

Stowaway – Café on Pittwater

Bayview Anchorage Marina • 1714 Pittwater Road • Bayview, NSW 2104
Ph: 02 9979 5782 • www.cafeonpittwater.com

Cocktail Party Menu **Minimum 30 people**

Venue Hire: \$1500.00

Canapes

Choose any three from the selection below: \$17.00 per person

Choose any four from the selection below: \$20.00 per person

Choose any five from the selection below: \$24.00 per person

- Coconut prawns with sweet chilli sauces or aoli
- Mini pumpkin and leek frittata
- Prosciutto wrapped around goats cheese and dried figs
- Potato rosti with cream cheese and smoked salmon
- Albodingas (spicy Spanish meatballs) with dipping sauce
- Thai fishcakes
- Miniature spinach and fetta quiches
- Miniature savoury muffins
- Cocktail sausage rolls
- Cocktail meat pies

Skewers:

- Lamb souvlaki with Tzatziki; or
- Soy and ginger glazed chicken

Add: Platters

- Antipasto platter – sliced meats, cheese, olive and deli items -
\$10.50 per head
- Breads and dips platter – homemade tatziki, salsa, hummus, fetta and herb, baked ricotta - \$7.50 per head
- Cheese and fruit platter – a selection of cheese, crackers and fruit -
\$10.50 per head

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Dinner Party Menu

Venue Hire: \$1800.00

Minimum 30 people

Dinner Menu 1 \$55.00 per person

Entrée

Shared antipasto platters (grilled eggplant, roast capsicum, marinated fetta, prosciutto, roast mushrooms, grissini/crackers)

Fresh bread rolls with olive oil

Main

Fish & chips with salad

Sirloin steak served with mash and vegetables (Gluten free)

Roasted Mediterranean vegetable and pesto linguine (vegetarian)

Chicken curry with Jasmine rice (gluten free)

Dessert

Seasonal fruit crumble with ice cream

Pavlova with seasonal fruit (gluten free)

Dinner Menu 2 \$65.00 per head

Entrée

Shared antipasto platters (grilled eggplant, roast capsicum, marinated fetta, prosciutto, roast mushrooms, grissini/crackers)

Fresh bread rolls with olive oil

Main

Pan seared salmon or trout with chips and salad

Chicken curry with Jasmine rice (gluten free)

Sirloin steak served with mash and vegetables (Gluten free)

Roasted Mediterranean vegetable and pesto linguine (vegetarian)

Dessert

Seasonal fruit crumble with ice cream

Pavlova with seasonal fruit (gluten free)

Cheese & fruit plate