

INSPIRED MEETINGS AT SOFITEL SYDNEY WENTWORTH

COCKTAIL MENU

COLD SELECTIONS

\$5.00 per portion (minimum order 30 portions)

Freshly opened oysters with Cabernet Sauvignon vinaigrette, served in spoon
Rock oysters from the NSW regions of Nambucca, Wallis Lake, Port Stephens
Pacific oysters from St. Helens, TAS, Coffin Bay, SA

\$5.00 per portion (minimum order 30 portions)

layered box sandwich canapés

- smoked salmon and crème fraiche
- crab meat and cucumber
- chicken and mayonnaise

Nori maki with avocado and pickled ginger

Assortment of Japanese sushi

Vietnamese rice paper rolls with lime chilli dip (chicken)

Blue swimmer crab and crème fraiche, salmon roe tartlets

Cooked king prawns with lime cocktail sauce

Smoked salmon and crème fraiche, dill blini

Chicken and semi-dried tomato salsa tartlets

Mini tuna roulade with crab meat, lime and coriander

Prosciutto grissini sticks, pepper and sour cream dip

Vegetarian Vietnamese rice paper rolls with lime chilli dip

HOT SELECTIONS

\$5.00 per portion (minimum order 30 portions)

- Goujon of cod fillet with remoulade
- Salmon and spinach puffs with hollandaise
- Sesame crusted prawns with coriander and beans on croutons
- Szechuan pepper calamari with sweet chilli dressing
- Thai style fish cakes, nam jim dressing
- Prawn skewers with lemon grass, chilli and black beans
- Grilled sea scallops with cauliflower cream, tomato concasse
- Salt and six pepper spice prawns, chilli jam
- Beef fillet & semi dried tomato skewers with mustard dressing
- Chicken bon bon with coriander in filo parcels



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- Peking duck spring rolls, sweet plum chilli and soy dip
- Veal sausage rolls with spicy tomato sauce
- Mignonette of quail wrapped in bacon
- Peking duck pancakes, shallot, cucumber with plum relish
- Involtni, chorizo, tomato and cheese
- Lamb cutlets with dukka spice crust, eggplant chutney
- Rare Angus beef, green pea puree, onion jam
- Seared tuna, soy, mirin, miso glaze

VEGETARIAN OPTIONS

- Bocconcini, arancini, tomato jam
- Goat's fetta, avocado and ligurian olives on flat bread.
- Black olives, tomato and artichoke parmiers
- Vegetarian spring rolls with sweet chilli dressing
- Ricotta and ratatouille turnover
- Goats cheese and spinach tartlets
- Involtni, spinach and ricotta
- Curry potato samosa with minted yoghurt
- Pumpkin and spinach calzone
- Falafel, eggplant dip

MALAY STICKS with spicy peanut sauce

- Chicken
- Beef
- Lamb
- Pork

MINI PASTRIES

- Chicken and leeks pies
- Beef and onions pies
- Lamb and herbs pies
- Sausage rolls

MINI QUICHES

- Florentines with spinach and cheese
- Lorraine with ham and cheese
- Spinach and goats cheese
- Mushroom and leek



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SWEET COCKTAIL BITES

- Mocha parfait served in a shot glass
- Chocolate and macadamia nut brownies
- Apple tarte tartin
- Panacotta, limoncello, lime syrup
- Tiramisu, mascarpone and espresso coffee
- Seasonal berry fruit tart
- Vanilla bean baked cheesecake
- Chocolate ganache tart
- Lemon meringue curd tart
- Chocolate dipped fruit skewers
- Pistachio shortbread and strawberry cream
- Chocolate and rum mousse, dark chocolate cup
- Fruit skewers
- Mini magnums
- Mini cornettos

COCKTAILS PACKAGE

(approx. 1 hour)	\$25.00 per person <i>Includes 5 portions per person</i>
(approx. 2 hours)	\$38.00 per person <i>Includes 8 portions per person</i>
(approx. 3-4 hours)	\$46.00 per person <i>Includes 10 portions per person</i>

