# Food, Functions & Catering House Made Finger Food Menu

## Hot options

~Pork Spring rolls with Thai chilli sauce (can be made vegetarian)

~Southern fried Chicken with ranch dressing

~Arancini (choose one)

- Roast pumpkin, feta & pine nut
- Mushroom & leek
- Chicken & sweet corn

~Salt & Pepper Squid with garlic aioli

~Mini Quiche (can be vegetarian)

~Steamed Bao Bun (choose 1)

- Slow cooked Pork Belly in a sticky Asian caramel with slaw & kewpie
- Karaage Chicken with slaw & Kewpie
- Tempura Cauliflower with slaw & satay sauce

~Fish fillets with potato fries, tartare & fresh lemon

~Sausage rolls

~Tempura prawn tails with lime aioli

~Sliders (choose one)

- Chicken patty, Blt
- Beef patty, vintage cheddar & chutney
- Pulled Pork & slaw
- Pulled Beef with lettuce, pickles, onions, cheese & burger sauce.
- Lentil, tzatziki, tomato & lettuce

~Prosciutto wrapped scallops, seared & served topped with a lime aioli

~Lamb Kofta with Yoghurt dipping sauce

 $^{\sim}$  Kangaroo meat balls with Tomato chutney

~ Skewers (choose one)

- Tandoori chicken
- Moroccan Beef
- Teriyaki marinated Chicken

~ Crisp tortilla cups with Mexican beef & beans, topped with guacamole, sour cream & salsa

<sup>~</sup>Braised Beef & Mushroom Pie

- ~ Lamb, Chicken or vegetarian curry (choose one) served on a small pappadum topped with yogurt, fresh chilli & coriander
- ~ Vegetable Samosa served with a sweet chilli sauce
- ~ Satay Chicken Stir-fry served with Hokkien noodles & Vegetables in a mini noodle box

## Cold options

- ~ Filo cups with grilled Chicken & a Sweet corn, tomato & avocado salsa
- ~ Bruschetta (choose one)
  - Traditional Tomato, basil & Spanish onion
  - Rare roasted beef fillet, onion jam & horseradish cream
  - Smoked salmon, cream fraiche & fried capers
  - Grilled eggplant, slow roasted tomato & fetta
- ~ Sandwiches with assorted fillings
- ~ Chicken, leek & roasted capsicum frittata
- ~ Fresh Baguette (choose One)
  - Roast Beef, slow roasted tomato, onion jam, rocket & horseradish cream
  - Chicken BLT with aioli
  - Greek Lamb with cos, tzatziki, grilled eggplant & hummus
- ~Thai Beef noodle salad served in mini noodle boxes
- ~ Caramelized onion & goats cheese tart
- ~ Potato Rosti topped with Smoked Salmon & Chive sour cream
- ~ Trio of dips with fresh Turkish bread
- ~ Sushi and California rolls
- ~Poached prawn tails with Smoked Salmon mousse & dill
- ~ Marinated olives
- ~ Teriyaki marinated Chicken wings
- ~ Roulade with Chicken, grilled asparagus & spinach

## Desserts and Sweets

~Slices (choose two)

- Jelly
- Mint
- Hedgehog
- Caramel
- Rocky Road
- Lemon

- ~ Mini cheese cakes or slice (choose one)
  - White chocolate with raspberry
  - Choc mint
  - Mixed berry
  - Honey comb
  - Vanilla
- ~ Mini Brownies topped with cream & raspberries
- ~ Mini Lemon meringue pies
- ~Assorted truffles
- ~ Chocolate mousse cups with cream and fresh strawberries
- ~ Lemon & Lime tarts

#### Prices

Choose any

10 items \$70.90 + GST Per person 12 pieces per person

12 items \$78.90 + GST per person 14 pieces per person

14 items \$84.90 + GST per person 16 pieces per person

16 items \$92.00 +GST per person 18 pieces per person

#### Our Wait Staff are available for \$38 +GST per hr, per staff member

Please use menus as a guide, items subject to change due to seasonal availability & price fluctuation. If you have any special request, we would be delighted to hear them. **Debbie Gill 0419629998 debbiegill82@gmail.com**