
Finger Food Menu



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

\$300 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

\$2.90 per item

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

Cajun Chicken Wings **DF**

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

Chicken Leek Mini Pastries

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

Club Sandwiches (1.5 per person) **Some V (GF on request)**

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

Creamed Corn and Cheese Rolls **V**

Mini Pizzas - Chorizo, Feta & BBQ Chipotle **or** Pulled Chicken, Tamarillo & Plum Chutney **(GF on request)**

Pinwheel Wraps: Chicken, Bacon, Ranch Dressing **or** Roast Capsicum, Spinach, Beetroot Hummus **V DF**

(1.5 per portion)

Smokey BBQ Texan Chicken Nibbles **GF DF**

Southern Mac n Cheese Bites (2 per portion)

Traditional Savouries (1.5 per portion) **Some V (GF on request)**

\$3.40 per item

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

Savoury Cheese and Seeded Mustard Scones **V**

Corn and Bacon Fritters Served with Aioli

Hawaiian Pizza Pinwheel Scroll

Peri Peri Chicken Bruschetta **DF (GF on request)**

Prawn Croquettes Served with Seafood Sauce

Salmon and Caper Quiche **GF DF**

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

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

Topped Focaccia - Haloumi, Prosciutto, and Salsa Verde **or** Basil Pesto, Avocado, Sundried Tomato with Brie **V**

\$4.50 per item

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

Giant Tomato Relish Sausage Rolls

Homemade Bacon and Egg Pie

Mini Croissant - Chicken Cranberry & Brie **or** Smokey Bacon and Egg **or** Smoked Salmon, Roquette, and Camembert

Mint Lamb Kebab Served with Tzatziki **GF**

Open Smoked Salmon Bagel with Horseradish and Chive Cream

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

Salad Boxes - Thai Beef Noodle **DF or** Vegetarian Combo, Zesty Beetroot & Char-Grilled Vegetable **V GF DF**

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

Silver beet, Cottage Cheese and Chive Flan **V**

Tuna Melts **or** Chicken, Avocado & Camembert Melts **(GF on request)**

Finger Food Menu



\$6.00 per item

Char Grilled Vegetable and Hummus Filled Torpedo Roll
Ham Salad Filled Ciabatta Bap
Roast Chicken and Beetroot Relish Filled Pretzel Bap

Burgers, Hot Meat Sandwiches and Baps

\$9.50 per item

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

Platters

\$14.00 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
Ploughman's Platter Consisting of a Selection of Deli Meats, Local Cheeses, Pickles, Relishes, and Fresh Italian Breads

Canapes

\$3.20 per item

Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**
Baby Falafel Burgers Served with a Beetroot Chutney **DF V**
Charcoal Mussel Cup filled with Crab Lime and Chilli Salad **DF**
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
Dukkha Crusted Lamb Backstrap and Tzatziki Served on a Polenta Cake **GF**
Garlic & Chilli Prawns **GF DF**
Grilled Pesto Prawns Filled Waffle Cone
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
Mushroom Arancini Bites Served with a Chilli Mayo **V**
Smoked BBQ Honey Pork Belly Burnt Ends **GF DF**
Smoked Salmon Lemon Dill & Cream Fraiche Blini
Tandoori Lamb Filled Poppadum Cups **GF** or Pumpkin & Spinach Curry Filled Poppadum Cups **GF V**
Tomato & Basil Crostini **V**

Finger Food Menu



Sweet Items

Sweet Finger Food \$2.90 per Item

Baby Filled Donuts (choc hazelnut, red fruits, apple, caramel)

Baby Pavlovas **GF**

Berry Mousse Filled Chocolate Pots **GF**

Fruit Platter **GF DF**

Fudge & Slice Selection (**Optional GF**)

Macadamia and White Chocolate Cookies

Macaroons **GF**

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

Mini Custard Squares

Petit Fours (Lemon Meringue Tarts, Mississippi Mudcakes, Mini Carrot Cakes, Red Velvet Cake Bombs)

Variety of Filled Tarts

Variety of Profiteroles (chocolate, white chocolate, salted caramel)

