

## **Sundowner & Finger Food Menus 0**

**CBD Delivery Charges:** Initial Delivery - \$17.00

### **Sundowner Menu #1 - \$21.50/guest**

#### **Cocktail Finger Foods**

Sesame Crumbed Teriyaki Beef  
Mini Hamburgers with Caramelized Onion & BBQ Sauce  
Asian Selection:  
Curry Vegetable Samosas  
Vegetarian Spring Rolls  
Tempura Fish Bites with Handmade Tartare Sauce  
Chicken & Leek Pies with Toasted Sesame Seeds

### **Sundowner Menu #2 - \$21.50/guest**

#### **Cocktail Finger Foods**

Steamed Pork Buns with a Honey Soy Sesame Dipping  
Creamy Chicken & Sweet Corn Skin Credible  
Handmade Quiche:  
Roast Honey Pumpkin, Rocket & Fetta  
Camembert Cheese, Ham & Pinenut  
Three Cheese, Caramelized Onion & Seeded Mustard  
Handmade Spinach & Ricotta Sausage Rolls  
Mozzarella & Toasted Pine Nut Arancini with Sweet Plum Sauce (Italian Rice Ball)

### **Sundowner Menu #3- \$23.50/guest**

#### **Finger Foods**

Peppery Beef & Bacon Pie with Tomato & Roasted Pepper Relish  
Pizzetta Selection:  
Pepperoni & Mozzarella Pizza with Black Olives  
BBQ Chicken  
Tomato, Torn Basil, & Fetta  
Tempura Fish with Handmade Tartare  
Teriyaki Chicken Bites  
Steamed Dim Sum Selection with Soy & Sweet Chilli  
Nori Rolls with Japanese Soy & Wasabi  
Your Choice of Smoked Salmon, Crab, Chicken or Asian Egg

### **Sundowner Menu #4 - \$24.30/guest**

#### **Cocktail Finger Foods**

Indonesian Beef Satay with Peanut Dipping Sauce  
Cheddar Crusted Sausage Rolls with Tomato relish  
Little Turkish Pizza with Mozzarella Cheese & Bacon  
Baby Squid Lightly Fried with Lemon Aioli  
Teriyaki Chicken with Asian Dipping  
Parmesan Risotto Balls with Sweet Plum

### **Finger Food Menu #1 - \$29.10/guest**

#### **Finger Food Selection**

Crab & Prawn Cakes with Green Chilli Jam  
Margarita Pizzetta with Basil & Bocconcini  
Lebanese Lamb in Pine Nut Filos  
Smoked Salmon on Sweet Potato Pikelet with Horseradish Cream  
BBQ Chicken Satay with Peanut Sauce  
Forrest Mushroom, Spinach & Pecorino Tart  
Sesame Fried Fish Goujons with Egg Mayo & Lemon

#### **Dessert**

Strawberry & White Chocolate Tartlets

### **Finger Food Menu #2 - \$29.10/guest**

#### **Finger Food Selection**

Malaysian Chicken Satay skewers with Spicy Coconut Sauce  
Antipasto Skewers Drizzled with Aged Balsamic Vinegar  
Hand Cut & Crumbed Calamari Rings with Lemon Honey Aioli  
Sautéed Garlic Prawn on Herbed Crostini  
Steak & Mushroom Mini Pies with Tomato Jam  
Golden Crumbed Parmesan Beef Camembert in Bacon with Spicy Plum Sauce

#### **Dessert**

Individual Apple & Blackberry Pies Glazed with Damera Sugar & Whipped Cream

### **Finger Food Menu #3 - \$29.30/guest**

#### **Finger Food Selection**

Chicken & Tarragon Meatballs with Lemon Chilli Syrup  
Puff Pastry Galette with Chorizo & Char Grilled Capsicum  
Thai Money Bags with Sweet Chilli Sauce  
Rosemary & Grilled Zucchini Arancini  
Thai Fish Cakes  
Mini Pizza Selection  
    Roma Tomato & Bocconcini  
    Smoked Ham & Pineapple  
    Cheddar & Salami  
Finger Sandwich  
    Chargrilled Vege, Pesto & Brie  
    Roast Chicken with Fresh Herb Mayo  
    Peppered Egg & Mayo

