



THE ROYAL MELBOURNE GOLF CLUB

# Corporate Golf Day 2012 Grand Cocktail

## **Seafood stands on tables at arrival**

Tasmanian oysters natural,  
Chilled prawns with cocktail sauce,  
Marinated Scallops in Thai Flavours  
& Smoked salmon

## **Platters served to table**

Selection of hot & cold gourmet finger food



## **2012 CORPORATE COCKTAIL MENU**

Select any 12 GOURMET FINGER FOOD ITEMS

These will be served on platters to the tables

### **COLD CANAPÉS**

Sweet corn and zucchini pikelets with a chickpea and eggplant caviar  
Light smoked salmon mousse with Lebanese cucumber in a waffle cone  
New South Wales oysters with a lemon vinaigrette  
Roasted capsicum, tomato basil bruschetta on olive ficelle  
Crab and prawn salsa with pickled ginger coriander and crème fraiche  
Pieces of slow roasted strip loin beef with green tomato chutney  
Vegetarian layered sushi style sandwiches  
Light chicken liver and brandy mousse in a waffle cone  
Mini marinated mushroom and cherry tomato tarts  
Chicken, red onion, celery and lemon mayonnaise sandwiches

### **HOT CANAPÉS**

Steamed scallop with soy lime and ginger  
Braised sticky pork belly  
Prawn and scallop dumpling  
Thai ginger fish cake  
Ginger and pumpkin dumpling  
Spiced eggplant spring roll  
Palm sugar glazed beef ball  
Peking duck and apple wonton roll  
Coconut chicken on sugar cane sticks  
Marinated lamb served with spiced yoghurt  
Mini gourmet beef burgundy and mushroom pie