

BLW  
NITE

REAR 333 COLLINS STREET, MELBOURNE 3000

PH: (03) 9614 5330

# CANAPES

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## Cold canapés

Mini Bruschetta with fresh basil, tomato, \$2.80 each  
olive oil & red onion

Oysters natural served with a wedge of lemon \$4.00  
each

Spicy oyster shots \$5.00 each

Cheese gougères \$3.00 each

Tomato, baby bocconcini and pesto tarts \$3.50 each

Cold rice paper rolls with prawn, rice \$4.00 ea

Smoked trout on cucumber and chive cream \$4.00 each

Sweet chilli chicken wraps \$3.50 each

Pumpkin and feta tarts \$3.50 each

Smoked salmon tart \$4.00 each



### Suggested serving size for Cocktail Functions:

Canapés as Pre Dinner Appetisers 3 or 4 pieces per person

Morning tea / Afternoon tea 4 pieces per person

Afternoon 2-hour cocktail function 6 pieces per person

Evening cocktail function 8- 12 pieces per person

Evening cocktail function (*decent dinner replacement*) 15 pieces  
per person

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## Seafood canapés

Clear water scallops, prosciutto wrapped \$5.00ea

Tempura prawns with sweet soy dipping sauce \$4.50

Crumbed prawn cutlets served with tartare \$4.50 ea

Chermoula prawns on petite salad \$5.00ea

Oyster with lime caviar, crispy prosciutto and  
Champagne dressing \$5.00ea

Seared scallop on vodka and leek risotto \$5.00ea

Sweet chilli crispy Calamari \$4.00 ea

Salt and pepper Calamari \$4.00 ea

Smoked salmon & chive tartlet \$4.00 ea

Prawn wontons with Madeira glaze \$4.00ea

Smoked trout on cucumber and chive cream \$4.00ea

Fish & chips box \$6.00 ea



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## Gourmet canapés

Crispy Moroccan chicken strips \$3.50 each

Sweet chilli chicken strips \$3.50

Chicken satay skewers \$3.80 each

Goats cheese Aranccini balls \$3.00 each

Beef sliders with chipotle sauce \$4.50 each

Moroccan chicken meatballs \$3.00 each

Lamb kofta with mint yoghurt \$4.00 each

Beef kofta with almond aioli \$4.00

Mini salami /chicken/tropical pizza \$3.00 each

Ham & tasty cheese puff pastry pinwheel \$2.50 each

Spinach and feta puff pastry pinwheels \$2.50 each

Chorizo and capsicum brochettes \$4.00 each



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## Vegetarian canapés

Zucchini and parmesan fritters \$3.00 each

Sweet corn & Feta Fritters \$3.00 each

Pumpkin and feta tarts \$3.50

Goat's cheese arancini balls \$3.00 each

Feta and red capsicum puff pastry \$3.00 each

Tomato, baby bocconcini and pesto tarts \$3.50 each

Mini gourmet vegetarian pizzas \$3.00 each

Mini quiches \$3.00 ea

Spinach and feta puff pastry pinwheels \$2.50

Cheese gougères \$3.00

Mini spinach ricotta triangles \$3.00 each

Mini spring rolls \$2.00 each



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## Popular canapés

Mini sausage rolls \$2.50 each

Vegetable curry samosas \$2.00 each

Dips platter with Tzatziki, eggplant, caviar, feta &  
\$90 per platter

Antipasto platter with prosciutto, salami, smoked \$90  
per platter

Chicken, olives, cheese sticks & grilled vegetables  
(serve for 10 people)

Fresh seasonal fruit platter (serve for 15 people) \$80 per  
platter

\$5.50 per extra serve

Cheese platter (serve for 6-10 people) \$75 per platter

Cheese platter (serve for 15 people) \$110 per platter

\$7.50 per extra serve



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## Sweet canapés

Assorted home-made profiteroles \$4.00 each

(Kahlua, raspberry, Cointreau, chocolate,

Tiramisu, Pistachio)

Assorted Baby tarts \$5.50 each

Mini lemon Meringue \$3.50 each

Assorted slices \$3.00 each

(Cherry, lemon, French Vanilla,

Caramel, Chocolate)

Mini waffle cone filled with chocolate mousse or \$4.00 each

Liquored crème patisserie

Assorted macaroons \$4.50 each

Fruit Kebabs (GF) \$3.50 each



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# FINGER FOOD

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## Finger Food Package 1

*Chose any 6 items \$ 25.90 pp*

Chorizo & Capsicum Brochettes

Puff Pastry Pinwheels - Feta & Spinach – Cheese & ham

Zucchini & Parmesan Fritters

Variety of Mini Pizza

Goats Cheese Arancini Balls

Smoked Trout on cucumber with chive cream

Beef Kofta

Mini Quiches

Tomato baby Bocconcini and pesto Tarts

Mini Spring rolls.



