

# CATERING MENU

# The Cube CAFE

## Canapé Selection

**Oriental Selection** \$10 per head

Mini Dim Sims  
Prawn twists  
Samosa  
Mini Spring rolls

**Vegetarian Selection** \$12 per head

Classic mini quiches  
Spinach and cheese rolls  
Japanese Vegetable Pancakes  
Stuffed Mushrooms

**Premier Selection** \$16 per head

Potato, Bacon & Cheese Croquettes  
House made Cornish pasties  
Sicilian Meatballs  
Chicken, lemon Thyme Barquettes

## Cocktail Menu Pricing

### Economy Items

Choice of 3 appetizers \$9.90 per head  
Choice of 4 appetizers \$12.90 per head  
Choice of 5 appetizers \$15.90 per head  
Choice of 6 appetizers \$18.90 per head  
Choice of 8 appetizers \$24.95 per head

### Business Items

Choice of 3 appetizers \$17.90 per head  
Choice of 4 appetizers \$23.50 per head  
Choice of 5 appetizers \$28.75 per head  
Choice of 6 appetizers \$33.90 per head  
Choice of 8 appetizers \$44.50 per head

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## Hot Economy Items

- Skewered chicken tenderloins lightly grilled with a mild peanut satay sauce.
- House made Cornish pasties with spiced beef and vegetables with tomato relish. (VO)
- Sicilian pork and beef meatballs slow cooked in a fragrant tomato & basil sauce.
- Pizza slices with an array of assorted toppings that will rival the best.
- Slider selection of mini burgers and mini hot dogs just for a bit of fun.
- Oriental Dim Sum including spring rolls, dim sims and samousa with sweet chilli sauce.
- Japanese vegetable pancakes served with kewpie mayonnaise and Ponzu sauce. (V)
- Battered Chicken tenderloins with a sweet honey glaze. (GFO)
- Feather pastry cigars filled with fresh spinach & Danish fetta with a side of Tzatziki.
- Mediterranean tartlets with robust flavours of grilled vegetables and Bocconcini. (V)
- Goujons of Whiting lightly crumbed and accompanied with pungent remoulade sauce.
- Salt & vinegar battered potato scollops with garlic and chive mayonnaise.

## Cold Economy Items

- A Selection of house made dips set in a toasted Cobb loaf.
- Marinated shrimp infused with lemon & dill with white bean puree on Crostini.
- Soy chopped chicken with Asian vegetables presented on Romano leaf.
- Vegetable frittata with tomato chutney & micro herbs. (GF) (V)
- Brandy, port & sage pate quenelle on a lavosh biscuit.
- Root vegetable disc topped crème fraiche & olive garnish. (GF) (V)
- Fruit Kebabs with Vanilla Yoghurt a great ending to cleanse the palette. (GF) (V)

## Business Cocktail Items

- Salmon Gravalax served on toasted panini with lemon, dill and lime mayonnaise.
- Chicken Caesar salad set in a petit parmesan basket.
- House made Foie Gras pate set on crisp lavosh.
- Drunken steak with roquette, caramelised onion, Vienna slice and aioli.
- Salt & pepper squid salad in bamboo cone.
- Quail Egg Florentine with spinach and hollandaise sauce on fried crouton.
- Pickled zucchini, mint & basil on baked polenta drizzled with cherry balsamic glaze.
- Lemongrass coconut prawn stick with dipping sauce.
- Porcini risotto set in a chicken ballontine.
- Chocolate & hazelnut roche.
- Key lime tartlet with candied orange peel.

## Executive Cocktail Items

- Need something that will be the absolute star of your event? Call us to discuss.