

# Cocktail Menu

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**1130 Nepean Highway, Highett 3190 Victoria**  
**Australia**

**BUSBYS**  
restaurant & bar

# CATERING MENUS

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## Hot Canapés

- Marinated lamb skewers (GF)
- Tandoori spiced chicken drumettes
- Thai style chicken satay skewers (GF)
- Tempura fried tiger prawns
- Homemade beef meat balls
- Buckingham special pork and sage rolls
- Steamed pork wontons
- Savory meat pies
- Mushroom and goat cheese arancini (V) •  
Crumbed fried calamari rings
- Mini spiced fish cakes
- Falafel balls (V)
- Steamed vegetarian dim sums (V) •  
Tempura fried vegetables (V)
- Moroccan beef kebabs with cucumber raita
- Vegetarian spring rolls (V)
- Vegetarian samosa (V)
- Assorted mini quiche (V)

## Cold Canapés

- Sesame tofu spoon (V)
- Natural Oysters with lemon (GF)
- Freshly wrapped avocado and chicken rice paper roll (GF)
- Marinated Thai beef with nam jim dressing served on spoon (GF)
- Shitake mushroom and shredded salad rice paper roll (GF)(V)
- Mini smoked salmon and tomato bruschetta
- Assorted seafood sushi rolls (GF)
- Peking duck slices with hoisin sauce
- Vegetarian sushi rolls (GF)(V)
- Broccoli cheese, tomato and basil pesto cream on mini bruschetta (V)
- Mini shrimp cocktails
- Rare seared tuna with sesame soy spoon (GF)
- Avocado salsa on rice crackers (GF)(V)
- Smoked salmon mousse on cucumber (G)

## Dessert Canapés

- Chocolate brownie
- Mini Pavlova (GF)
- Strawberry tart
- Flourless chocolate cake (GF)
- New York cheese cake
- Assorted macaroon (GF)
- Flourless orange cake (GF)
- Pear and almond tart
- Fresh fruit skewers (GF)

### ➤ Optional add-ons

***Platters feed up to 10 people***

**Antipasto platter** - A selection of cured meats, pickled vegetables, olives and slices of garlic and herb bread **\$50.00**

**Ribbon sandwiches** - An assortment of delicious ribbon sandwiches with gourmet fillings **\$50.00**

**Fish and chips boxes (10)** - Beer battered fish and chips with tartar sauce **\$50.00**

**Dessert platter** - A collection of petit mouth watering cakes and tarts. **\$50.00**

**Australian cheese and dried fruit platter** - Blue cheese, creamy brie, matured cheddar, water crackers, lavosh and a mix of dried fruits and nuts. **\$80.00**

# BEVERAGE OPTIONS

## ➤ Standard Package

Chain of Fire Sauvignon Blanc Semillon (WA),  
Moats Lane Shiraz (South Eastern Australia),  
Soft drinks

Carlton Draught on tap  
Cascade Premium Light

## ➤ Signature Package

*(Additional \$5.00 per person per hour)*

Asahi (Japan)  
Heineken (Belgium)  
Corona (Mexico)  
NV Louis Perdrier Sparkling

Juliet Moscato (Mornington , VIC)  
Pocketwatch Chardonnay (NSW),  
Les Grains Merlot, (France)  
Soft drinks

## ➤ Non-Alcoholic Beverage Package

Coke, Sprite, Lift, Soda water, Ginger ale, Orange Juice and iced water

## ➤ Beverage On Consumption Or Cash Basis:

Beverage of your choice to be served throughout your function and charged on consumption or cash basis

We offer an extensive list of beverages for your selection, should you choose either beverages on consumption or cash bar for your event. Please ask for current beverage list for your selection.

## ➤ Responsible Service of Alcohol

We are committed to the responsible service of alcohol and our functions staffs have received specific training in this area.

\*All beverage options offer tray service of beverages

Terms and Conditions: All bookings are subject to availability. Pricing will vary depending on the menu selection and any additional inclusion chosen by the client, Menu items are subject to seasonal availability.