

CANAPÉ MENU

GOLD



\$55.00
per person

COLD STARTERS

- House made chicken pate bites on toasted brioche
- Piccalilli inspired ceviche Hervey Bay scallops (GF)
- Fresh shucked Australian oysters with salmon caviar (GF)
- Wakame and teriyaki beef
- Assorted sushi

WARM CANAPÉS

- Satay marinated chicken skewers
- Oven baked salmon Wellingtons
- FNQ barramundi spring rolls
- Slow roasted and pulled spiced lamb fillo
- Thai inspired duck dumplings with red curry sauce
- Gourmet assorted cocktail pies
- Wagyu beef and cheese sliders with spiced aioli

PETITE FOURS

- Opera cake with roasted hazelnuts (V)
- Lemon meringue with lemon curd and Italian meringue (V)
- Fruit tartlets with vanilla crème patisserie (V)

SILVER



\$50.00
per person

COLD STARTERS

- Mango, fresh chilli and dragon fruit salsa (GF) (V)
- Smoke salmon with crème fraiche and caviar on blini
- Wakame and teriyaki beef
- Assorted sushi

WARM CANAPÉS

- Satay marinated chicken skewers
- Slow roasted and pulled spiced lamb fillo
- Gourmet assorted cocktail pies
- Wagyu meatballs with sugo sauce
- Pumpkin arancini with spiced aioli (GF) (V)
- Salt and pepper calamari with tartare and lemon
- Vili's puff pastry dogs

PETITE FOURS

- Assorted flavours of macarons (GF) (V)
- Warmed miniature doughnuts (V)
- Petite buffet cakes (V) and cake shots (GF)

BRONZE



\$45.00
per person

COLD STARTERS

- Mango, fresh chilli and dragon fruit salsa (GF) (V)
- Assorted premium quiches
- Wakame and teriyaki beef

WARM CANAPÉS

- Satay marinated chicken skewers
- Gourmet assorted cocktail pies
- Panko crumbed fish and chips with tartare and lemon
- Wagyu meatballs with sugo sauce
- Golden fried mac & cheese croquettes (V)
- Salt and pepper calamari with tartare and lemon
- Vili's puff pastry dogs

PETITE FOURS

- Assorted flavours of macarons (GF) (V)
- Warmed miniature doughnuts (V)
- Melting moments biscuits with butter cream (V)

DIETARIES *To cover any dietary needs please choose four options from the below list:*

- Aloo bond – Indian potato cake (V)
- BBQ vegetable puff (VE)
- Pumpkin and toasted almond samosa (VE)
- Baked cauliflower roll (GF) (VE)
- Blistered cherry tomato & bocconcini skewer (GF) (V)
- Pumpkin arancini (GF) (V)
- Spinach and onion pakora (GF) (VE)
- Potato spun vegetable balls (V)
- Oven baked falafel (GF) (VE)
- Roasted vegetable and hummus tartlet (V)
- Ratatouille open pie (GF) (VE)

(V) Vegetarian (VE) Vegan (GF) Gluten Free

ADD SOMETHING SPECIAL TO ENHANCE YOUR MENU

Cost is per person for an individual serving

- \$ 4.50 Panko crumbed fish and chips with tartare and lemon
- \$14.50 WA poached lobster meat skewer (GF)
- \$ 9.50 Seared wagyu sirloin bite with shallot marmalade (GF)
- \$ 4.50 Tempura soft shell crab
- \$ 3.50 Assorted sushi
- \$ 7.50 Crumbed grass-fed lamb cutlet
- \$ 9.00 Local caught Australian tiger and king prawn skewer (GF)

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AQUIS PARK