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# Finger Food Menu

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Country  
Feasts

Minimum delivery charge \$25.00

Prices include GST.

The charge for wait staff is \$30 per hour per person for the time spent at venue. Minimum of 3 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.

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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

**\$3.00 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)**

**\$3.60 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**

**\$4.80 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)**

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**\$6.40 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

**\$10.00 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

**\$14.70 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

**\$3.40 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**

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## Sweet Items

### Sweet Finger Food \$3.00 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)

### \$4.20 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

### \$5.25 per Item

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

Orange and Almond Cake **GF DF**

Raspberry Friand **GF**

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## Set Menus

### Morning Tea 1 \$7.20pp

Club Sandwiches  
Freshly Baked Scones, Jam & Cream

### Morning Tea 2 \$9.00ppp

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

### Afternoon Tea 1 \$7.20pp

Club Sandwiches  
Selection of Danishes

### Afternoon Tea 2 \$6.60pp

Hawaiian Pizza Pinwheel Scroll  
Mini Custard Squares

### Packed Lunch \$17.40pp

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

### Party Time Menu \$12.00pp

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 \$19.00pp

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 \$9.00pp

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 \$13.00pp

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

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## Cocktail Party \$20.40pp

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 \$18.60pp

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 \$15.00

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 \$19.20pp

**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 \$27.60pp

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 \$28.60pp

### 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

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Apple Slice



## Beverages

Full beverage list and equipment hire options available on request.

Filter Coffee and Selection of Traditional and Herbal Teas **\$2.80pp**  
(Only available with serviced option, cups and saucers included)

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## Non-Alcoholic Beverages

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

Orange Juice **\$3.90pp**

Selection of Non-Alcoholic Drinks including Orange Juice, Mineral Water, and Soft Drinks **\$5.80pp**

Fruit Punch **\$4.70pp**

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## Alcoholic Beverages Options

**All-inclusive packages from \$22pp**

(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 **\$16.00 each**