

In Memory of

☎ 0417 233 014

Wake Menu Suggestion



This menu is designed for easy eating - 8 gourmet finger food items tray served over 2.5-3hours by waiters with a fresh napkin for each item (equivalent to a substantial meal)

Cost: \$50pp (minimum 20 guests) ... includes chef, napkins, mini plates, service platters etc.

Note: Service waiters are additional cost \$55/hour ... we suggest 1 waiter/30 guests

Butternut pumpkin
quiche topped w our
in-house relish



Giant king prawns
on turkish bread w
mary rose sauce



Seafood cakes
(prawn, scallop, fish)
w lime & coriander



Butter chicken on
mini garlic naan w
minted yoghurt



Chicken biryani in
noodle box
(Nepalese dish)



Wagyu beef sliders
w rocket and bush
tomato relish



Crispy mushroom
risotto bites (V)



Fresh gourmet
sandwiches
triangles(variety)



Notes and Additional Variations:

Tea and coffee station \$4.50pp (*setup self serve*)

Grazing / antipasto table: \$16pp - *melon fingers wrapped in prosciutto, char grilled capsicum, eggplant, zucchini, semi dried tomatoes, olives, smoked salmon, goats cheese w Turkish, double smoked sliced ham off the bone, camembert, blue cheese, cheddar & fresh mozzarella, fresh made dips, crisp breads, relishes, crudités, seasonal fruits & berries*



Finger Food Menu choices .

S/potato & fennel ravioli -
hand made w fresh pesto (V)



Mini Bao bun with spiced
chicken and asian salad

Seared scallop w caramelised
balsamic and grape must



Indonesian chicken satay
with coconut curry sauce

Flame grilled salmon w
wasabi and caramelized soy



Coconut king prawns
with garlic aioli

Lamb souvlaki skewers with
tzatziki



Crispy pork belly w char siu

Roasted kipfler potato with
sour cream and chives (V)



Roasted butternut pumpkin
tart w caramelized onion (V)

Crispy mushroom risotto
bites (V)



Beef fillet (rare)
w horseradish cream

Salt and pepper squid w
citrus aioli



Grilled lamb cutlets with
chilli jam glaze

Grilled tandoori chicken
skewers with minted yoghurt



Seafood cakes (crab, scallop,
fish) w lime & coriander

Peking Duck pancakes



Wagyu beef sliders w rocket
and bush tomato relish

Prawn and crab gyoza w
corriander and lime



Poached king prawn served in a
demi cup

South American empanada
(traditional Chilean)



Tasmanian oysters w spiced
tomato & lime salsa (gf)

Scallop sashimi, fresh lime
with asian slaw (gf)



Veg rice paper rolls with
asian dipping sauce (gf, v)

Caramelized onion w goats
cheese tartlets (v)



Thai beef salad in cucumber
rounds (gf)

Prawn biryani in noodle box
(Nepalese dish)



Butter chicken on mini garlic
naan w minted yoghurt

Blue swimmer crab wonton
cups



Smoked salmon with crème
fraiche and salmon roe

Fresh king prawn on turkish
bread w mary rose sauce



Succulent pork ribs (slow
smoked) with a smoky glaze

Tortilla cones, w king prawn,
wasabi mayo & avocado



Momo dumplings with
chicken and Nepali spices

Fish tacos with mexican style
salsa



Crostini, cream cheese and
caviar

Prices based on 20 guests minimum and exclude service staff

Note: any item can be served as a canapé, tapas meal, entrée or main meal

Create your own menu!

Canapé size: \$7 per course (8 selections = substantial meal)

Tapas/Entrée size: \$16 / plate (includes accompaniments eg. garnish etc)

Main size: \$28 / plate (includes accompaniments eg. garnish, veg, etc)

For orders and inquiries call 0417233014 www.foodbywayne.com.au

Cocktail and Petit Four Dessert Options



CHOICES

- Apple Blueberry Tart
- Apple Pie
- Banana Cream Pie
- Blueberry Tart
- Chocolate Salted Caramel Tart
- Chocolate Pecan Pie
- Italian Ricotta Tart
- Lemon Lime Tart
- Lemon Meringue Tart
- Mango Strawberry Tart
- Mixed Fresh Fruit Tart
- Mixed Red Berry Tart
- Passion Fruit Tart
- Passion Fruit & Meringue Tart
- Rhubarb & Apple Crumble Tart
- Fresh Strawberry Tart



Dessert prices based on 20 guests minimum and exclude service staff

Note: all dessert items can be served cocktail size individually or as a buffet presentation

Buffet presentation: \$18pp (6 selections)

Plated dessert: \$16 pp (individual size - larger than petit four with garnish, cream etc.)

Plated dessert variety: \$25 pp (choice of 3 petit four size with garnish, cream etc.)