

*Jacques Manor Restaurant* **WEDDING**

1 JANUARY, 2014

**COCKTAIL MENU**

\$70.00 per person

**Minimum No. 40 adults**

**Duration – Approx 2 hours**

**Cold Hors D'oeuvres (Choose 5)**

Lamb Minced in Cucumber Cups  
Lemon Grass & Chilli Beef Parcels  
Skewer of Sundried Tomato, Cabanossi & Cheese  
Sesame Beef on Cucumber  
Camembert Pastrami Squares  
Minced Lamb Pikelets  
Glace Ginger and Beef Kebabs  
Herbed Cheese and Smoked Salmon Tartlets  
Brandied Blue Cheese and Dates on Crackers  
Tomatoes with Creamy Smoked Oysters Filling  
Marinated Mini Chicken Drumsticks  
Duck a L'Orange Pate on Toast  
Salami and Sundried Tomato Wedges  
Duck and Ginger Tartlets  
Marinated Fresh Oysters with Red Pepper Dressing  
Australian Game Terrine on Melba Toast  
Seafood Terrine with Prawns on Rye  
Creamy Prawns in Noodle Nest  
Barbecued Pork on Rice Crackers



**Hot Hors D'oeuvres (Choose 6)**

Crisp Potato Rösti with Lemon Chive Cream  
Gingered Lamb Turnovers  
Herbed Cheeses in Golden Bread Cases  
Corn Meal and Salmon Muffins  
Chicken and Asparagus Pastries  
Smoked Trout Pikelets  
Ratatouille Crescents  
Crispy Crab Triangles  
Creamy Smoked Salmon Tartlets  
Beef and Horseradish Bonbons  
Cheesy Mini Burgers  
Smoked Chicken Pumpernickel Canapés  
Thai Fish Cake with Sweet Chili Hollandaise  
Marinated Scallops and Bacon Bites  
Rare Beef on Croute with Glazed Onions  
Coconut Prawns with Mango Sauce Dip  
Mini Beef Fillet Mignon with Béarnaise Dip  
Lamb Sticks with Herb Yogurt Dip  
Garlic and Pepper Quail Breast and Legs  
Chicken Drumettes in Crisp Spicy Batter

**Les Petites Douceurs (Choose 3)**

Nougat Square Topped with Crushed Pistachio Nuts  
Meringues and Chocolate Kisses  
Petit Éclair au Chocolat  
Waffle and Strawberry on a Dollop  
Macadamia and Caramel Tartlet  
Ultimate French Chocolate Mini Pastries