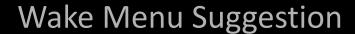
In Memory of.





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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



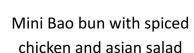
Finger Food Menu choices.



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







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)



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.)