



Sammy and Bella

cocktail party menu



www.sammyandbella.com



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cocktail party menu

Cold Finger Food

potato and chorizo tortilla with stuffed green olive

retro prawn cocktail on baby cos boats

roasted beetroot and carrot salad with yoghurt tahini dressing

seared tuna "nicoise" with quails egg

korean beef tartar with nashi pear and crispy shallots

mini tartlet of smoky eggplant, Persian fetta and fresh basil

kingfish crostini with cuttlefish ceviche

duck, juniper and orange pate on charred sourdough with cornichon

chilled broadbean and mint soup with goats cheese cream and gremolata

home cured salmon with fefferoni and green olive

labne (cheese) balls rolled in zaataar and fresh herbs

stuffed mini tomatoes with black olive and rosemary tapenade

freshly shucked oyster with daikon salad and black bean dressing

grilled pancetta, watercress pesto and avocado finger sandwiches

poached chicken, almond and homemade mayo finger sandwiches

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Warm Finger Food

steamed oysters, fennel seed sabayon, salmon roe

boudin noir, speck, apple and fennel tart

duck and shitake crispy moneybags

zucchini flowers stuffed with lemon ricotta and pine nuts, salsa verde

spiced crispy school prawns with tamarind dipping sauce

twice cooked pork belly with celeriac puree and port reduction

seared scallops with morcilla, apple and radish salad

porcini arancini with pecorino and truffle oil

salt cod croquettes with fresh garlic aioli

smoked duck breast with eggplant and spicy orange sauce

crumbed chicken slider with red cabbage and jalapeno mayo

hand chopped beef slider with beetroot and horseradish relish

spicy chicken skewers with mint yoghurt dipping sauce

vegetarian curry puffs with chilli and lemongrass sauce

pork and fennel pastry rolls with tomato relish

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Fork Food

sicilian spaghettini with snapper and oregano

porcini mushroom risotto with pecorino and truffle oil

slow cooked lamb tagine with pearl cous cous

beef burgundy with swiss brown mushrooms and pommes puree

vermicelli salad with shaoxing poached chicken and vietnamese mint

Desserts

spiced dark chocolate pots with homemade honeycombe

sticky fig puddings with butterscotch sauce and pistachio praline

cheesecake mousse with amoretti biscuit and candied orange

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