

Some Canapes to choose from:

- ~ Crispy Thai Tempeh & Coconut Rolls with Tamarind, Lime & Date Chutney
- ~ Mini Polenta Squares with Wild Mushroom Pate, Roast Red Capsicum, Artichoke Hearts & Chili Jam
- ~ Baby Hash Browns with Caramelised Leeks & Red Pepper Confit topped with Asparagus & a Spicy Green Olive Tapenade
- ~ Porcini Mushroom, Red Wine & Smoked Tofu Pate on Garlic Rye Toast Wafers
- ~ Chilled Lime & Beetroot Gaspacho (Soup) shot
- ~ Silken Tofu marinated in White Miso, Lime & Rice Wine Vinegar on a Mini Pan-Fried Rice Cake topped with Fried Shallots & Pickled Ginger (on a spoon)

Assorted Mini Tartlets:

- ~ Caramelised Onion & Herb Pumpkin
- ~ Black Olives & Char-grilled Vegetable Medley
- ~ Smoked Tofu & Spinach
- ~ Potato, Rosemary & Pinenut
- ~ Beetroot Jam & Spicy Roast Pumpkin
- ~ Slow Roasted Purple Onion & Roma Tomato's with Basil

**Some Main Dishes to choose from:**

- ~ Roast Pumpkin Risotto Cake on a bed of Wilted Spinach topped with char grilled Mediterranean Vegetable Stack OR a Medley of Julienne Vegetables Straws lightly sautéed in Basil & Garlic oil
- ~ Herbed Mushroom & Spinach Puff Pastry Layered Pie served with Leek, Lemon, Thyme & White Wine Sauce
- ~ Pistachio Pesto Encrusted Tofu 'Steak' stacked with char grilled Mediterranean Vegetables, topped with Sun Dried Tomato Tapenade
- ~ Tofu, Basil and Olive Pattie sitting on a bed of Green Beans tossed in Garlic Shavings and Olive Oil topped with a Tomato, Cucumber, Red Onion and Olive Salsa
- ~ Roasted Fennel, Asparagus and Garlic Tagliatelle drizzled with Artichoke & Mint Tapenade
- ~ char grilled Mushroom Stuffed with a Pumpkin & Artichoke Risotto on a bed of Wilted Spinach topped with a Cherry Tomato & Balsamic Reduction
- ~ Roast Pumpkin and Green Bean Frittata Slices With Pear & Chilli Chutney

With a choice of Salads & Side dishes

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Some desserts to choose from:

- ~ Coconut Pannacotta topped with Peaches caramelised in Vanilla, Cinnamon & Maple Syrup & a scattering of Toasted Almonds Flakes
- ~ Rich Chocolate Mousse with a Wild Berry & Citrus Coulis
- ~ Strawberry, Rosewater & Lime Sago Pudding topped with Candied Rose Petals
- ~ Poached Tropical Fruit Tarts in Brandy, Cinnamon and Vanilla Bean served Light Cashew Cream