

Vegetarian Cocktail Menu

Rabbit
& Co

CATERERS



Here is a Sample Menu for a Vegetarian Cocktail
Wedding :)

GRAZING TABLE OF PERSIAN ORIGIN

\$8.50 per person

Mezze Dips such as Puréed Beetroot w Yogurt and Za'atar and burnt Aubergine
w Garlic and Lemon.

Homemade Lubne and warm Olives; Fried Cauliflower with Tahini, Falafel and
Homemade Flatbread, Pomegranate, Mint and Orange Salad



CHEESE BOARD

\$9.50 per person

Cheese Board with Fig and Walnut Sourdough + Sour Cherry Compote

CANAPÉS

\$3 - \$3.50 per person

Crispy Bruschetta with Mushroom Pate and Beer Jelly

Smashed Broad Bean + Lemon Crostini

Arancini with Buffalo Mozzarella + Spinach

Polenta 'Doughnuts' with Basil Oil

Feta Stuffed Cherry Tomatoes

Yorkshire Pudding w Sticky onion, Creme Fraiche + Duxelles

Four Cheese, Thyme + Hazelnut Tartlet

Fresh Vietnamese Rice Paper Rolls

Chimichurri Eggplant + Ricotta Empanadas

Continued overleaf...





ADD SOME SUBSTANTIAL CANAPÉS TOO

\$4.50 - \$6 per person

Pizza Slices

➤ Roasted Capsicum Harissa, Basil + Bocconcini

➤ Mushroom, Olive, + Thyme

Newspaper Cones of Tempura Sweet Potato Chips w Black Olive Aioli

Mini Kumera + Brazil nut Burger with Tahini, Coriander + Eggplant Yogurt

Malai Kofta w almond rice

