

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



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