



APPETIZERS

HOT

Sun Dried Tomato Bruschetta

Fresh French baguette topped with pesto, sun dried tomatoes & bocconcini cheese that is broiled until bubbly and drizzled with balsamic reduction

Stuffed Mushrooms

Button mushroom tops stuffed with a crab & herb cream cheese filling topped with Parmigino and baked until golden.

Gorgonzola Potato Bites

Sliced baby potatoes topped with Gorgonzola blue cheese & bacon then broiled until bubbly

Pear & Brie Quesadillas

Grilled pear and brie cheese quesadillas served with a cilantro cream sauce

Caramelized Apple Pastry Bites

Delicious and sweet caramelized apples baked with brie cheese in puff pastry

Bacon Wrapped Dates

Succulent dates that are stuffed with Parmigiano cheese, wrapped in salty bacon and baked to perfection

Cauliflower Fritters

Cumin & fresh herb cauliflower batter that is sautéed into fritters and served with a zesty lime yogurt sauce

Thai Gyozas

Homemade Pork & Beef gyozas marinated in a curry blend, baked until hot and served with a chilli sauce

Mini Yorkshires with Beef Tenderloin

Tender rosemary infused beef tenderloin served on top of a mini Yorkshire pudding finished with Dijon butter & horseradish aioli

Chimichurri Meatballs

Argentinian inspired homemade meatballs served with parsley and garlic finished with feta cheese

Cocktail Meatballs

Spicy meatballs served in a homemade teriyaki style sauce

Turkey Meatballs

Asian inspired turkey meatballs served in homemade hoisin sauce

Goat Cheese Crisps

Homemade goat cheese crackers topped with a creamy mushroom ragout & finished with a sprinkling of fresh dill

Pecan Lamb Lollipops

Luscious lamb chops marinated in glorious garlic & rosemary incrusted in roasted pecans and drizzled with truffle oil (\$5 each)

Coconut Brussel Sprouts

Roasted and marinated brussel sprouts rolled in coconut and served on a bed of seal salt & sesame seeds

Crab Cakes

Succulent & rich crab cakes with a perfectly crisp fried exterior & served with our Chef's Alibi's signature tartar sauce



Prosciutto Wrapped Prawns

Marinated prawns wrapped with fresh basil & salty prosciutto finished with a garlic white wine drizzle

Artichoke Bruschetta

Artichoke hearts, red onion and Romano cheese on top of fresh French baguette and broiled until golden

Butter Chicken Flatbread

Homemade butter chicken sauce with tender pieces of chicken baked on naan with mozzarella cheese & finished with fresh cilantro

Pear & Gorgonzola Flatbread

Thin slices of pear with caramelized onion and gorgonzola baked until golden & melted

Roasted Vegetable Flatbread

Oven roasted peppers, red onion & mushrooms topped with fontina cheese

ADDITIONAL OPTIONS SUITABLE FOR SMALLER PARTIES

Beef Sliders

Mini beef burgers served with cheddar cheese, arugula, red onion, tomato and a baby dill pickle

Individual Nachos

Tortilla shells layered with refried beans, marble cheese & salsa that is baked then topped with a dollop of sour cream

Christmas Dinner in a Martini Glass

Garlic mashed potatoes, homemade stuffing, roast chicken with gravy topped with tart cranberry sauce

Leek & Artichoke Tart

Sautéed leeks and artichokes layered on a phyllo pastry topped with feta, pine nuts & fresh dill