

Finger Food Menu



Country
Feasts

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

\$250 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

Several finger food items can be modified to accommodate dietary requirements to give you additional options

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**

Smokey BBQ Texan Chicken Nibbles **GF DF**

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** Spinach and Beetroot Hummus **V DF** (1.5 per portion)

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

\$3.20 per item

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

Roast Beef and Horseradish Cream Filled Yorkshire Puddings

Prawn Croquettes Served with Seafood Sauce

Peri Peri Chicken Bruschetta **DF**

Hawaiian Pizza Pinwheel Scones

Sundried Tomato and Cheese Scones **V**

Champagne Ham, Cheddar, and Char-Grilled Capsicum Quesadilla Wedge

Mediterranean Tarts **V**

Quiche Lorraine **V**

Haloumi, Prosciutto, and Salsa Verde Topped Focaccia

Sundried Tomato, Char Grilled Pepper, Herb, and Cream Cheese Stuffed Baguette **V**

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

Sausage and Egg Platt

Homemade Bacon and Egg Pie

Tuna Melts **or** Chicken, Avocado & Camembert Melts

Warm Mozzarella Pepperoni Croissant Bites

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**

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\$5.75 per item

Roast Chicken and Beetroot Relish Filled Croissant
Ham Salad Filled Rosemary and Sea Salt Bap
Char Grilled Vegetable and Hummus Filled Torpedo Roll

Burgers, Hot Meat Sandwiches and Baps

\$9.00 per item

Texan BBQ Chicken, Ranch Slaw, Tomato and Chilli Mayonnaise Filled Bap
Rueben Beef, Swiss Cheese, Gherkin and Sauerkraut Sandwich
Maple Glazed Champagne Ham, Coleslaw, and Cranberry Filled Bap
Smoked BBQ Pulled Pork Burgers

Platters

\$11.00 per person

Anti-Pasto Platter Consisting of Danish Salami, Hot Smoked Salmon, Spanish Chorizo, Prosciutto, NZ Kakurangi Blue and Creamy Brie Cheese, Pickles and Relish Accompanied with Pretzels, Focaccia Bread and Bark Crisps
Ploughmans Platter Consisting of a Selection of Deli Meats, Local Cheeses, Pickles, Relishes, and Fresh Italian Breads

Canapes

\$3.00 per item

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
Smoked BBQ Honey Pork Belly Burnt Ends **GF DF**
Tandoori Lamb Filled Poppadum Cups **GF** or Pumpkin & Spinach Curry Filled Poppadum Cups **GF V**
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
Charcoal Mussel Cup filled with Crab Lime and Chilli Salad **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**)

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Macaroons **GF**

Mini Cheesecake Selection (Lemon Lime, White Chocolate Raspberry, Tiramisu)

Mini Custard Squares

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**

Raspberry & Chia Crumble **GF Vegan**

\$4.80 per Item

Raspberry Friand **GF**

Orange and Almond Cake **GF DF**

Decadent Chocolate Donut **or** Raspberry and White Chocolate Donuts

Lemon Meringue Tarts (**Optional GF**)

Set Menus

Morning Tea 1 \$6.45pp

Club Sandwiches

Freshly Baked Scones, Jam & Cream

Morning Tea 2 \$8.05ppp

Mini Croissant Filled with Chicken, Cranberry, and Brie

Variety of Sweet and Fruit Flavoured Muffins

Afternoon Tea 1 \$6.45pp

Club Sandwiches

Selection of Danishes

Afternoon Tea 2 \$5.90pp

Hawaiian Pizza Pinwheel Scroll

Mini Custard Squares

Packed Lunch \$15.80pp

Ham Salad Filled Rosemary and Sea Salt Bap

Homemade Bacon Egg Pie

Fresh Fruit **GF DF**

Carrot Cake

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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 \$18.35pp

Baby Bagels Filled with Smoked Salmon Cream Cheese
Smoked BBQ Honey Pork Belly Burnt Ends **GF DF**
Tandoori Lamb Filled Poppadum Cups **GF**
Chicken, Avocado & Camembert Melts
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 \$11.70pp

Smoked BBQ Pulled Pork Burgers with Ranch Slaw, and Swiss Cheese
Traditional Savouries (1.5 per portion) **Some V**

Cocktail Party \$18.00pp

Duck Confit Crispy Waffle Cone
Smoked BBQ Honey Pork Belly Burnt Ends **GF DF**
Malaysian Chicken Kebabs **GF**
Smoked Salmon, Crème Fraîche, Dill & Lemon Blini
Tandoori Lamb Filled Poppadum Cups **GF**
Tomato & Basil Crostini **V**

Working Lunch \$16.65pp

Crab and Corn Empanadas served with a Habanero Chilli Sauce
Smokey BBQ Texan Chicken Nibbles **GF DF**
Champagne Ham, Cheddar, and Char-Grilled Capsicum Quesadilla Wedge
Sausage and Egg Platt
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 \$15.30pp

Anti-Pasto Platter Consisting of Danish Salami, Hot Smoked Salmon, Spanish Chorizo, Prosciutto, NZ Kakurangi Blue and Creamy Brie Cheese, Pickles and Relish Accompanied with Pretzels, Focaccia Bread and Bark Crisps
Sausage and Egg Platt

Finger Food Feast \$27.50pp

Beef Mignon Bites served with a Béarnaise Sauce **GF**
Tandoori Lamb Filled Poppadum Cups **GF**

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Smokey BBQ Texan Chicken Nibbles **GF DF**
Crab and Corn Empanadas served with a Habanero Chilli Sauce
Sundried Tomato, Char Grilled Pepper, Herb, and Cream Cheese Stuffed Baguette **V**
Bao Buns Filled with Peking Duck and a Hoisin Peanut Sauce
Sushi Soy Sauce, Wasabi, and Ginger **GF DF Some V**
Mini Cheesecake Selection (Lemon Lime, White Chocolate Raspberry, Tiramisu)
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

Beverages

Full beverage list and equipment hire options available on request.

Filter Coffee and Selection of Traditional and Herbal Teas **\$2.60pp**
(Only available with serviced option, cups and saucers included)

Non-Alcoholic Beverages

(Plastic cups provided. Glassware available at 0.75c per glass)

Orange Juice **\$3.50pp**

Selection of Non-Alcoholic Drinks including Orange Juice, Mineral Water, and Soft Drinks **\$5.00pp**

Fruit Punch **\$4.00pp**

Alcoholic Beverages Options

All-inclusive packages from \$20pp

(Includes house wines, premium beers, sparkling wine, soft drinks, juices, glassware, bartenders)

Cash Bar

(Pay for what you use option. All costs are covered including, glassware and bartender with spend over \$500)

BYO

Planning to supply your own drinks. We have everything you need to set up your own bar. Please contact us for a full list of options.

Bar tenders from **\$30ppph** Glassware from **\$0.75** Tablecloths from **\$15.36 each**