



T O S O L I N I ' S

FOOD TO GO

**COCKTAIL PARTY PACKAGES
CANAPES
DRINKS PACKAGES**

ALL PACKAGES STRICTLY MINIMUM TWENTY PEOPLE.

ANY ORDERS UNDER 20 WILL BE CHARGED AT THE INDIVIDUAL ITEM COST.

COCKTAIL PARTY PACKAGES

Cold 4 piece package – \$7.00pp

Caprese skewerette

Cherry tomato, bocconcini & basil skewers

Petite corn & herb muffins

With herb & garlic butter

Smoked salmon tartlets

With sour cream & chives

Chilli chicken puffs

Choux pastry puffs filled with steamed chicken breast, sweet chilli and thai herbs

Hot 4 piece package – \$7.00pp

Mushroom Palmiers

Puff pastry with a mushroom chive filling

Arancini balls

Mini risotto balls, crumbed & fried, stuffed with herbs & cheese

Mini gourmet quiche

filled with smoked chicken breast asparagus & basil

Ham rarebit toasts

bread disks grilled with shaved ham, provolone cheese and dill pickle

Hot and Cold 8 piece package – \$13.50pp

Caprese skewerette

Cherry tomato, bocconcini & basil skewers

Petite corn & herb muffins

With herb & garlic butter

Smoked salmon tartlets

With sour cream & chives

Chilli chicken puffs

Choux pastry puffs filled with steamed chicken breast, sweet chilli and thai herbs

Mushroom Palmiers

Puff pastry with a mushroom chive filling

Arancini balls

Mini risotto balls, crumbed & fried, stuffed with herbs & cheese

Mini gourmet quiche

filled with smoked chicken breast asparagus & basil

Ham rarebit toasts

bread disks grilled with shaved ham, provolone cheese and dill pickle

Gourmet 8 piece package - \$17.50pp

Mushroom Palmiers

Puff pastry with a mushroom chive filling

Arancini balls

Mini risotto balls, crumbed & fried, stuffed with herbs & cheese

Chilli chicken puffs

Choux pastry puffs filled with steamed chicken breast, sweet chilli and thai herbs

Oven roasted baby potatoes

Topped with creme fraiche & caviar

Roast duck crostini

garlic grouton topped with roasted duck breast, smoked fig jam and rocket

Beef en Croute

Rare roast beef atop garlic crostini topped with honey glazed onion, aioli and rocket

Lamb cutlet char grilled

Marinated in garlic & rosemary, served with a homemade tomato jam

Onion & chervil scones

Topped with crem fraiche & smoked Tasmanian salmon

Evening Cocktail Party 12 piece package – \$24.00pp

Mushroom Palmiers

Puff pastry with a mushroom chive filling

Arancini balls

Mini risotto balls, crumbed & fried, stuffed with herbs & cheese

Chilli chicken puffs

Choux pastry puffs filled with steamed chicken breast, sweet chilli and thai herbs

Oven roasted baby potatoes

Topped with creme fraiche & caviar

Roast duck crostini

garlic grouton topped with roasted duck breast, smoked fig jam and rocket

Beef en Croute

Rare roast beef atop garlic crostini topped with honey glazed onion, aioli and rocket

Lamb cutlet char grilled

Marinated in garlic & rosemary, served with a homemade tomato jam

Onion & chervil scones

Topped with crem fraiche & smoked Tasmanian salmon

Chicken Yakitori

Skewers of chicken breast in a light ginger & sherry marinade grilled with scallions

Chilli and garlic tiger prawns

Tiger prawns sautéed with tails on in garlic, chilli & olive oil

Fresh margarita oyster shots

South coast rock oyster served in half shell topped with either Margarita or Bloody Mary mix

Petite corn & herb muffins

With herb & garlic butter

FINGERFOOD PLATTERS

Small Antipasto and Cured Meat Platters

\$6.00pp

A platter of cured meats & salami, char-grilled vegetables, homemade dips & olives served with fresh Italian bread

Large Antipasto and Cured Meat Platters

\$11.00pp

A platter of cured meats, char-grilled chorizo, garlic prawns, Arancini balls, char-grilled vegetables, homemade dips olives & fresh Italian bread