# FINGER FOOD

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## Finger Food Package 2

*Chose any 9 items from Package 1 and 2, \$33.00 pp*

Beef Sliders with Chipotle Sauce

Cheese Gougeres

Smoked Salmon Tartlets

Sweet chilli Chicken wraps

Salt & Pepper Calamari

Moroccan Chicken Patties

Beef or lamb Kofta

Satay Chicken Skewers

Pumpkin & Feta tartlets



# FINGER FOOD

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## Finger Food Package 3

*Chose any 12 items from Package 1, 2 and 3 \$59.00 pp*

Clear Water Scallops Prosciutto Wraps

Oyster & Finger lime Caviar with crispy

- prosciutto and champagne Dressing

Rice Paper rolls micro herb Mayonnaise

Honey Soy Park Patties

Chermoula Prawns on petite salad

Brandade with Roast Capsicums & Balsamic glaze

Prawn, Chicken or Scallop wontons

Fried or served Steam Boats



*We can quote any alternate options to suit your catering needs.*

# CONFERENCE

## Sandwich Platters

*(We suggest 1.5 sandwiches per person)*

*We offer fresh filled healthy sandwiches with your choice of bread or a combination*

Mixed bread varieties (white, multigrain, wholemeal)  
\$9.00 each

Served in quarters or finger

Sourdough bread varieties (light rye, dark rye, multigrain) \$9.00 each

Club Sandwiches (3 slices of bread, served in quarters or finger) \$9.00 each

Baguettes \$9.00 each

Focaccias \$9.00 each

Wraps \$9.00 each

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## Fillings

Smoked salmon, Cajun chicken, Roast chicken

Roast Turkey, Leg ham, Salami

Salad, Curried egg, Tomato,

Avocado, Tasty cheese,

Swiss cheese

*Served with matching condiments*



# CONFERENCE

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## Tea Breaks

English Scone Treat (Fresh baked traditional style English scones \$4.00 each served with fresh cream & strawberry or raspberry jam)

Mini Pastry Selection (Our specialty – freshly baked on the premises \$4.00 each)

Mini Slice selection (Caramel, Cherry Heaven, Hedgehog, Lemon, \$3.50 each)

Muesli yoghurt, chocolate, rocky road, brownies, passion fruit)

Gourmet French Slice \$4.00 each

Assorted Baby tarts (Sweet butter shortbread shells or Swiss chocolate \$5.50 each)

Shells filled with crème patisserie & fresh fruit, liquor if required

Assorted muffins \$4.00 each

Mini waffle cone filled with chocolate mousse or liquored crème patisserie \$4.00 each

Fresh fruit and low-fat natural yoghurt cup \$5.50 each

Home-made bircher muesli \$5.50 each



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## Fruit & Cheese Platters

*We offer a fine selection of fresh cheeses and fruits from the market.*

## Fruit Platters

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Mini Pastry Selection (Our specialty – freshly baked on the premises \$4.00 each)

Mini Slice selection (Caramel, Cherry Heaven, Hedgehog, Lemon, \$3.50 each)

Muesli yoghurt, chocolate, rocky road, brownies, passion fruit)

Gourmet French Slice \$4.00 each

Assorted Baby tarts (Sweet butter shortbread shells or Swiss chocolate \$5.50 each)

Shells filled with crème patisserie & fresh fruit, liquor if required



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## Fruit & Cheese Platters

*We offer a fine selection of fresh cheeses and fruits from the market.*

## Cheese Platters

Served with dried fruit, nuts and crackers, our cheese platters include camembert,

Blue-vein, brie, vintage tasty, Swiss, Edam, Dutch and several other varieties

For 6-10 people \$75 per platter

For 6-10 people \$110 per platter

\$7.50 per extra serve



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## Beverages

*Freshly squeezed juice supplied in jugs*

Catering for No. People

Orange juice Pineapple juice

10 people \$55 \$65

20 people \$100 \$120

*All soft drinks available, \$3.50 per bottle*



# DINNER MENU

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## Entrée

Salt & pepper calamari on a petite salad of cherry tomatoes artichokes crisp lettuce & fresh lime aioli (P)

Tasmania Oysters natural served with lemon & seafood sauce (P)

Seared scallops on a vodka and leek risotto (P)

Grilled chorizo on a salad or roasted red peppers, Spanish onions

And olives on toasted sourdough (P)

Antipasto plate with prosciutto, salami, smoked chicken, olives & grilled vegetables

Bruschetta with fresh tomato, basil, Spanish onion, olive oil & feta

BBQ sticky pork ribs on a bed of rice

Smoked Trout salad with cherry tomatoes, cocktail cucumbers & red onion with lemon dressing

Caesar Salad with croutons, crispy bacon, poached egg, parmesan, lime, Caesar dressing, anchovies & Romani lettuce

Mushroom risotto with spinach, pumpkin, white wine & a touch of cream



# DINNER MENU

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## Main

Eye fillet, topped with a fricassee of wild mushrooms on potato mash

And finish with a red wine jus (P)

Atlantic salmon, grilled and served on a minted pea mash accompanied with roasted fennel (P)

Seafood Shashliks, king prawns, scallops, fresh fish, calamari served on a bed of oven baked rice

Loin of Lamb with roasted vegetable couscous, topped with rocket

And finished with a rosemary jus

Grilled porterhouse steak served on sweet potato mash, buttered spinach and a balsamic glaze

Pistachio crusted chicken breast served on a mushroom risotto and finished with a white wine jus



*The main course will be served with side dishes:  
Tossed garden salad or Rocket and parmesan salad*

# DINNER MENU

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## Dessert

Individual hazelnut tiramisu served with biscotti

Mini waffle cone filled with chocolate mousse or  
liquored crème patisserie

Seasonal berry fruit tartlets

Sticky date pudding with crème anglaise

Chocolate mousse cake

Assorted home - made profiteroles

(Kahlua, raspberry, Cointreau, chocolate, Tiramisu,  
Pistachio, etc.)

Assorted Mille Feuillet

(Raspberry, strawberry, blueberry, vanilla)

Fresh fruit platter finished with fresh mint & passion  
fruit syrup

