

1 HOUR CONTINUOUS FOOD SERVICE 28- pp

we recommend a selection of **1 COLD / 3 HOT**
canapés (8 pieces p/person) per person

2 HOURS CONTINUOUS FOOD SERVICE 38- pp

we recommend a selection of **2 COLD / 4 HOT**
canapés (12 pieces p/person) per person

COLD SELECTION

ASSORTED SUSHI ROLLS (v available) (gf)

**ASSORTED HANDMADE COLD ROLLS &
DIPPING SAUCE** (v available) (gf)

BRUSCHETTA

with Roma tomato and basil (v)

MINI TARTLETS

with semi dried tomato, olive and basil pesto (v)

MINI TARTLETS

of homemade guacamole with fresh mango (v)

MINI TARTLETS

of red pepper & balsamic jam (v)

MINI CAESAR SALAD

with crisp bacon and parmesan

MINI SALAMI BASKETS

filled with tapenade

COLD CHILLI MARINATED PRAWN TAIL

with Thai spiced yoghurt served on pita bread

HOT SELECTION

ARANCINI

pesto & mozzarella (v)

SPINACH & RICOTTA ROLL (v)

VEGETARIAN STEAMED DUMPLINGS (v)

LOADED FLAT FRIES (v)

**SKEWERED LEMON PEPPER
SEASONED CHICKEN**

& sweet chilli (gf)

MARINATED LAMB SKEWERS

with fresh tzatziki (gf)

MINI WARM BEEF CHEEK TART

CHICKEN TIKKA SAMOSA WITH YOGHURT

**MOROCCAN SPICED LEMON
SKEWERED LAMB**

with soy dipping sauce (gf available)

ARTISAN COCKTAIL MEAT PIES

and tomato sauce

COCKTAIL VEGAN PASTY (v)

HONEY & SESAME TEMPURA PRAWNS

SPICY BEEF MEATBALL

cooked in a rich tomato sauce (gf)

CHICKEN & LEMONGRASS WONTON

PULLED MARINATED PORK SLIDERS

DESSERTS

65- per platter

MINI APPLE CRUMBLE TARTS
with fresh cream

**DARK CHOCOLATE DIPPED
STRAWBERRIES**

TRADITIONAL TURKISH DELIGHT

**INDIVIDUAL DARK CHOCOLATE &
COFFEE TARTLETS**

SEASONAL FRUIT PLATTER

All platters are designed to feed approximately
10-15 people

CAKE SERVICE

if you wish to provide your own celebration cake,
following will apply

cupcakes no charge

to present your cake on a platter
for your guest's self-service 2.5- per slice

UPGRADES

**oysters with lime & cracked pepper
(individual spoon) 2- per person**

**oysters with spicy lemon dressing
(individual spoon) 2- per person**

**Selection of homemade dips &
pita breads 55- per platter**

**Selection of gourmet cheese &
crackers 75- per board**

charcuterie board 90- per board

All boards & platters are designed to feed
approximately 10-15 people

** for responsible service of alcohol all guests attending
must be catered for with the exception for children under
the age of 10 years of age*

** guests with dietary requirements will be catered for
separately if we have been advised 7 days prior to your
event, any dietaries given on the day may not be catered
for accordingly*

** menu items are subject to availability*

Majestic Roof Garden Hotel
55 Frome Street
Adelaide, South Australia
P 8100 4494
E functions@majestichotels.com.au