#### **Dessert**

Mini Passionfruit Curd Tartlet with Crème Patisserie & Passionfruit Coulis

### **Finger Food Menu #4- \$29.30/guest**

#### **Finger Food Selection**

Chicken Chipolata on Pistol Skewers with Piri Piri Sauce  
Turkish Lamb Kofta with Tzatziki  
Filo Triangles with Haloumi & Baby Spinach  
Tempura Fish Pieces with Lemon Zest Mayo  
Vegetarian Spring Rolls with Chilli Hoi Sin Sauce & Soy Dipping  
Vegetable Crudités & Turkish Bread with Dip – Your Choice of Hommos or  
Babaganoush or Guacamole

#### **Dessert**

Vanilla Profiterole with Caramel

### **Finger Food Menu #5- \$34.30/guest**

#### **Finger Food Selection**

Salt & Szechwan Calamari with Dill Mayo  
Braised Beef & Potato Handmade Samosas with Cucumber Pickles  
Thai Fish Cakes with Pineapple & Chilli  
Lamb Koftas with Spiced Potato & Minted Yoghurt  
Prawn & Avocado Salad in Wonton Case  
Mini Chicken Caesar Salads in Bread Cup  
Chicken in Tandoori Batter with Mango Chutney & Pappadums

#### **Dessert**

Kahlua & Chocolate Tar t with Caramelised Orange

### **Finger Food Menu #6 - \$34.30/guest**

#### **Finger Food Selection**

Honey & Sesame King Prawns  
Tandoori Chicken Skewers with Yoghurt Mint Dipping  
Risotto Ball with Lemon Thyme, Dried Mushroom & Parmesan  
Smokey Salt & Pepper Squid with Fresh Lemon  
Baby Beef Stroganoff Pie  
Honey Roasted Ham & Cheddar Cheese Potato Croquette  
Garlic Chicken in Sour Dough Crumbs

#### **Dessert**

Chocolate & Baileys Irish Cream Mousse Shots with Double Cream

### **Finger Food Menu #7 - \$35.30/guest**

#### **Finger Food Selection**

Tiger Prawn & Green Curry Wonton  
Leg Ham, Leek & Cheddar Tarts  
Cajun Tempura Fish with Whole Egg Mayo & Fresh Lime Cheeks  
Golden Parmesan Chicken Bites with Sweet Plum Glaze  
Chicken Roulade - Pastry Encased Philly Cheese, Chives & Bacon  
Garlic Ginger Beef Shashliks  
Sesame Prawns with Pineapple & Chilli Relish  
Sweet Lamb Curry Pies



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## **Finger Food Menu #8 - \$32.80/guest**

### **Finger Food Selection**

Beef Meatballs with Napolitano Sauce

Creole Chicken Schnitzels with Cajun Cocktail Sauce

Bite Size Fish with Turmeric & Fragrant Roasted Spices

Puff Pastry Galette with Honey Roasted Pumpkin & Goats Cheese

Handmade Sausage Rolls – Your Choice of Traditional Beef or Pork & Fennel or

Chicken & Tarragon

Selection of Nori Rolls – Teriyaki Chicken or Tempura Prawn or Salmon & Avocado

Bruschetta with Roma Tomato, Spanish Onion, Torn Basil & Crumbled Fetta

### **Dessert**

Bite Size Crepe with Caramelised Banana and Hot Caramel

### **Finger Food Menu #9 - \$35.90/guest**

#### **Finger Food Selection**

Hot Sugar Glazed Pork Skewer with Sesame Dipping Sauce  
Peeking Duck in Spring Onion Pancake  
Handmade Prawn Cutlet in Chickpea Batter  
Spiced Tomato Arancini with Garlic Aioli (Italian Rice Ball)  
Seafood Treasure Bags  
Shrimp & Rockmelon Picks with Tomato Mayo  
Asian Selection – Spring Rolls, Curry Samosas & Money Bags