Australian cheese platter

\$5.50pp

Australian farmhouse cheeses with dried fruit, crackers and nuts

Italian cheese platter

\$7.50pp

Traditional Italian cheeses with dried fruit, crackers and nuts

Dips platter

\$6.50pp

Assorted dips with fresh bread

DRINKS PACKAGES

Includes glassware

Cocktail Party non-alcoholic 2 hr Drinks Pack \$8.50pp

Sparkling Mineral water

Mixed Juice (2.4 Litre bottles)

Assorted soft drinks

Australian 2 hr package \$19pp \$6 extra per hr to max 5 hrs

VB Yellow sparkling Mineral water Tooheys light beer

Clifford Bay- Pebble Row Sauvignon Blanc Orange juice

Grant Burge Benchmark Shiraz

Imported 2 hr package \$23pp \$7 extra per hour to max 5 hrs

Peroni Prosecco Tooheys Light beer Mineral water

Crown Lager Pinot Grigio Pasqua Valpolicella Orange juice

Premium 2 hr package \$29pp \$9 extra per hour to max 5 hrs

James Squire Moet NV Mineral water Crown Lager

Orange juice Tooheys Light beer Lerida Estate Pinot Noir

Collector Shiraz Mt Majura Chardonnay Lake Challis Sauvignon Blanc

INDIVIDUAL CANAPES

Minimum order of 15 of any individual item

\$1.60 per piece

Mushroom Palmiers

Puff pastry with a mushroom chive filling

Pesto pinwheels

Oven baked discs of puff pastry swirled with homemade pesto

Petite corn & herb muffins

With herb & garlic butter

Garlic-chilli Kalamata & green mixed olives

Served in a bowl, marinated in garlic, chilli and olive oil

Arancini balls

Mini risotto balls, crumbed & fried, stuffed with herbs & cheese

Mini pizza swirls

Filled with tomato, capsicum, onion, fresh herbs & mozzarella

Oven roasted baby potatoes

Topped with creme fraiche & caviar

Sundried tomato filled pastry cups

Made with ricotta & parmesan, fresh herb & sun-dried tomatoes

Caprese skewerette

Cherry tomato, bocconcini & basil skewers

Herbed egg tartlet

A pastry cup filled with herbed scrambled egg, topped with caviar

\$2.30 per piece

Ham rarebit toasts

bread disks grilled with shaved ham, provolone cheese and dill pickle

Mini gourmet quiche

filled with smoked chicken breast asparagus & basil

Grilled chorizo on toasted crostini

With kalamata olive tapenade and garlic aioli

L'Agnello Sol Pallo

Marinated lamb sticks with herb yoghurt dip

Smoked salmon tartlets

With sour cream & chives

Onion & chervil scones

Topped with crem fraiche & smoked Tasmanian salmon

Beef en Croute

Rare roast beef atop garlic crostini topped with honey glazed onion, aioli and rocket

Chicken Yakitori

Skewers of chicken breast in a light ginger & sherry marinade grilled with scallions

Chilli and garlic tiger prawns

Tiger prawns sautéed with tails on in garlic, chilli & olive oil

Snowy River smoked trout on pumpernickel

with avocado, lemon cream & dill.

3.30 per serve

Roast duck crostini

garlic grouton topped with roasted duck breast, smoked fig jam and rocket

Fresh margarita oyster shots

South coast rock oyster served in half shell topped with either Margarita or Bloody Mary mix

Oysters served natural

With lemon & lime wedges

Queensland scallops grilled in half shell

With garlic butter

Lamb cutlet char grilled

Marinated in garlic & rosemary, served with a homemade tomato jam

Baby bowls of pea risotto

Made with Parmesan, fresh peas & wild basil

Duck & ginger tartlets

Savoury pastry case filled with shredded BBQ duck, shallots, ginger & hoi sin sauce

Pumpkin ravioli in little bowls

Tossed in burnt butter, sage & Parmegiano

Ocean trout bites

Fresh ocean trout skewers rubbed with seeded mustard, dill & lemon juice

Chilli chicken puffs

Choux pastry puffs filled with steamed chicken breast, sweet chilli and thai herbs