



LUNA EXPERIENCE COCKTAIL PACKAGE

Minimum of 50 people
GF - Gluten Free • V - Vegetarian • VG - Vegan
• GFO - Gluten Free option available request
\$50 per person

Light Canapés

1st Hour - Upon Arrival

Smoked Salmon Blini
Horseradish cream

Rare Seared Beef Crudite
Caramelised onion jam

Bamboo Charcoal Infused Prawns
With aioli & lime

Cherry Tomato Caramelised Onion Goats Cheese tartlet (V)

Pumpkin Flowers (VG)
Delicate flowers of pumpkin, onion, cumin and fresh coriander,
coated in a light tempura batter

Hot Canapés

2nd Hour

Selection of Arancini
Beetroot Feta/Semi-Dried tomato & bocconcini (V)/Pumpkin (V)

Peking Duck Spring Rolls
Hoisin dipping sauce

Salt & Pepper Calamari
Salt & pepper crusted with garlic aioli & fresh limes

Mac & Cheese Croquette (V)
Tomato relish

Skewered Satay Chicken

Substantial Canapés

3rd Hour

Mini Pulled Pork Slider (GFO)
Brioche bun, shredded pork in smoky BBQ sauce & house made slaw

Mini Beef & Burgundy Pie

Pumpkin Sausage Roll (VG) (GF)

Mushroom & Spinach Mini Quiche (V)

Mini Crispy Fried Chicken Slider
In brioche bun with avocado, aioli and lettuce



COCKTAIL CANAPÉS

50 person minimum

Select a minimum of 10 options

GF - Gluten Free • V - Vegetarian • VG - Vegan

Cool Canapés

\$3.50 per piece

Bamboo Charcoal Infused Prawns

With aioli & lime

Goats Cheese tartlet (V)

Cherry tomato & caramelised onion

Rare Beef Crudite

Caramelised onion jam

Smoked Salmon Blini

Horseradish cream

Chicken Finger Sandwiches

Dill mayo

Egg Finger Sandwiches (V)

Rocket, dill mayo

Hot Canapés

\$3.50 per piece

Trio of Arancini

- Beetroot & Feta
- Semi-dried Tomato & Bocconcini (V)
- Pumpkin (V)

Pumpkin Flowers (VG)

Delicate flowers of pumpkin, onion, cumin and fresh coriander, coated in a light tempura batter

Salt and Pepper Calamari (GF)

Garlic aioli & fresh limes

Sweet Potato Wedges (VG) (GF)

Chick pea hummus

Tempura Prawns

Sweet chilli dipping sauce

Skewered Satay Chicken

Peanut sauce

Peking Duck Spring Rolls

Hoisin dipping sauce

Mac and Cheese Croquette (V)

Tomato relish

Pumpkin Sausage Roll (VG)(GF)

Vegetable Samosa (VG)

Potato Ball (V)

Wok fried Asian vegetables, herbs & spices encased in strings of potato noodles

Pizza Calzone (V)

Oven baked pizza pockets filled with semi dried tomato, pesto & bocconcini

Mini Hot Dog

Cheese, caramelised onion, tomato sauce & mustard

Ratatouille tartlet (VG)(GF)

Sauteed mushrooms, Spanish onion, thyme, sage & tossed with fontina

Beef Kofta Skewers

Ground beef in traditional Middle eastern herbs & spices, tzatziki

Choice of Mini Brioche Sliders (Please select)

- Falafel Pattie, mayo, tomato & lettuce (GFO)(Can be vegan on request)
- Crispy Fried Chicken, avocado, aioli & coz lettuce
- Pulled Pork, smoky bbq sauce & house made slaw. (GFO)
- Beef Pattie, pickle, cheese, sliced tomato, lettuce, mustard & ketchup

Pastry Canapés

\$3.50 per piece

Choice of Mini Quiches (Please select)

- Mushroom & spinach (V)
- Traditional Lorraine (bacon, onion, cheese)

Choice of Mini Gourmet Pies (Please select)

- Australian Roast Lamb & Rosemary
- Traditional Beef & Burgundy
- Slow-cooked Chicken & Mushroom, Parsley Cream
- Vegetable Korma Curry (V)

Sweet Canapés

\$3.50 per piece

Quintet of Boutique Petit Fours

Includes a selection of:

- Blueberry Honey Mousse
- Cassis Chestnut Cream
- Mango Yuzu Cheesecake & Green Tea Sponge
- Dark Chocolate Brownie with Vanilla Sphere
- Cream Crunch and Zesty Orange Caramel Groove Tart

Trio of Mini Eclairs

Choux pastry eclairs with a variety of filling: chocolate custard, raspberry custard & caramel custard.