



Style, Creativity, Taste!

Finger Food Menu

Choice of 5 Menu Items~ \$13.90 p/p. Additional items \$2p/p per item. Accompanied with dipping sauces. Service staff not included. Menu may require cooking/ plattering on~site. Minimum of 30 People. Beverage Packages available.

Crudities with homemade Dips (2) & tortilla chips, crackers (V)

Watermelon, feta & olive skewers (GF, V)

Dolmades (GF, V)

Tomato, red onion & basil bruschetta (V)

Asian money bags

Cocktail samosas (V)

Spring rolls (V)

Bacon & cheese cocktail potatoes (GF)

Sundried tomato & cheese cocktail potatoes (GF, V)

Moroccan chicken balls with coriander yoghurt (GF)

Italian meatballs

Cajun spiced chicken tenderloin; tzatziki sauce (GF)

Home-made sausage rolls

Tandoori chicken skewers with minted yoghurt

Prawn twisters

Quiche; vegetarian (V) or Lorraine

Chicken satay skewers (GF)

Cocktail dim sims

Potato wedges (GF, V)

Kabana & cheese skewers

Arancini; deep fried risotto balls with fetta cheese (V)

Gluten Free- GF; Vegetarian- V

Extras

Coffee/Tea Station~ \$1.50 (Disposable cups)

Disposable plate~ .50 each

Crockery cups/saucers \$1.50 extra

Crockery plates~ .80c each

Tablecloths rectangular \$10.95 each

Rectangular tables \$12 each- with tablecloths \$16 each

Mobile cold room \$125 – weekend GST incl.



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Canapés Menu

Canapés~ \$3.90p/p per menu item. Service included for a duration of up to two hours. Minimum of 50 People required to cater this menu.

Complementary Pre-dinner gourmet dips, crudities, tortilla crisps/crackers.

Guidelines for Choosing Your Canapés

5 Items~ Suitable for Light Pre-Dinner event

8 Items~ Suitable for Supper/Cocktail event

10 Items~ Suitable for Lunch/Dinner Event

Hot Canapés

Seared scallops with chorizo and chimmi churri sauce

Safron Arancini balls with fetta (V)

Indian chick pea and vegetable pocket (V)

Slow cooked beef cheek pies with red onion salsa

Scallop, pancetta rosemary skewers (GF)

Seared scallop, squid ink risotto; papaya salsa served in spoons (GF)

Pancetta and leek Gruyere tart

Pork medallions, spiced apple and plum ginger glaze

Prosciutto, basil & shaved parma cheese mushroom cap

San choy bau

Salt and pepper squid with fresh lime

Thai fish cakes with paw paw salsa (GF)

Satay chicken fillet skewers

Cocktail soy, chili and ginger beef skewers

Pizzetta- Choice of: 1) Boccocini, tomato and basil, 2) Chorizo, roasted capsicum,

Kalamata olive & fetta 3) Roast pumpkin, baby spinach, caramalized onion and goats cheese (V)

Vietnamese flavored lamb patties speared on sugar cane, minted yoghurt

Garli prawn and chorizo skewers

Kataifi prawns

Mini crab cups with lime and chili mayo

Spinach, feta and caramelized onion tart (V)

Cajun spiced chicken tenderloins and minted yoghurt

Tempura Mackerel goujons with garlic mayo aioli

Tempera battered seasonal vegetables, soy mayo (V)

Mini Moroccan chicken patties; minted mango salsa

Seared kangaroo in sumac and smoke paprika, plum glaze and roasted macadamias

Pulled pork and apple slaw mini burgers



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Cold Canapés

Watermelon, feta & olive skewer (GF, V)
Brie, rock melon & prosciutto wrap (GF)
Bourbon, tomato, basil jalapeno oyster shooter
Naked oysters; lemon and black pepper granite (GF)
Vietnamese rice paper rolls with chili crab or prawn served with dipping sauce
Vietnamese rice paper rolls; choice of vegetarian (V) and or mixed fillings served with dipping sauce
Sushi rolls; choice of vege (V) & or mixed fillings with wasabi mayonnaise and soy (GF)
Smoked salmon, dill, lemon cream cheese crepe roulade
Bruschetta; tomato, red onion, basil, fetta and rocket (V)
Smoked chicken, plum cherry jam, camembert sour dough toast
Smoked salmon mousse filled profiteroles & dill
Thai beef salad (spoon) (GF)
Crab salad in crispy wonton cups
Peking duck on Asian slaw with spiced blueberry jam (spoon)
Kalamata olive tapenade, fire roasted capsicum, baby spinach, goats cheese tartlet (V)

Petite Fours

Petite caramel tart
Chocolate mini cake
Bite size sticky date cake
Fruit Grande Marnier skewers (GF)
Mini chocolate & ginger brownies
Macaroons
Pink champagne and raspberry jellies (GF)
Blood orange curd in chocolate basket (GF)
Profiteroles
Rocky road squares
Fruit rice paper rolls with sticky coconut rice, seasonal fruit, raspberry couli dipping sauce (GF)