



## ATAO Sample Menus

### Canapes

**\$75 per person**

**6 Standard Canape + Dessert +**

**Cheese, meats & Antipasto Platter on arrival**

Olive, Charred Pepper and Tomato Frittata

Spinach Arancini balls

Peking Duck Pancakes - Shredded Peking Duck, Cucumber, Shallot, Hoisin

Thai Beef Salad - Sliced Rare Beef, Cucumber, Tomatoes, Spring Onion, Peanuts

Sliders- Choice of Mediterranean lamb, mini mac cheeseburger, Portuguese chicken & Falafel

Baguettes & wraps - A range of ham, roast beef, chicken, salami & Vegetarian

Sydney Rock Oysters

King prawns with cocktail sauce

Grilled Chicken skewers with Lemongrass, ginger & lime

Seasonal Fresh Fruit

### Platters

**Seafood Platter \$30 per person**

Smoked salmon with dill crème fraiche and crostini, Fresh peeled tiger prawns, Sydney rock oysters & Trio of dipping sauces

**Antipasto Platter \$ 25 per person**

Selection of house cured and smoked meats including salamis, prosciutto, coppa collo, mortadella, smoked ham and rare roast beef

Selection of local and imported cheeses with accompaniments including quince paste, fig jam, grapes and finely sliced corella pear

**Salads Platters \$15 per person for 3 salads**

Heirloom tomato salad with buffalo mozzarella and vincotto vinaigrette

Pea, fennel and ricotta salad with limoncello vinaigrette

Baby beet, radicchio, and gorgonzola salad with candied walnuts

\*\$50 Delivery fee applies to all orders