#### **Dessert**

Baby Chocolate Mud & Frangelico Muffins – Served Warm with Ganache

### **Finger Food Menu #10 - \$36.95/guest**

#### **Finger Food Selection**

Coconut Fried King Prawns with Lime Aioli  
Catch of the Day with Light Ale Batter & Chunky Potato Wedges  
Handmade Satay Vegetable Spring Roll with Peanut Dipping  
Sesame Crumbed Teriyaki Beef  
Thai Green Chicken & Shrimp Skewers  
Moroccan Lamb Tangine Pie  
Teriyaki Chicken, Pickled Ginger & Bamboo Shoot Rice Paper Rolls

#### **Dessert**

Double Chocolate Éclairs –  
Choux Pastry Fingers filled with Chocolate Mousse & Choc Dipped

### **Finger Food Menu #11 - \$36.20/guest**

#### **Finger Food Selection**

Oysters in Panko Crumbs with Wasabi Mayo  
Mini Waygu Beef Pies with Tomato Relish  
Honey Sesame Prawns – Our All-Time Favourite  
Vegetable Crudities with Dip, Champagne Pate & Grissini Sticks  
Chicken Parcel with Philly Cheese, Chives & Bacon  
Lamb & Rocket Turkish Bites with Garlic Mayo  
Beer Battered Whiting with Lemon, Lime & Sea Salt

#### **Dessert**

Bitter Chocolate Biscuit Stack with Espresso Butter Cream

### **Finger Food Menu #12 - \$36.95/guest**

#### **Finger Food Selection**

Beef, Bacon & Button Mushroom Shashlik  
Prawn & Scallop Filo Fingers  
Malaysian Chicken Skewers with Red Pepper Relish  
Antipasto Shot Glass – Cacciatore, Fetta, Olive, Sundried Tomato & Pesto Tortilla  
Lamb Crostini with Purple Onion Marmalade  
Tempura Fish Goujons with Caper Mayonnaise  
Creamy Chardonnay, Chicken & Leek Pies with Toasted Sesame

#### **Dessert**

Chocolate & Peanut Butter Cheesecake

### **Finger Food Menu #13 - \$38.20/guest**

#### **Finger Food Selection**

Mini Skewer of Buffalo Mozzarella, Marinated Artichoke, Roast Capsicum & Italian Parsley  
Teriyaki Marinated Chicken with Chinese Cabbage Slaw in Rice Paper Roll  
Salt & Chilli Squid with Coriander & Red Chilli Sauce  
Pan Fried King Prawn with Roast Garlic & Flamed Capsicum Butter  
Spiced Lamb Meatball with Apple, Cumin & Coriander Raita  
Potato & Chive Griddle Cake with Caramelized Red Onion & Sour Cream  
Market Fresh Oysters with Lime & Palm Sugar Dressing

#### **Dessert**

Mini Fresh Berry Tartlet

### **Finger Food Menu #14 - \$38.20/guest**

#### **Finger Food Selection**

Peking Duck Pancake  
Mini Double Baked Gruyere Cheese Soufflé  
Seared Beef Fillet on Parmesan Shortbread with Horseradish Cream  
Vietnamese Rice Paper Roll with Iceberg Lettuce, Bean Sprouts, Lime, Noodle & Sesame Omelette  
Mini Chicken Tikka Skewer with Eggplant Pickle  
Salt & Pepper Prawn  
Festive Salmon Whirl – Smoked Salmon, Cram Cheese & Dill in Crepe

#### **Dessert**

Little Donuts Flavoured with Lemon Zest Topped with Vanilla Custard Cream



### **Finger Food & Tapas Additional Choices**

Compliment your evening with a Food Selection made up of the following specialities:

#### **Little Bowls & Baby Burgers – Add \$9.90/guest**

Grilled Cinnamon & Clove Rubbed Lamb Rogan Josh with Basmati Rice

Sunday Roast – Strips of Seared Beef with Roast Potatoes & Béarnaise Sauce

Tagine of Lamb with Ginger, Cinnamon, Cumin, Saffron & Prunes with Toasted Almonds

Mild Indian Beef Coconut Curry with Carrots, Potatoes & Peas

Baby Burger with Oregano & Garlic Lamb Fillet, Hommos, Chargrilled Red Pepper & Rocket

