

# Benitos

## EXCLUSIVE COCKTAIL 2017

### Price

\$35 per person- 9 items in total from Cold - Hot Menu includes 1 item from

### Extended Menu

Please note we can mix & match items - tailor make any package to suit your needs & budgets.

Bowls of chips please add 50c per person

Can also add Platters to be placed on tables -

Selection of 3 dips with Italian bread - serves 20-30 - \$30

Hand cut wedges with sour cream & sweet chili-serves 20-30 - \$35

All cakes cut & served for dessert included in price

No room hire charged

### Cold Canapes

Vine ripened tomatoes with basil & Spanish onion on toasted Italian bread- garnished with shaved  
parmigiano

Gourmet point sandwiches filled with roast chicken & sweet chilli mayo, salad greens, also vegetarian  
option

Home made Mini crepe rolls -choice of vegetarian filling or smoked salmon, ricotta & dill

Vegetarian Rice paper rolls with a Vietnamese inspired dipping sauce

Chicken & prawn rice paper rolls with home made Thai dipping sauce

Tandoori chicken with cucumber & mango chutney mayonnaise in roti

Club baguette with Caesar salad filling- crisp bacon, boiled egg, cos lettuce, shaved parmesan &  
anchovy dressing

Lamb fillet with Tzatziki on olive oil & garlic crostini

Pears with blue cheese rocket & prosciutto

Brie & Cranberry torte served on crostini

Fresh shucked oysters with lemon & chili dipping salsa

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### Hot Canapes

Home made petit beef sausage rolls with onion & carrot & grated apple.

Good old fashioned party pies with tomato sauce

Petit spinach & feta fillo pastry parcels

Tender Salt & pepper calamari served with home made tartare sauce

Chicken Sliders- chicken pattie sliced cheese & mango chilli chutney in a petit hamburger roll

Arancini Balls- Italian rice balls filled with roasted pumpkin & parmigiano or basil pesto & parmigiano

Home made potato croquettes with mozzarella – vegetarian or prosciutto & semi dried tomato

–served with home made horseradish mayonnaise

Beef sliders- beef pattie, tasty cheese & tomato relish in a petit hamburger bun

Ricotta & Zucchini fritters with crème fraise & smoked salmon & cherry tomato

Italian meatballs with a warm tomato , basil & garlic dipping sauce

Vegetarian petit quiches

Gourmet Pizzette –Margharita or ham & cheese.

Salami & asagio puff pastry pinwheels seasoned with oregano & Dijon mustard

Garlic prawns in a twisted wonton wrapper

Prawn Popcorn with wasabi mayonnaise

Buffalo wings with blue cheese dipping sauce

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### **Petit Meals- Extended Canapes**

Fish & Chips served with tartare & lemon

Caesar salad- cos lettuce, croutons, anchovy dressing, boiled egg & bacon

Balsamic poached chicken breast served with salad greens croutons & balsamic reduction

Potato gnocchi-carbonara

Risotto with chicken mushroom, a splash of wine & cream

3 Cheese Risotto- with pumpkin, pinenuts, baby spinach & basil pesto

Slow braised pork belly with apple sauce on seasoned couscous

Garlic prawns on seasoned rice

### **Gluten free**

We cater to Gluten free diets but please inform us prior to event if you require

gluten free canapés as some items must be made in advance.

Sushi rolls –Californian, tandoori chicken or vegetarian with soy dipping sauce

Smoked Salmon, cottage cheese & wild rocket rolls with lemon

Pears with blue cheese rocket & prosciutto

Shots of fresh trout in a coconut cream & white vinegar marinade with onion, celery, carrot & tomato

Fresh shucked oysters with lemon & chili dipping salsa

Vegetarian Rice paper rolls with a Vietnamese inspired dipping sauce

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Risotto with chicken mushroom, a splash of wine & cream

3 Cheese Risotto- with pumpkin, pinenuts, baby spinach & basil pesto

Aracini Balls- Italian rice balls filled with cheese & olives-coated gluten free bread crumbs

Vegetarian Frittata egg based pie baked with vegetables & cheese

Margarita & Ham & Cheese Pizza- gluten free pizza base

### Dessert Buffet

\$9 per person extra for dessert buffet which will include tea & coffee station  
with platters of sweets & fruit

Traditional Italian espresso tiramisu-layers of espresso dipped sponge  
fingers, marscapone, & chocolate sauce

Citrus tiramisu- layers of citrus dipped sponge fingers, marscapone, lemon  
curd & finished with toasted almonds

Home made Strawberry cheesecake-

Petit- Vanilla bean panna cotta- a delicious Italian custard

Individual Champagne or strawberry jelly filled with fresh berries

Chocolate brownies dusted with icing sugar

Apple & cinnamon strudel pinwheels served warm

Profiteroles filled with Cointreau laced custard & mandarin segments- topped  
with chocolate sauce.

Passion fruit butter cake GF

Orange & Poppy seed cake GF

Jaffa Cake GF

Fresh fruit platters GF

\$5 per person extra for cheese platters with quince paste dried fruit & crackers

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### BEVERAGES

Benito's has 3 recommendations for serving beverages to guests:

1. Bar Tab- pay on consumption with a price limit

2. Beverage Package- \$9 per hour per guest- minimum 3 hours

\$36 for 5 hour drink package per person.

INCLUDES- House light & heavy beer pots

House red & white wine

Sparkling for toasting

Soft drinks

3. Guests to pay for own- surcharge applies to cater for extra staffing costs - \$200

### CHILDREN'S MENU

Ages 3 years and under- No Charge

Age 4-11years - Children's menu- \$16 per child

Age 12-15years years and over -Adult Menu- \$10 off adult price

Age 16years and over-Adult Menu- adult price