

FINGER FOOD MENUS

MENU B8 \$23.50 PER PERSON

2 X TRIANGLES OF CLASSIC SANDWICHES
MADE WITH WHITE AND WHOLEMEAL BREAD
SELECTION OF SAVOURY PASTRIES
MINI SAVOURY PIES
SAUSAGE ROLLS
3 X ITALIAN STYLE MEAT BALLS DRIZZLED WITH OLIVE OIL & BALSAMIC
CRISPY POTATO WEDGES WITH SOUR CREAM & SWEET CHILLI

MENU B9 \$33 PER PERSON

FRESHLY BAKED SELECTION OF FINE ROLLS
FILLED WITH MEATS CHEESES & SALADS
2 X HAM & DIJON CROISSANTS
SELECTION OF SAVOURY PASTRIES
MINI SAVOURY PIES
SELECTION OF QUICHES
3 X ITALIAN STYLE MEAT BALLS DRIZZLED WITH OLIVE OIL & BALSAMIC
FRESHLY GRILLED CHIPOLATA SAUSAGES SERVED WITH BBQ & TOMATO SAUCE
CRISPY POTATO WEDGES WITH SOUR CREAM & SWEET CHILLI

MENU B10 \$47.50 PER PERSON

HANDCRAFTED CANAPÉS FILLED WITH
SMOKED SALMON MOUSSE
PRAWN & SWEET CHILLI
PESTO, CHERRY TOMATO & SHAVED PARMESAN
2 X TRIANGLES OF CLASSIC SANDWICHES
MADE WITH WHITE AND WHOLEMEAL BREAD
FRESHLY BAKED SELECTION OF FINE ROLLS
FILLED WITH MEATS CHEESES & SALADS
SELECTION OF SAVOURY PASTRIES
SELECTION OF QUICHES
CONTINENTAL TOMATO STRUDEL
3 X MINI MOROCCAN CHICKEN KEBABS DRESSED IN SWEET CHILLI
3 X MINI LAMB KOFTAS SERVED WITH GREEK YOGHURT & FRESH MINT
CRISPY POTATO WEDGES WITH SOUR CREAM & SWEET CHILLI
CHEFS CHOICE OF MINI DESSERTS



COCKTAIL CANAPES

MENU SD8

8 SELECTIONS \$20 PER PERSON

11 SELECTIONS \$27 PER PERSON

14 SELECTIONS \$33 PER PERSON

GROUP A

(MINIMUM 8 CHOICES FROM GROUPS A & B WITH AT LEAST 3 CHOICES COMING FROM GROUP A)

PLATTERS OF CHEESE AND VEGETABLE CRUDITÉS WITH ASSORTED DIPS

HOMEMADE GUACAMOLE WITH TOASTED PITA

CRUSTY COCKTAIL SAUSAGE ROLLS

VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE

FLAME GRILLED MEAT BALLS

MINI DIM SIMS

SELECTION OF FILLED VOL AU VENTS

GOURMET MINI PIES

SMOKED SALMON PIN WHEELS

SPICED CHICKEN WINGS

ASSORTED ROULADES

LIGHTLY SPICED VEGETARIAN SAMOSAS

CHICKEN SATAYS WITH CRUNCHY

PEANUT SAUCE

MINI BRUSCHETTA

GROUP B

SMOKED SALMON AND DILL TARTS

CRAB AND CHILLI FISH CAKES

TEMPURA BATTERED FISH PIECE

CRUMBED PRAWN CUTLETS

CHICKEN AND PRAWN WONTON

TANDOORI CHICKEN KEBABS

CAJUN FRIED FLOWER CUT CALAMARI

RISOTTO CAKES AND CHILLI JAM

PRUNE AND BACON SKEWER

LAMB & PINE NUT PUFFS

ASSORTED GOURMET QUICHE

CHICKEN WINGS IN A HONEY SOY GLAZE

TURKISH BREAD PIZZA

ASSORTED NORI ROLLS



SPICY BEEF KEBABS WITH A MINT YOGHURT RIATTA

SWEETS

PAPER PETITES

TARTLETS

SLICES

FRESH FRUIT KEBABS WITH YOGHURT SAUCE

DELUXE SELECTION

MENU SD9

7 SELECTIONS \$33 PER PERSON

9 SELECTIONS \$43 PER PERSON

11 SELECTIONS \$52 PER PERSON

BARRAMUNDI GOYZA WITH SWEET CHILLI SAUCE

RARE EYE FILLET ON CIABATTA WITH

CARAMELIZED ONIONS

PRESERVED LEMON CHICKEN & DUKKAH SATAY

MINI BEEF WELLINGTONS

LITTLE LAMB BURGERS WITH GRILLED EGG

PLANT MINT AND HUMMUS

SHADOW OF BLUE & PISTACHIO CANAPÉS

MINI LAMB AND BACON MIGNONS

COCONUT PRAWNS WITH SWEET CHILLI DIPPING SAUCE

CRAB AND CREAM CHEESE MUSHROOMS

SWEET CORN FRITTERS WITH SALMON MASCARPONE

OYSTERS NATURAL

MELON PIECES WRAPPED IN PROSCIUTTO

CALIFORNIAN NORI ROLLS

SMOKED SALMON BLINI

PATE BOATS

PRAWN & SESAME TOASTS

SLICED FRENCH STICKS WITH SEAFOOD

TOPPINGS AND FRESH DILL

CAJUN PRAWN SKEWERS

SCALLOP AND CEMBERT CHEESE TARTS

CARAMELIZED ONION AND GOAT CHEESE TARTS

RICOTTA AND SPINACH PUFFS

FLAME GRILLED MEAT BALLS WITH FRUIT CHUTNEY

MOROCCAN SPICED CALAMARI

HERB CRUSTED GREEN LIP MUSSELS

SMOKED SALMON ROULADES
SAIGON SPRING ROLLS
SEARED ½ SHELL SCALLOP AND CHILLI JAM

SMOKED SALMON AND DILL BRUSCHETTA

1.7-2 ITEMS PER SERVE IN MOST CASES
1 WAITRESS SUPPLIED IF THE BOOKING IS FOR 25 PEOPLE OR MORE