Baby Burger with Cajun Chicken, Jalapeno Relish & Corn Salsa

Baby Burger with Rustic Rissolle with Tomato Relish & Mixed Leaves

#### **Carving Selection - \$12.50/guest**

South West Beef Sirloin with Caramelized Onion & Red Wine Jus in a Mini Baguette

Slow Roasted Pork with Sea Salt Crackle with Apple Sauce in a Mini Baguette

#### **Salad Selection - \$8.50/guest**

Presented in Shot Glasses – Selection of Four

Greek Salad with Aged Balsamic

Marinated Mushroom Salad

Vietnamese Glass noodle Salad

Moroccan spiced Lamb & Tabouli Salad

Thai Beef Salad with lime dressing

Caesar Pasta Salad with Crisp Bacon bits & Parmesan

#### **Curry Selection - \$12.50/guest**

Presented in Bamboo Boat with Bamboo Fork

Butter Chicken Curry

Vegetable Korma

Steamed Basmati Rice

Pappadums

### **Oyster Selection**

Jet Fresh Coffin Bay Oysters served Natural with a Selection of Condiments - \$5.70 each

Sea Salt, Cracked Pepper & Fresh Lemon

Shallots in Red Wine Vinegar

Sweet Chilli, Coriander & Fresh Lime

Bloody Mary with Tabasco

### **Cheese Selection - \$15.90/guest**

Fine Australian & International Cheeses including:

Tasmanian Brie

Blue Castello

Mersey Valley Vintage Cheddar

Quince Paste

Blue Poppy & Rye Crisp Breads

Accompanied by Fresh & Dried Fruit

## **Finger Food Events**

### **Suggested Quantities**

#### **Feasting Platters**

Hot, Cold, Savoury & Sweet Options Available  
Priced for Delivery Only.

Platters are all individually priced with varying quantities.

### **Sundowner Menus**

Suitable for a 1 – 2 Hour Event Duration  
4 – 6 pieces per person  
Delivery Option Available or  
Onsite Service of Staff for Tray Service – Approximate Time – 1.5 Hours

Quantity Suitable for Pre- Dinner Only

### **Finger Food Menus**

Suitable for Cocktail/Stand Up Events  
6 – 9 pieces per person  
Delivery Option Available or  
Onsite Service of Staff for Tray Service Time – 2 Hours

Suitable for Guests who have already had dinner.  
Quantity Equal to a Large Entrée

### **Tapas Menus**

Suitable for Extended Cocktail Events/Weddings/Celebrations

12 - 22 pieces per person

Delivery Option Available or  
Onsite Service Inclusive Chef & Staff for Tray Service - Time – 2 – 3 Hours  
Quantity is Equal to Full 2-3 Course Meal



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## **Tapas Menu #1 - \$50.50/guest**

### **On Arrival**

Seared Scallops on Apple Coleslaw in Japanese Spoon

### **Main Fare**

Sweet & Sour Pork on Asian Vegetables served in a Bamboo Boat

Moroccan Lamb Tagine Pies

Tempura Fish with Chilli coriander Aioli

Skewered Tikka Chicken with Mint Yoghurt Dip

Camembert Wrapped in Bacon

Hot beef Tenderloin with Beetroot & Horseradish on German Rye

Champagne Poached Prawn and Melon Skewers

### **Dessert**

Melting Marshmallow, Chocolate & Banana Filos

Served Hot – Dusted with Icing Sugar

Baby Fruit & Crème Patisserie Flans with Strawberry Glaze



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## **Tapas Menu # 2- \$54.70/guest**

### **On Arrival**

Handmade Pumpkin & Fetta Loaf with Toasted Pepitos

### **Main Fare**

Fried Crab Noodle & Coriander Cake with Chilli Sesame Dip

Warm Thai Beef Salad Shots with Vermicelli Noodle, Bean Shoot & Peanuts

Tandoori Beef on Pappadum with Mango Chutney

Risotto Croquettes with Truffle Oil

Prawn & Mango Filo Baskets

Thai Green Curry Chicken Skewers with Onion & Pineapple

Teriyaki Chicken with Pineapple Salsa

Lemongrass, Chilli & Coriander Marinated Octopus

### **Dessert**

Individual Hot Apple & Blackberry Pies

Chocolate Brownie Trifles with Crème Anglaise in Shot Glasses



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### **Tapas Menu #3 - \$52.30/guest**

