

Finger Food Menu Options

(Minimum 20 per Item)

\$3.00 options

- Cocktail Quiche - Bacon and Sundried Tomato / Spinach and Feta Cheese
 - Ham Leek and Parmesan Risotto Cakes
 - Italian Beef Meatballs with Tomato Salsa x 2
 - Vegetable Curry Puffs
 - Mini Pizza with Gourmet Toppings
 - Potato Bacon and Cheese Pasties
 - Parmesan and Herb Crumbed Chicken Tenders
 - Satay Pork and Noodle Balls X 2
 - Curried Lentil and Potato Filo with Yoghurt Dip
 - Tandoori Chicken Gourmet Sausage Rolls x2
- Mini Pies- (Beef Burgundy, Lamb & Rosemary, or Chicken & Leek)
 - *Pork Fig and Fennel Pastry Rolls Tomato Relish*
 - *Crumbed Whiting Fillets with Tartare & Lemon*
 - *Chicken Satays with Spicy Peanut Sauce*
 - *Mini Beef Burgundy Pies with Potato Mash*
 - *5 Spice Beef Spring Rolls with Sweet Chilli Dipper*
 - *Moroccan Lamb Skewers with Yoghurt Dip*
 - *Mushroom Spinach and Parmesan Risotto Cakes*

\$4.50 Options

- Mini Beef Burgundy Pies Slow Braised with Mushy Peas and Mustard Seed Potato Mash
 - Mandarin Pancakes with Peking Duck with Hoi Sin Sauce
 - Crispy Prawns with Fried Spice Salt and Lime Aioli GF
 - Mini Beef Wellington with Red Wine Jus
- Grilled Mushroom Kebabs with Garlic Thyme Lemon and Parsley V GF
- Dukkah Coated Snapper Gougons with Tomato and Cardamom Sauce
 - Pulled Pork Slider in Sour Dough Rolls with Pickled Slaw
- Soy and Sake Poached Beef Fillet with Petit Asian Slaw Ponzu Dressing GF
 - Goats Cheese and Roasted Pumpkin Arancini V
 - Marinated Calamari in Lemon and Garlic and Parsley GF
 - Chicken and Chorizo Skewers with Lemon Mustard Marinade
 - Prawn and Scallop Dumplings Black Vinegar Dressing GF
 - Angus Beef Burger with Cheese and Onion Jam
 - Moroccan Lamb Skewers Char Grilled with Minted Yoghurt GF
 - Cajun Soft Shell Crab with Avocado Salsa on a Tortilla Samosa
 - Spicy Vegetables with Mango Chutney V
- Mushroom Tart with Roast Cherry Tomato Thyme Brie and Truffle Oil V

Collect from us for a DIY service, or have our professional staff prepare and serve your guests using our mobile equipment and serving ware.

Chefs Per Hour (1 chef per 50 guests) \$45.00 p/hr (weekday rate)

Wait Staff Per Hour (Recommended 1 staff per 40 guests) \$40.00p/hr (weekday rate)

Equipment/Serving ware Hire \$160