

eddixonfooddesign

cocktail party menu

Showcasing our passion for fresh, creative and delicious food, our cocktail menu is perfect for private and corporate events.

Whether it's a light offering for evening drinks or a substantial cocktail party, our imaginative and extensive menu options will ensure your guests are stylishly and generously looked after.

We value locally grown, seasonal and ethically sourced produce.



canapés

5 selections	6 canapés per person	1 hour event
6 selections	8 canapés per person	2 hour event
8 selections	10 canapés per person	3 hour event
10 selections	12 canapés per person	4 hour event

(gf) gluten free items
(v) vegetarian items

minimum of 25 pieces per item

cold

Rare beef tataki, nori, betel leaf, sriracha mayo & pickled radish (gf)
Miso smoked trout, charcoal bun, green elk, chilli kewpi & cucumber pickle
Goat's cheese, pine nut, bloody mary tomato, basil & golden brioche (v)
Amarillo pepper & lime kingfish crudo, toasted coconut, charcoal cracker (gf)
Peking duck cucumber cup, angel hair chilli, cashew praline (gf)
Heirloom tomato gazpacho, blue swimmer crab, plantain chip (gf)
Char grilled asparagus, triple cream blue, prosciutto, black olive crumb (gf)

hot

Star anise spiced duck & pork brioche sausage roll, cumquat & ginger jam
Chicken katsu sandwich, kewpi slaw, bulldog sauce, chive sprouts
Cauliflower & tahina fataya, parsley & pine nut salad, sumac labne (v)
Jerk fish taco, pineapple & mint salsa, lime & hot sauce (gf)
Steamed ginger & mushroom bun, chili, tamarind & soy peanut sambal (v)
Chermoula braised lamb & pine nut, brick pastry pipe, preserved lemon labne
Pork belly bao, kimchi & apple slaw, black garlic kewpi, crackling

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party canapés

The following party food items are available for a more casual style event or where we may need to work within a specific budget.

5 selections	6 canapés per person	1 hr event
6 selections	8 canapés per person	2 hr event
8 selections	10 canapés per person	3 hr event
10 selections	12 canapés per person	4 hr event

cold

Tea smoked ocean trout, herb crème fraiche & brioche

Burnt onion, manchego & chive tartlet (v)

EDFD classic poached chicken tea sandwiches, baby basil
(v & gf available) 1.25 per person

Smoky paprika potato tortilla, romesco, green olive & basil (gf) (v)

Charred corn, maple bacon & cherry tomato tartlet

hot

Lemongrass chicken meatball, chilli caramel, coriander & crispy shallots (gf)

Spiced lamb & tomato pide, baby parsley, sumac yoghurt

Black bean fritter, queso fresco, peperonata & coriander (v) (gf)

Parmesan, pine nut & spinach roll, homemade tomato sauce (v)

Smoked brisket slider, jalapeño mayo, taleggio, pickles, baby gem
(v & gf available)

Cones of fries with Japanese sprinkle salt & sesame kewpie (v) (gf)

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additional items

minidish

minimum of 25

Crispy rice cracker chicken, compressed watermelon, thai basil, lime kewpi (gf)

Green pea felafel pocket, preserved lemon slaw & harissa (v)

Big Bao *select one*

Soft shell crab bao, shredded mango & papaya, perilla leaf

Pork belly, kimchi & apple slaw, black garlic kewpi, crackling

Lemongrass chicken meatball bánh mî, chilli caramel, pickled carrot & coriander slaw, crispy shallots (v available)

Sherry, green olive & paprika lamb cutlet, cumin spiced cauliflower, pine nut, tea soaked raisin salad (gf)

supper bowls

minimum of 25

Korean style pork meatballs, japchae noodles, wombok & kimchi slaw, hot mint, pickled ginger mayo (gf)

Gnocchi Romano, asparagus, spring pea, broad bean, pecorino & krispy kale (gf) (v)

Peking duck & black vinegar chicken sang choi bowl, crispy noodles, shredded iceberg, water chestnut, praline cashews, coriander & mint

Poke bowl; ocean trout sashimi, sticky rice, edamame, shiso, nori flakes, sesame dressing, Japanese sprinkles (gf)

Traditional fideua: tiger prawns, fish, mussels, fideua noodles, red pepper sofrito, gremolata & lemon wedges. Cooked on display in large paella pans.

sweet canapés

minimum of 25

EDFD Eton mess: summer berries, liquorice custard, ginger crumble (gf)

Blood orange crème éclairs

Lemon curd ice cream pops, white chocolate & shredded coconut (gf)

Chocolate fudge brownie, crème fraiche & honeycomb (gf)

Scorched pineapple, coconut jel, chilli floss sweet spoon (gf)