#### **On Arrival**

Indian Flat Breads:

With Sundried Tomato & Fetta Dip, Basil Pesto & Olive Oil with Balsamic

#### **Main Fare**

Catch of the Day in Light Ale Batter with Chunky Potato Wedges

Chicken Brochette with Yoghurt Mint Dip

Crumbed Oysters with Wasabi Mayo

BBQ Plum Duck on Orange Salad presented in Ramekin with Bamboo Fork

Vegetable Filo Fingers with Philly Cheese & Galliano

Chicken steamed in Mirin & Sesame Nori Rolls with Shiitake Mushrooms

Prawn Cocktail with Brandy Tabasco Sauce

Beef & Forrest Mushroom Empanadas

#### **Dessert**

Baby Bombolini –

Italian Donut with Grated Orange & Lemon Rind

Rolled in Sweet Cinnamon Sugar – Filled with Raspberry Jam & Custard

Individual Apple & Fig Crumbles with Double Cream



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## **Tapas Menu #4- \$56.00/guest**

### **On Arrival**

Hot Sugar Glazed Pork Skewers with Sesame Dipping Sauce

Fillet Steak with Creamy Pepper Sauce – Presented in a Japanese Spoon

### **Main Fare**

Beer Battered Reef Fish & French Fries Served in a Bamboo Cone

Szechuan Prawn Dumplings

Surf & Turf Pick with Béarnaise Dipping

Balinese Lamb Loin Satay with Lemon Coconut Sauce

Thai Chicken Curry on Steamed Rice Served in a Ceramic Ramekin

Wagyu Beef & Bacon Pies with Creamy Potato Top

Minted Vinegar & honey Glazed French Lamb Cutlet

Chicken & Prawn Kebabs with Ginger & Coriander

### **Dessert**

Baby Banoffee Pies

White Chocolate and Raspberry Mini Cupcakes



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## **Tapas Menu #5 - \$59.20/guest**

### **On Arrival**

Tiger Prawn Laksa Shooter  
Chinese Five Spiced Chicken Wanton

### **Main Fare**

Sesame Chicken Goujons with Whole Egg Mayo  
Camembert & Macadamia Nut Filo Tart  
Tempura Fish with Chunky Potato Fingers, Fresh Lemon & Tartare  
Moroccan Lamb Loin on Crouton with Peach Compote  
Salt & Pepper Fried Prawns & Squid with Lemon Aioli  
Handmade Antipasto Loaf – Basil Pesto, Sundried Tomato & Cheddar Cheese  
Fillet Steak in Black Pepper Cream Sauce  
Mini Baguette with Prosciutto, Eggplant, Pesto & Pimento  
Camembert in Bacon with Cranberry Jelly

### **Dessert**

Baby Fruit & Crème Patisserie Flans  
Freshly Baked Chocolate Pudding with Chocolate Ganache – Served Warm





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## **Tapas Menu #6 - \$63.00/guest**

### **On Arrival**

Antipasto in a Glass –  
Cacciatore, Olive, Fetta & Basil Pesto Flat Bread

### **Main Fare**

Oysters Kilpatrick  
Chicken Brushed with Onion Jam wrapped in Prosciutto  
Crayfish Medallions with Japanese Mayo and Caviar – *'Subject to Availability'*  
Local King Prawn wrapped in Wonton wrapper with Spicy Pineapple Salsa  
Handmade Smoked Bacon & Cheddar Cheese Plaited Bread  
Chicken & Shrimp Kebabs with Ginger & Coriander  
Hot Beef Tenderloin & Beetroot Horseradish on German Rye  
Duck in Plum Sauce wrapped in Coriander Pancake  
Balinese Lamb Fillet Satay with Lemon & Coconut Sauce  
Orange, Green Peppercorn & Sweet Potato Frittata

