

# Cocktail Receptions

## SHIRAZ MENU

Shiraz Menu is ideal for an Open House style event  
with 2-3 hrs of passed hors d'oeuvres or stationery platters  
minimum of 25 guests

Nappa Valley spring rolls, julienne mangos, cucumber strings,  
red onions, sweet peppers organic pea shoots wrapped in  
rice paper with sesame Mandarin orange dipping sauce

Basil bocconcini cheese and cherry tomato skewers

Artichoke & peppadew trumpet

Roasted red pepper & tomato bruschetta canapés

Thai chicken satays with spicy sesame seed plum sauce

Spicy Thai beef skewers with peanut sauce

Brie & raspberry en croute, Brie cheese, chopped  
almonds & raspberries, wrapped in flaky puff pastry

### FRUIT PLATTER

Assortment of fresh cut, colourful fruit with garnishes

### ANTIPASTO PLATTER

Marinated & grilled sweet peppers, egg plant, duo of zucchini  
& rosemary roasted mushrooms, assorted flat breads, freshly  
baked loafs & rolls with assorted dips of roasted red pepper,  
Asiago & spinach artichoke, hummus, assorted fine deli meats  
of prosciutto, Genoa salami & cappicola & assorted olive bar

Cheese & cracker combo platter, fine selection of  
Chef-picked International cheese & assorted crackers

Decadent petit fours & a variety of  
assorted mini French & Italian pastries

\$30 per person, includes Service Staff

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## PINOT MENU

Pinot Menu is ideal for an Open House style event  
with 3-4 hrs of passed hors d'oeuvres or stationery platters  
minimum of 25 guests

Watermelon guava & Clementine vodka in shot glass

Mini signature Niche burgers, stuffed with gorgonzola & brie  
cheese on slider bun topped with tomato salsa & garlic aioli

Nappa Valley spring rolls, julienne mangos, cucumber strings,  
red onions, sweet peppers organic pea shoots wrapped in  
rice paper with sesame Mandarin orange dipping sauce

Turkey Tenderloin wrapped in applewood  
smoked bacon on bamboo skewer

Basil bocconcini cheese and cherry tomato skewers

Pistachio panko crusted rack of lamb drizzled with  
raspberry Grand Marnier reduction sauce

Brie & Raspberry En croute, Brie cheese, chopped  
almonds & raspberries wrapped in flaky puff pastry

Cedar pepperberry crusted whole salmon plank  
with onion curls & lemon caper aioli dipping sauce

### BBQ SKEWER PLATTER

Individual marinated chicken, beef, pork, salmon  
& vegetable kebabs with Cajun aioli, pesto & lemon  
aioli & roasted red pepper dips

### SEAFOOD ANTIPASTO PLATTER

Half poached in lemon grass bouillon lobsters, crab legs,  
cocktail shrimp, hot mussels of A La Diablo sauce & Roasted  
tomato Marinara sauce, hot calamari in garlic chili lemon pepper  
sauce, marinated & grilled sweet peppers, eggplant, duo of  
zucchini & rosemary roasted mushrooms, assorted flat breads,  
freshly baked loafs & rolls with assorted dips of roasted red  
pepper, Asiago & spinach artichoke, hummus, assorted fine deli  
meats of prosciutto, Genoa salami, cappicola, assorted olive  
bar & Chef's selection of Imported cheese & crackers

Decadent petit fours & a variety of  
assorted mini French & Italian pastries

\$45 per person, includes Service Staff