



BOWL FOOD

COCKTAIL PARTY

For weddings and dinner engagements with a contemporary feel why not mix canapés with more substantial mini bowls of main courses for the ultimate dinner event.

We would normally suggest selecting 6 canapes from our extensive canape list and 3 bowl foods from below.

Avoid the cost of tables, chairs and seating plans and opt for a function with guests able to enjoy each others company with hand held food.



THE RANCH
MORNINGTON PENINSULA

SAVOURY BOWLS

SMOKED BEEF BRISKET

Roasted chats

PULLED PORK

Diemens sauce, corn and black bean salsa

CRISP WHITE FISH

Hand cut chips, lemon parsley caper dressing

WARM CRISP DUCK CONFIT

Walnuts, shaved cabbage & parmesan

SEARED SALMON

Smashed peas, asparagus, mint, reggiano

SLOW ROASTED SMOKED NEW ENGLAND CHICKEN

Tomatoes, chorizo, olives, parsley

MINI MAIDEN 24 HOUR LAMB

Ratatouille, feta, olives

BANANA PRAWN SPECIAL FRIED RICE

With lap cheong, peas, quail egg & soft Asian herbs

ROAST PUMPKIN

Spiced cous cous, spinach, ricotta, pine nuts

BANGERS & MASH – OUR WAY

SWEET BOWLS

ETON MESS

Wild strawberries, crushed meringue & vanilla cream

SMOKED CHOCOLATE BROWNIE

Chocolate sauce & chocolate crackle

PECAN PIE

Clotted cream & Persian candyfloss

ICE CREAM SANDWICH