### **Dessert**

Mini Individual Crème Brulee  
Crack the wonderfully sweet toffee to discover the creamy delight inside  
  
Apple Berry Strudels – Served Warm dusted with icing sugar

### **Tapas Special Event Menu – Option 1**

8 Selections Plus- 3 Dessert & Cheese - \$56.10/guest

10 Selections Plus-3 Dessert & Cheese - \$63.60/guest

12 Selections Plus - 3 Dessert & Cheese - \$69.95/guest

### **Entrée & Main Selections:**

Panko Crumbed Whiting with Black Sesame & Wasabi Mayonnaise  
Dukkah Crusted Fillet of Beef on Rye with Creamed Mustard  
Natural Oysters with Condiments  
Coconut Prawns Tempura Accompanied by Citrus Mayo  
Asian Selection – Spring Rolls, Curry Samosas & Wantons  
Button Mushrooms Stuffed with Philly Cheese & Bacon  
BBQ Plum Duck on Orange Salad Served in Ramekin & Bamboo Fork  
Tandoori Beef on Pappadum with Mango Chutney  
Malaysian Chicken Skewers with Spicy Peanut Dipping  
Fillet of Beef Stroganoff in Japanese Spoons  
Sesame Chicken Goujons with Whole Egg Mayo  
Forrest Mushroom Rice balls with Spicy Plum Dipping  
Fried Crab & Noodle Cake with Chilli Sesame Dip  
Jamie Oliver's Handmade Antipasto Loaf

### **Dessert**

Baby Crème Brule  
White Chocolate & Drambuie Mousse Shots  
Sticky Date Pudding with Butterscotch Dipping  
Mini Frangipani Pies

### **Cheese Board**

Selection of Australian & International Cheese with Water Crackers

### **Tapas Special Event Menu – Option 2**

8 Selections Plus- 3 Dessert & Cheese - \$57.00/guest

10 Selections Plus-3 Dessert & Cheese - \$63.60/guest

12 Selections Plus - 3 Dessert & Cheese - \$69.95/guest

### **Entree**

Chicken in Tandoori Batter with Mint Yoghurt Dressing, Pappadum & Mango Chutney

Handmade Pumpkin & Fetta Loaf with Toasted Pepitos

Antipasto in a Glass –

Cacciatore, Olive, Fetta & Basil Pesto Flat Bread

Crispy Squid with Saffron & Green Apple Aioli

### **Main Fare**

Oyster Selection – Kilpatrick, Smoked Salmon & Cream Fraise, Lime & Chilli

Camembert & Macadamia Nut Filo Tart

Fillet Steak with Hot Pepper Sauce served in a Ramekin with Bamboo Fork

Chicken Brushed with Onion Jam & Wrapped in Prosciutto

Button Mushrooms stuffed with Philly cheese & chives

Smoked Salmon Crostini with citrus pesto

Local King Prawns Wrapped in Wonton wrapper with spicy pineapple salsa

Minted Vinegar and Honey Glazed French Lamb Cutlet

### **Dessert**

Chocolate & Bailey's Irish Cream Mousse

Individual Apple & Blackberry Pies with Double Cream

Peanut Butter Cheesecake with Chocolate Crumbs – Served in a Shot Glass

Hot Chocolate Ganache with Baby Biscuit Dipping – Sable, Viennese & Biscotti

### **Cheese Board**

Selection of Australian & International Cheese with Water Crackers

### **Christmas Tapas Menu**

8 Selections Plus- 3 Dessert & Cheese - \$57.20/guest

10 Selections Plus-3 Dessert & Cheese - \$63.60/guest

12 Selections Plus - 3 Dessert & Cheese - \$69.90/guest

### **On Arrival**

Asparagus, Butternut & Gruyere Cheese Cocktail Crepes  
Spicy Chicken Polpetti with a Savoury Pikelet & Capsicum Relish  
Rare Roast Beef, Zucchini Chips & Olive Tapenade en Croute  
Poached Pear, Walnut & Creamy Brie Filo Cups  
Thai Green Chicken Skewers