\$3.95 per Item

Apple Slice

Brownie- American Chocolate or Raspberry White Chocolate or Chocolate and Walnut

Carrot Cake

Chocolate Chilli Slice **GF Vegan**

Cinnamon Scroll Scones

Date and Honey Loaf **GF**

Freshly Baked Scones with Jam and Cream

Fruit and Cheese Platter **Some GF**

Selection of Danishes

Variety of Sweet and Fruit Flavoured Muffins (**GF on request**)

Vegan Cupcakes Raspberry or Blueberry **Vegan**

Zesty Lemon and Coconut Slice

\$5.00 per Item

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

Orange and Almond Cake **GF DF**

Raspberry Friand **GF**

Finger Food Menu



Set Menus

Morning Tea 1 \$6.85pp

Club Sandwiches
Freshly Baked Scones, Jam & Cream

Morning Tea 2 \$8.45ppp

Mini Croissant Filled with Chicken, Cranberry, and Brie
Variety of Sweet and Fruit Flavoured Muffins

Afternoon Tea 1 \$6.85pp

Club Sandwiches
Selection of Danishes

Afternoon Tea 2 \$6.30pp

Hawaiian Pizza Pinwheel Scroll
Mini Custard Squares

Packed Lunch \$16.45pp

Ham Salad Filled Ciabatta Bap
Homemade Bacon Egg Pie
Carrot Cake
Fresh Fruit **GF DF**

Party Time Menu \$11.60pp

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

Board Lunch \$17.95pp

Chicken Leek Mini Pastries
Corn and Bacon Fritters Served with Aioli
Open Smoked Salmon Bagel with Horseradish and Chive Cream
Smoked BBQ Honey Pork Belly Burnt Ends **GF DF**
Fruit & Cheese Platter **Some GF**

Funeral Catering \$8.70pp

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 \$12.40pp

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

Finger Food Menu



Cocktail Party \$19.20pp

Dukkha Crusted Lamb Backstrap and Tzatziki Served on a Polenta Cake **GF**
Malaysian Chicken Kebabs **GF**
Mushroom Arancini Bites Served with a Chilli Mayo **V**
Smoked BBQ Honey Pork Belly Burnt Ends **GF DF**
Smoked Salmon, Crème Fraîche, Dill & Lemon Blini
Tomato & Basil Crostini **V**

Working Lunch \$17.650pp

Crab and Corn Empanadas served with a Habanero Chilli Sauce
Giant Tomato Relish Sausage Rolls
Smokey BBQ Texan Chicken Nibbles **GF DF**
Topped Focaccia - Basil Pesto, Avocado, Sundried Tomato with Brie **V**
Brownie - White Chocolate

Asian Theme Finger Food \$14.20

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

Grazing Lunch \$18.30pp

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 \$26.30pp

Bao Buns Filled with Peking Duck and a Hoisin Peanut Sauce
Beef Mignon Bites served with a Béarnaise Sauce **GF**
Chicken Leek Mini Pastries
Crab and Corn Empanadas served with a Habanero Chilli Sauce
Smokey BBQ Texan Chicken Nibbles **GF DF**
Sundried Tomato, Char Grilled Pepper, Herb, and Cream Cheese Stuffed Baguette **V**
Sushi Soy Sauce, Wasabi, and Ginger **GF DF Some V**
Petit Fours (Lemon Meringue Tarts, Mississippi Mudcakes, Mini Carrot Cakes, Red Velvet Cake Bombs)

Seminar Catering \$27.60pp

Morning Tea

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

Lunch

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

Afternoon Tea

Finger Food Menu

Apple Slice



Beverages

Full beverage list and equipment hire options available on request.

Filter Coffee and Selection of Traditional and Herbal Teas **\$2.70pp**
(Only available with serviced option, cups and saucers included)

Non-Alcoholic Beverages

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

Orange Juice **\$3.70pp**

Selection of Non-Alcoholic Drinks including Orange Juice, Mineral Water, and Soft Drinks **\$5.50pp**

Fruit Punch **\$4.50pp**

Alcoholic Beverages Options

All-inclusive packages from \$21pp

(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 **\$30pph** Glassware from **\$0.75** Tablecloths from **\$15.36 each**