

Finger food menus

Package A

3 choices from the menus below
per person

Package B

6 choices from the menus below
per person

Package C

10 choices from the menus below
per person

Package D

15 choices from the menus below
per person

Cold selections

Trio of homemade dips with assorted breads and crisps (g,v)

Tomato, basil, pesto and feta bruschetta topped with balsamic reduction (g*,v)

Pumpkin, feta and basil frittata with bush tomato relish (g,v)

Oysters served natural or with a tomato, chilli & coriander dressing (g)

Smoked salmon, on corn blini and crème fraiche

Peking duck and spring onion pancakes with hoisin

San choy bow (g)

Chinese flavoured pork mince served in lettuce cups

Assorted nori rolls with wasabi, pickled ginger and soy (g,v)

Satay chicken and chive rice paper wraps (g)

Duck and hoisin rice paper wraps (g)

Mini marinated roast beef rolls with horseradish and mustard cream

Hot selections

Caramelised onion and feta tarts (v)

Samosas with condiments (v)

Cocktail spring rolls with condiments (g*,v)

Mini quiches (g*,v)

Spinach and ricotta involtinis (v)

Mini gourmet pies (v)

Peppered beef, Thai chicken, lamb and vegetable, curried vegetable

Mini dim sums with condiments

Homemade sausage rolls with condiments (g*)

Chicken or beef skewers with a choice of either satay, black bean or tandoori sauce (g)

Lamb and bush tomato mignon (g)

Prawn skewers on lemongrass with a citrus dipping sauce (g)

Pizza: (g*,v)

--- tomato, bocconcini, garlic and oregano

--- grilled chicken, caramelised onion and bacon

--- mild salami, mushroom, olives, onion and mozzarella

Mini beef wellingtons

Chilli and salted calamari with garlic aioli (g)

Mini cheese burgers with bush tomato chutney (g*)

Thai fish cakes with lime chilli sauce

Braised beef dumplings with honey chilli sauce (g)

Roasted red pepper, pumpkin & feta arancini with sundried tomato mayonnaise (g*,v)

Corn crusted chicken strips with spiced mango salsa

Flame grilled spicy chorizo sausage with sweet tomato relish (g)

Fish fillets crumbed in smoked paprika with a preserved lemon tartare sauce

Prawn and scallop spring rolls with soy mayonnaise

Bowl items

Prawn, cucumber and mango salad (cold) (g)

Thai beef salad (cold) (g)

Wild mushroom risotto (g,v)

Spinach and ricotta agnolotti with tomato ragu (g*,v)

Creamy chicken, basil pesto gnocchi with fresh parmesan

Warm soup shots:

Green pea and ham (g,v)

Roasted tomato and basil (g,v)

Carrot, ginger and coriander (g,v)

Desserts (g*,v)

Profiteroles filled the custard, dipped in chocolate

Mini chocolate tarts

Lemon tartlets

Seasonal fruit platter

Local cheese platter

g: gluten free v: vegetarian g*: gluten free available on request