

## FINGERFOOD MENU

**\$4.70 per item**

Sashimi Tuna with Soy & Sesame Dressing served on Chinese Spoons *gf df*

Smoked Trout, Horseradish Crème & Chives on Cucumber Rounds *gf*

Salmon Tartare with Pickled Cucumber on Wontons *df*

Pea, Ricotta & Mint Fritters with Sumac Yoghurt *gf v*

Roasted Capsicum, Pesto & Goat's Cheese Tartlets *v*

Mushroom, Thyme & Parmesan Risotto Balls with Herb Aioli *v*

Spinach, Halloumi & Dill Filo Parcels *v*

Spiced Lamb Sausage Rolls with Tomato Relish

Greek Meatballs with Spiced Yoghurt Dipping Sauce *gf df*

**All prices are GST exclusive  
10% will be added to the total order**

v = vegetarian   v+ = vegan   gf = gluten free   df = dairy free

a cut above

catering



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Sweet Potato Curry Puffs *v*

Vegetarian Rice Paper Rolls with Asian Herbs & Chilli served with Satay Sauce *gf df v v+*

Sweet Potato & Caramelised Onion Quiche *v*

Roasted Tomato, Bocconcini & Pesto Gourmet Pizzas *v (gf option avail)*

Smokey Eggplant, Feta & Zaatar Gourmet Pizzas *v (gf option avail)*

Pork, Ginger & Chive Pot Stickers with Soy & Ginger Dipping Sauce *df*

Lamb Kofta on Mini Skewers with Beetroot Hummus *gf df*

Pate with Peppered Pears on Crostini

Salmon & Dill Rilette on Crostini

Classic Chicken Ribbon Sandwiches

Smoked Salmon & Lemon Caper Mayonnaise Ribbon Sandwiches

Gourmet Pies:

*Beef & Guinness; Chicken & Mushroom; Curried Chickpea & Vegetable v+*

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### **\$5.50 per item**

5 Spice Duck Rice Paper Rolls with Hoisin Dipping Sauce *df*

Prawn & Asian Herb Rice Paper Rolls with Nahm Jim Dipping Sauce *gf df*

Chicken Larb served on Baby Cos Leaves *gf df*

Teriyaki Beef Fillet on Mini Skewers *gf df*

Miso, Honey & Ginger Glazed Salmon on Mini Skewers *gf df*

Lamb Shank & Harissa Empanadas with Chimichurri Sauce

Prawn, Ginger & Shallot Har Gow served on Chinese Spoons

### **\$5.90 per item**

Lime & Chilli Crab Cakes with Aioli

Roast Beef, Coleslaw & Horseradish on Mini Rolls

Leg Ham, Swiss Cheese, Honey Mustard & Rocket on Mini Rolls

Turkey, Brie & Cranberry Relish on Mini Rolls

Thai Chicken Skewers with Lemongrass & Coriander served with Satay Sauce *gf df*

### **\$7.50 per item**

Spiced Lamb Cutlets with Baba Ghanoush *gf df*

Fresh Prawns with Lime Mayonnaise *gf df*

Oysters Two Ways: Natural & Thai Dressing *gf df*

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### Mini Sliders

**\$7.90 each**

The Classic

*Beef patty, cheddar cheese, tomato relish & caramelised onions on a mini hamburger bun*

Gourmet Banger

*Beef chipolata, caramelised onion & relish on a mini hotdog roll df*

Saigon Slider

*Pork belly, Asian slaw & sriracha mayonnaise on a mini bun df*

Tex Mex Slider

*Smokey beef brisket, chipotle mayonnaise & coleslaw on a mini bun df*

Falafel Burger

*Falafel, avocado crème & pickled vegetables on a mini bun v*

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### Individual Noodle Boxes

**\$10.50 each**

#### Warm

Slow Cooked Satay Beef Curry with Steamed Rice *gf df*

Mei's Prawn & Ginger Fried Rice with Crispy Shallots (Tofu option available) *gf df*

Vegetable & Chickpea Curry with Steamed Rice *gf df*

#### Cold

Miso Glazed Salmon with Edamame & Soba Noodles *df*

Vietnamese Chicken Salad with Chilli & Mint *gf df*

Green Falafel with Tahini Yoghurt & Harissa Roasted Carrot Tabbouli *gf*

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### Sweet Treats

#### **\$3.50 each**

White Rocky Road with Turkish Delight & Pistachios *df*

Dark Rocky Road with Roasted Walnuts & Toasted Coconut *gf df*

Spiced Truffles Coated in Belgian Chocolate *gf*

#### **\$4.00 each**

Mini Pavlovas with Berry Puree & Rosewater Cream *gf*

Mini Lemon Cheesecake Squares

Decadent Brownies *gf*

Mini Mint Slice *gf*

#### **\$6.50 each**

Espresso Chocolate Mousse with Baileys Cream served in Shot Glasses *gf*

Limoncello Tiramisu served in Shot Glasses

Strawberries & Cream with Biscotti served in Shot Glasses

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## TERMS & CONDITIONS

### Price Structure

Pricing is charged on a per person basis. For finger food simply add the cost of each item selected to obtain the per person cost e.g. 4 items @ \$4.70 each and 4 items @ \$4.90 each = \$18.80 + \$19.60 = \$38.40 per person + GST.

Prices quoted are for a minimum 30 guests. 10% surcharge will apply for less than 30 guests.

As a guide we recommend for a cocktail party a minimum of 8 items be chosen. We are able to provide guidance in regards to your selections no matter how small or large the event.

### Number of Pieces Provided Per Person

Finger food: We generally provide 1.5 pieces per item. For example when you order 8 items you will be provided with 12 pieces per person. The exception to this is the Sliders, Noodle Boxes & Sweets where we provide 1 piece per person.

### Confirmation of Final Numbers

Final guest numbers are to be confirmed no later than 7 days prior to your event.

### Delivery & Collection

Delivery & collection is included. Collection of our equipment takes place 1-2 days following the event.

### Hire of Equipment

We are able to quote on all party needs from glassware, crockery, cutlery and linen through to marquees. We can also provide speciality items which will give a unique touch to your next event.

All hire equipment must be returned clean. It is your responsibility to ensure that all such equipment is clean, packed and ready for pick up. No cleaning of linen required. Breakages of any equipment will incur a replacement fee.

### Hire of Staff

We provide experienced, professional staff including; Chefs, barpersons, function and boardroom waiters. Rates generally are between \$65.00-\$75.00 per hr + GST.

Staff work a minimum of 4 hrs.

### Inclusions

Quoted prices include supply of all platters, serving utensils and cocktail napkins.

### Payment Terms

A 25% deposit is required upon final confirmation. If cancellation occurs within 7 days prior to the event this deposit will not be refunded. The outstanding amount will be invoiced after your event and is due within 7 days.