- *Menus based on a minimum of 30 guests*
- *Menus and prices subject to change without notice*

OPTIONAL EXTRAS

SOUP WARMERS - SERVED IN A SHOT GLASS

\$4.50 per portion (minimum order of 30 per style)

- Celeriac cream & truffle oil
- Garden pea & watercress, chilli oil
- Gazpacho, spicy tomato & salmon
- Seafood bisque & prawns



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SAVOURY PLATTERS

(minimum order of 2 platters per style)

Grilled chorizo sausage, spicy meat rissoles & mini pizzetta	\$100
Spring rolls, samosas & pork wontons, with sweet chilli dipping sauce	\$100
Satay chicken, beef & pork skewers with spicy peanut sauce	\$120
Smoked salmon, cooked peeled prawns & oysters, with cocktail sauce	\$220
Tempura prawns, salt and pepper calamari & soft shell crab	\$220
Selection of sushi, nori rolls & sashimi, with wasabi & soy dipping sauces.	\$220

Platters serve approximately 8 people

INDIVIDUAL BOXES - \$13.00 each

(minimum order of 30 per style)

HOT SELECTIONS

Noodle boxes:

\$13.00 regular

\$22.00 medium

Items in boxes: minimum 30 box per items

Box items are served with spork, (cross of fork and spoon) chopstick available on requests.

- Six spice salt & pepper calamari, crisp eschallot, coriander and chillies.
- Tempura prawns and potato crisps, chilli and sour cream
- Potato gnocchi, sautéed mushrooms with sage butter
- Salmon, zucchini & parmesan carnaroli risotto,
- Herb batter fish and chips in a box with tartar sauce.
- Soy duck and egg noodles tossed with sesame and hoisin
- Organic chicken & mushrooms, noodles, ginger, mushroom soy
- Hot & sour chicken broth, kaffir lime and vegetables with rice noodles
- Tempura vegetables, furikake, soba noodles, mirin dressing
- Szechuan chicken strips, hokkien noodles with chilli and oysters sauce
- Curry laksa broth, chicken, tofu, rice sticks and sprouts

COLD SELECTIONS

- Fresh tuna with soba noodles & shiitake mushrooms
- Sliced smoked salmon with apple & rocket, dill mayonnaise
- Thai style beef, paw paw, pineapple, mint and glass noodles salad
- Chicken & coriander, with vermicelli noodles & lime dressing



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Substantial Items - \$13.00 each

(minimum 30 per items)

- Chilli corn carne, avocado, sour cream in tortilla wraps
- Kashmiri style tandoori chicken, chapattis bread, sauce raita
- Lamb kebab with hummus cheese and tabouli in Lebanese flat bread
- Chicken tacos with refried chilli beans, mozzarella cheese in taco shells
- Chicken satay with malay roti, pineapple and cucumber salsa, satay sauce.
- Cornish pasties, beef, potato and onions.
- 'Hot dogs' grilled kransky sausages, onions, cheese and condiments

Sofitel's roasted spice nuts (150gm bowls) - \$12.00

(Choice of 3)

- Chilli cashews and coconut
- Honey almonds and cumin
- Sambal roasted peanuts
- Marinated olives (150gm bowl)
- Kettle chips OR salted pretzels (50gm bowl)

Cold Platters (ideal for drop off to tables)

(serve approximately 8 to 10 people)

\$55.00 per platter

Two Mediterranean dips, grilled bread, grissini sticks, savoury crisps

\$85.00 per platter

Cheese cubes, guacamole and charred grilled chorizo grilled breads and grissini

\$90.00 per platter

Salmon rilletes, fennel and chilli, grilled flat bread and brioche toast

\$140.00 per platter

Fine cheese platter, local and imported cheese, grissini sticks, glace fruits and crackers

\$130.00 per platter

Antipasto vegetables, olives, salami, prosciutto, marinated fetta with grissini

