

Finger Food Menu



Country
Feasts

Prices include delivery to your door! (within 50km)

\$200 Minimum spend for free delivery. Prices include GST.

The charge for wait staff is \$30 per hour per person for the time spent at venue. Minimum of 2 hours.

Suggested hire 0-30 -people -1 staff member, 30-100 people - 2 staff members, there after 1 staff member per 100 people.

All food arrives cold on disposable platters unless previously organised to be heated.

If serviced function, all food will be served on non-disposable trays and platters.

If delivery only, non-disposable trays and platters can be arranged for an additional charge.

Dietary Key: GF= Gluten free, DF= Dairy Free, V= Vegetarian

Savoury Items

\$2.70 per item

Bacon Wrapped Kransky's Served with a Lemon Aioli **GF**

Char-Grilled Meatballs and Dipping Sauce (2 per portion) **DF**

Chinese Pork Dumplings Served with an Oriental Dip (2 per portion) **DF**

Cajun Chicken Wings **DF**

Club Sandwiches (1.5 per person) **Some V**

Ham, Cheese and Mango Pinwheel

Crab and Corn Empanadas Served with a Green Tomato and Jalapeno Chutney

Southern Mac n Cheese Bites (2 per portion)

Mini Pizzas Filled with Chorizo, Feta & BBQ Chipotle **or** Pulled Chicken Served with Tamarillo and Plum Chutney

Pumpkin and Pea Parcels **V**

Pinwheel Wraps: Chicken, Bacon and Ranch Dressing **or** Buffalo Chickpea **V DF** (1.5 per portion)

Traditional Savouries (1.5 per portion) **Some V**

\$3.20 per item

Cola Baby Back Ribs **GF DF**

Selection of Sushi Served with Soy Sauce and Wasabi (2 per portion) **GF DF Some V**

Roast Beef and Horseradish Cream Filled Yorkshire Puddings

Pistachio Topped Bean and Chickpea Squares **V GF**

Peri Peri Chicken Bruschetta **DF**

Mediterranean Tarts **V**

Chestnut and Ricotta Tarts **V**

Haloumi, Prosciutto, and Salsa Verde Topped Focaccia

Tuna and Artichoke Baby Baguettes

Salmon and Caper Quiche **GF DF**

Bao Buns Filled with Peking Duck and a Hoisin Peanut Sauce **or** Orange Sesame Fried Tofu **V**

\$4.30 per item

Spinach, Mushroom, and Cheese Scroll

Homemade Bacon and Egg Pie

Ham Terrine Served with Bruschetta Bites and Beetroot Relish **DF**

Beef Fillet Mignon Bites & Béarnaise Sauce **GF**

Mini Croissant Filled with Chicken Cranberry & Brie **or** Smokey Bacon and Egg **or** Chickpea Avocado Salad **V**

Pumpkin, Spinach, Feta Frittata **GF V**

Mint Lamb Kebab Served with Tzatziki **GF**

Baby Bagels Filled with Smoked Salmon Cream Cheese

Sliders Filled with Memphis Style Pulled Pork **DF or** Pulled Chicken and Chilli Mayo **or** Zesty Beetroot **DF V**

Thai Beef Noodle Salad Box **DF**

\$5.75 per item

Roast Beef and Onion Marmalade Filled Croissant

Ham Salad Filled Rosemary and Sea Salt Bap

Char Grilled Vegetable and Hummus Filled Torpedo Roll

Roast Chicken and Beetroot Relish Cheese Knot

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Canapes \$3.00pp

- Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**
- Baby Falafel Burgers Served with a Beetroot Chutney **DF V**
- Chicken & Cranberry Filled Vol au Vents
- Corn Fritters Topped with Mediterranean Vegetables and Tomato Chilli Jam **V**
- Creamed Blue Cheese Pear & Walnut Tart **V**
- Duck Confit Crispy Waffle Cone
- Garlic & Chilli Prawns **GF DF**
- Grilled Pesto Prawns Filled Waffle Cone
- Crab Chilli Lime Salad Canapes **DF**
- Dukkha Crusted Lamb Backstrap and Tzatziki Served on a Polenta Cake **GF**
- Mushroom Arancini Bites Served with a Chilli Mayo **V**
- Hot Wood Smoked Salmon Bites topped with Micro Greens **GF DF**
- Kumara Rosti, Chorizo Lemon Aioli **GF DF**
- Malaysian Chicken Kebabs **GF**
- Mini Gourmet Savouries & Quiches
- Smoked Salmon Lemon Dill & Cream Fraiche Blini
- Tomato & Basil Crostini **V**

Sweet Items

Sweet Finger Food \$2.70 per Item

- Baby Filled Donuts (choc hazelnut, red fruits, apple, caramel)
- Baby Pavlovas **GF**
- Berry Mousse Filled Chocolate Pots **GF**
- Fudge & Slice Selection (**Optional GF**)
- Macaroons **GF**
- Bliss Ball **GF**
- Mini Cheese Cake Selection
- Baby Cream Horns
- Variety of Filled Tarts
- Variety of Profiteroles (chocolate, white chocolate, salted caramel)
- Fruit Platter **GF DF**
- Macadamia and White Chocolate Cookies