### **Main Fare**

Spinach and Ricotta Filo parcels with chutney  
Fish Goujons with Tartare dipping sauce  
Sichuan Pepper Fried Squid with Green chilli dipping sauce  
Garlic Marinated Prawns Wrapped in Asian Wonton  
Crunchy Rice Paper Rolls with Chicken & Peanuts  
Tiny Tarts with Smoked Salmon, Dill & Mascarpone  
Turkey & Cranberry Wellingtons  
Seafood Chowder in Japanese Spoons  
Turkey Mignons with Cranberry Glaze  
Asparagus Spears wrapped in Leg Ham with Mustard Hollandaise

### **Dessert – Please Select 3 Items**

Baby Plum Puddings  
Mini Meringue Stacks  
Sherry Trifle in Shot Glasses  
Drunken Strawberries  
Christmas Florentine

### **Finger Food & Tapas Additional Choices**

Compliment your evening with a Food Selection made up of the following specialities:

#### **Little Bowls & Baby Burgers – Add \$9.90/guest**

Grilled Cinnamon & Clove Rubbed Lamb Rogan Josh with Basmati Rice

Sunday Roast – Strips of Seared Beef with Roast Potatoes & Béarnaise Sauce

Tagine of Lamb with Ginger, Cinnamon, Cumin, Saffron & Prunes with Toasted Almonds

Mild Indian Beef Coconut Curry with Carrots, Potatoes & Peas

Baby Burger with Oregano & Garlic Lamb Fillet, Hommos, Chargrilled Red Pepper & Rocket

Baby Burger with Cajun Chicken, Jalapeno Relish & Corn Salsa

Baby Burger with Rustic Rissolle with Tomato Relish & Mixed Leaves

#### **Carving Selection - \$12.50/guest**

South West Beef Sirloin with Caramelized Onion & Red Wine Jus in a Mini Baguette

Slow Roasted Pork with Sea Salt Crackle with Apple Sauce in a Mini Baguette

#### **Salad Selection - \$8.90/guest**

Presented in Shot Glasses – Selection of Four

Greek Salad with Aged Balsamic

Marinated Mushroom Salad

Vietnamese Glass Noodle Salad

Moroccan spiced Lamb & Tabouli Salad

Thai Beef Salad with lime dressing

Caesar Pasta Salad with Crisp Bacon bits & Parmesan

#### **Curry Selection - \$12.50/guest**

Presented in Bamboo Boat with Bamboo Fork

Butter Chicken Curry

Vegetable Korma

Steamed Basmati Rice

Pappadums

### **Oyster Selection**

Jet Fresh Coffin Bay Oysters served Natural with a Selection of Condiments - \$5.70 each

Sea Salt, Cracked Pepper & Fresh Lemon

Shallots in Red Wine Vinegar

Sweet Chilli, Coriander & Fresh Lime

Bloody Mary with Tabasco

### **Cheese Selection - \$15.50/guest**

Fine Australian & International Cheeses including:

Tasmanian Brie

Blue Castello

Mersey Valley Vintage Cheddar

Quince Paste

Blue Poppy & Rye Crisp Breads

Accompanied by Fresh & Dried Fruit

### **Finger Food Events**

#### **Suggested Quantities**

#### **Feasting Platters**

Hot, Cold, Savoury & Sweet Options Available

Priced for Delivery Only.

Platters are all individually priced with varying quantities

#### **Sundowner Menus**

Suitable for a 1 – 2 Hour Event Duration

4 – 6 pieces per person

Delivery Option Available or

Onsite Service inclusive of Staff for Tray Service – Approximate Time – 1.5 Hours

Quantity Suitable for Pre- Dinner Only

#### **Finger Food Menus**

Suitable for Cocktail/Stand Up Events

6 – 9 pieces per person

Delivery Option Available or

Onsite Service inclusive of Staff for Tray Service Time – 2 Hours

Suitable for Guests who have already had dinner.

Quantity Equal to a Large Entrée

#### **Tapas Menus**

Suitable for Extended Cocktail Events/Weddings/Celebrations

12 - 22 pieces per person

Delivery Option Available or

Onsite Service Inclusive Chef & Staff for Tray Service - Time – 2 – 3 Hours

Quantity is Equal to Full 2-3 Course Meal