry rolls, toasted sesame seeds, sweet chilli (MGFI)

Spanish bean nachos, salsa, sour cream and fresh coriander (MGFI)

Tempura fish bites, lemon & dill aioli

Salt & pepper calamari - mini greek roquette and red onion salad, aioli (MGFI)

Mini sautéed wild mushroom and blue cheese french tartlets (V)

Mini Tandoori chicken skewers, riata, papadams

Pumpkin and sage mini arancini balls, tomato pesto (V)

Mini gourmet pies - chicken & camembert/beef & mushroom/lamb & vegetable, with Maggie's tomato relish

Dukkah marinated lamb fillet, cous cous, lemon yoghurt (MGFI)

Polenta, pumpkin, parmesan wedges, chipotli mayo (V) (MGFI)

Chilled Selection - min 3 cold items

Gourmet ribbon or cube assorted sandwiches

Pinwheel crêpe roulade with smoked salmon, roquette, cream cheese, dill

Mini classic 50's prawn cocktail (MGFI)

Nori selection, pickled ginger, soy and wasabi (MGFI)

Duck liver crostini - micro herb, beetroot compote

Blue cheese pikelets, smoked salmon, crème fraîche (V)

Assorted oyster bar - Asian, natural, Kilpatrick (MGFI)

Cucumber smoked salmon bites, dill mayo (MGFI)

Tarragon chicken mini salad cups (MGFI)

Beef en croûte, horseradish cream and micro herbs

Smoked salmon ceviche with chilli, lime & fresh coriander (MGFI)

Hoi An chicken - shredded coconut chicken, slaw, coriander, crushed peanut and nam jim dressing (MGFI)



Package pricing

- select 6 \$35
- select 8 \$45
- select 10 \$55
- Roaming Service or High Tea Buffet

Budget Set Package - \$29 p/p

Gourmet ribbon or cube assorted sandwiches

Pumpkin and sage mini arancini balls, tomato pesto (V)

Mini gourmet pies - chicken & camembert w/Maggie's tomato relish

Pinwheel crepe roulade with smoked salmon, roquette, cream cheese, dill

Mini homemade caramelised onion, goats cheese tartlets (V)

The fine print

- Minimum 6 selections*
- Cheese & fruit platter (additional \$8.5 per person)
- Diabetic and vegetarian meals must be pre-ordered
- Menu price is based on a minimum of 30 guests*
- Food service for 2 hours on or off site
- Menu and prices are not valid for wedding receptions
- In house or at your chosen venue
- Prices do NOT include beverage, staff OFFSITE, Equipment OFFSITE
- (V) vegetarian (MGFI) made with gluten free ingredients

*(unless by prior arrangement)

We can not guarantee a total absence of allergens in our food and beverage items. Customers with food allergies or intolerances must be aware of this risk. The Function Group and Blue Mini will not assume any liability for adverse reactions from food consumed. Please notify staff of any allergies or intolerances.



BLUE MINI & THE FUNCTION GROUP

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www.bluemini.com.au   

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