\$3.75 per Item

- Carrot Cake
- Chocolate and Walnut Brownie
- Fruit and Cheese Platter **Some GF**
- Freshly Baked Scones with Jam and Cream
- Cinnamon Scroll Scones
- Selection of Danishes
- Zesty Lemon and Coconut Slice
- Variety of Sweet and Fruit Flavoured Muffins (**Optional GF**)

Apple Slice

- Date and Honey Loaf **GF**
- Orange Poppy Seed Slice **GF DF**

\$4.80 per Item

- Raspberry Friand **GF**
- Orange and Almond Cake **GF DF**
- Pumpkin and Ginger Cake
- Snickers Slice **GF Vegan**
- Decadent Chocolate Donut **or** Raspberry and White Chocolate Donuts
- Lemon Meringue Tarts (**Optional GF**)

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Drinks \$2.60pp

Tea and Coffee (Serviced Only)
Orange Juice
Bottles Water 750ml

Set Menus

Morning Tea 1 \$6.45pp

Club Sandwiches
Freshly Baked Scones, Jam & Cream

Morning Tea 2 \$8.05pp

Mini Croissant Filled with Smokey Bacon and Egg
Variety of Sweet and Fruit Flavoured Muffins

Afternoon Tea 1 \$6.45pp

Club Sandwiches
Cinnamon Scroll Scones

Afternoon Tea 2 \$6.45pp

Pinwheel Wraps Chicken, Bacon, Ranch Dressing
Selection of Danishes

Packed Lunch \$16.50pp

Ham Salad Filled Rosemary and Sea Salt Bap
Homemade Bacon Egg Pie
Fresh Fruit **GF DF**
Carrot Cake

Party Time Menu \$10.80pp

Mini Pizzas Filled with Chorizo, Feta & BBQ Chipotle
Club Sandwiches (1.5 per person) **Some V**
Cajun Chicken Wings **DF**
Traditional Savouries (1.5 per person) **Some V**

Board Lunch \$18.25pp

Baby Bagels Filled with Smoked Salmon Cream Cheese
Ham, Cheese and Mango Chutney Pinwheel
Peri Peri Chicken Bruschetta **DF**
Mint Lamb Kebab Served with Tzatziki **GF**
Cheese and Fruit Platter **Some GF**

Funeral Catering \$8.10pp

Club Sandwiches (1.5 per person) **Some V**
Traditional Savouries (1.5 per portion) **Some V**
Variety of Slices and Mini Cream Cakes

After Match Feed \$9.70pp

Bacon Wrapped Kransky's Served with a Lemon Aioli **GF**
Homemade Bacon and Egg Pie
Traditional Savouries (1.5 per portion) **Some V**

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Cocktail Party \$18.00pp

Duck Confit Crispy Waffle Cone
Kumara Rosti, Chorizo Lemon Aioli **GF DF**
Malaysian Chicken Kebabs **GF**
Smoked Salmon, Crème Fraîche, Dill & Lemon Blini
Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**
Tomato & Basil Crostini **V**

Working Lunch \$16.65pp

Crab and Corn Empanadas served with a Habanero Chilli Sauce
Pinwheel Wraps Chicken, Bacon, Ranch Dressing (1.5 per portion)
Haloumi and Prosciutto Filled Mediterranean Focaccia Bites
Pumpkin, Spinach, Feta Frittata **GF V**
Chocolate and Walnut Brownie

Asian Theme Finger Food \$13.40

Baby Bao Steamed Buns Filled with Peking Duck and a Hoisin Peanut Sauce
Selection of Sushi Served with Soy Sauce and Wasabi (2 per portion) **GF DF Some V**
Thai Beef Noodle Salad Box **DF**
Chinese Pork Dumplings Served with an Oriental Dip **DF**

Grazing Lunch \$21.00pp

Ham Terrine Served with Bruschetta Bites and Beetroot Relish
Anti-Pasto Platter
Hot Texan Chicken and Ranch Coleslaw Filled Baps

Finger Food Feast \$28.00pp

Beef Mignon Bites served with a Béarnaise Sauce **GF**
Malaysian Chicken Kebabs **GF**
Club Sandwiches (1.5 per portion) (**Some V**)
Crab and Corn Empanadas served with a Habanero Chilli Sauce
Chestnut and Ricotta Tarts **V**
Salmon and Caper Quiche **GF DF**
Sushi Soy Sauce, Wasabi, and Ginger **GF DF Some V**
Roast Beef and Horseradish Cream Filled Yorkshire Puddings
Berry Mousse Filled Chocolate Pots **GF**

Seminar Catering \$26.10pp

Morning Tea

Club Sandwiches (1.5 per Portion) **Some V**
Freshly Baked Scones, Jam & Cream

Lunch

Roast Beef and Onion Marmalade Filled Croissant
Selection of Sushi Served with Soy Sauce and Wasabi (2 per portion) **GF DF Some V**
Thai Beef Noodle Salad Box
Fresh Fruit Platter **GF DF**

Afternoon Tea

Apple Slice