Chocolate peanut butter tart, peanut brittle

Alfajores: cinnamon shortbread sandwich, dulce de leche

Pimms cocktail popsicles, strawberry, lime & mint

\$8.50 each minimum of 100

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grazing table

artisan breads

Assorted bread rolls & baguettes
Baguettes
GF bread & crackers

grazing board

Fennel seed salami, chorizo, jamón ibérico (gf)
Char grilled asparagus, lemon oil (gf) (v)
Queso fresco, lemon & dill stuffed peppers (gf) (v)
Manchego cheese, fig chutney (gf) (v)
Giardiniera pickled vegetables, bay & juniper (gf) (v)
Tea smoked ocean trout, crème fraiche & dill (gf)
Sourdough baguette & rosemary semolina crackers

rustic salads easy to eat with a fork whilst standing

Broccoli, hazelnut & rocket salad, buttermilk dressing (gf) (v)

Sweet & sour pickled carrot ribbon, stone fruit, mint & fior di latte (gf) (v)

Wild rice, charred corn, cherry tomato, celery heart, orange & garlic mojo (gf)(v)

Cumin spiced cauliflower, pine nut, tea soaked raisin salad (gf)(v)

rectangular tarts (v)

Burn onion, manchego & chive tartlet (v)

beef

Char grilled beef fillet, watercress, seeded mustard (gf)
shaved or sliced on request

glazed ham

Clove, honey & cider glazed ham on the bone, dijon, grainy mustard, EDFD ham jam (gf)

smoked salmon

Smoked salmon slices, golden elk, crème fraiche, roasted beetroot relish (gf)

seafood

Freshly shucked oysters in their shell, ice, lemon wedges (gf)

Tassie oysters, aperol spritz granita, orange zest (gf)

Individual prawn cocktail: tarragon poached prawn, marie rose sauce & baby gem (gf)

fruit

Seasonal fruit platter, fresh mint (gf)

cheese platter (select two cheeses, 500gm each)

A seasonal selection of the best available:

Brie, blue, cheddar
Sticky fruit paste
Dried fruit & mixed nuts
Crusty bread & lavosh

individual cheese

Brie de Nagis stuffed with truffle 1 kg wheel
Tarago Shadows of Blue with Leatherwood honey 2 kg wheel
Lamb Chopper Ewes Milk Hard Cheese 1.75 kg wheel
Fromage de Meaux brie 3 kg wheel
All served with sticky fruit paste, dried fruits, fresh pear & apple, crusty bread & lavosh

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cocktails

spritzers

Spritzzy	Cloudy apple, elderflower & rosewater, soda spritzer
Gypsy Flip	
Pear The Wild Things Are	Ginger beer, mint, cucumber & fresh lime Pear juice, lemonade, ginger ale

flutes

French 75	Gin, lemon syrup charged with bubbles
My Darling Clementine	Fresh mandarin juice, grapefruit, bubbles, zest
Diablo Nero	Chambord, bubbles, petals

tall cocktails

Harden Up	Whiskey, pineapple juice & chilli ginger beer
Back in the Saddle	Fernet branca, lime, agave, orange bitters, fresh ginger garnish & soda
Pimms & Roses	Pimms, campari, dry vermouth, agave, rose syrup, ginger beer, fresh orange, strawberries & cucumber swizzle sticks

long and cool

English Mule	Vodka, cucumber, mint, fresh lime & ginger beer
Aperol Spritz	Aperol & prosecco over ice with fresh orange & soda spritz
Southside Royal	Gin, fresh mint, cucumber, lime syrup & bubbles
Flamin' Mo	Vodka, spiced grapefruit fizz, fresh orange

martinis

French	Vodka, cassis, pineapple juice, lemon
Clover Club	Gin, yuzu syrup, cucumber garnish
Dirty Sanchez	Tequila, lychee, grapefruit
Pick Me Up	Espresso, vodka, kahlua, crème de cacao
Negroni	Gin, camparia, fernet branca & orange

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the details

delivery fee

A delivery charge is charged to all inner Melbourne addresses.
For deliveries outside inner Melbourne an additional fee will be negotiated.

minimum numbers

We have a minimum number of 25 guests.

dietary requirements

We are happy to provide for vegetarian, coeliac and other dietary requirements with a minimum of five working days' notice. Please note that we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.

(gf) gluten free items

(v) vegetarian items

wait staff & chefs

Chef cost is in addition to menu pricing. Chefs are charged at \$55.00 per hour with a minimum of 4 hours. Wait staff are charged from \$45.00 per hour with a minimum of 4 hours each.

ordering

We require a minimum of 7 working days' notice for final numbers. This will form the basis of our billing. We also understand that there are last minute changes and special requests. Our staff will endeavour to accommodate these.

presentation

Serving platters and cocktail napkins are included at no additional charge.

All our pricing is inclusive of GST

valid until 1 May 2017

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