

FINGERFOOD MENUS

All platters are \$50 each but can be altered upon request.

Cold Platters:

- Antipasto Platter with Prosciutto, Olives, Hummus, Semi Dried Tomatoes, Squid Salad & Grilled Turkish Bread Vegetable (serves approx 8-10 people)
- Gourmet cheese platter with a variety of soft and hard cheeses (8-10 people)
- Mixed finger sandwiches – 25 pieces
- Grilled Bruschetta with Tomato & Pesto – 25 pieces
- Rare roast beef Encrout with Horseradish Cream – 25 pieces
- Duck Liver Pate on Melba Toast – 30 pieces
- Smoked Salmon Cream Cheese Roulard – 30 Pieces
- Vietnamese Vegetable Rice Paper rolls – 25 pieces
- Sweet corn Blini with Cream Fraiche & Salmon Roe – 25 pieces
- Mixed Sushi Nori Rolls with Wasabi & Soya Sauce – 25 pieces
- Variety of seasonal fresh fruit (10 – 12 people)

Hot Platters:

- Vegetable Cocktail Spring Rolls with Sweet Chilli – 50 pieces
- Prawn Wontons with Nutty Sweet & Sour Dipping Sauce – 40 pieces
- Variety of Mini Quiches - 30 pieces (½ Meat, ½ Vegetarian)
- Mini gourmet meat pies – 30 pieces
- Mini gourmet sausage rolls – 30 pieces
- Chicken skewers with peanut dipping sauce – 30 pieces
- Moroccan Lamb Skewers with Yoghurt & Mint Dipping Sauce – 30 pieces
- Samosas (vegetarian) – 50 pieces
- Mini Steak Sandwiches with Caramelised Onions – 25 pieces
- Arancini (mini risotto balls) Rolled with Chicken, Leek & Grana Parmesan – 30 pieces
- Crusted Chicken Goujons with Roasted Garlic Aioli – 30 pieces
- Fish Goujons with Lemon & Chef's Tartare Sauce – 35 pieces
- Tempura Prawns with Wasabi & Soya Sauce – 25 pieces

Other platters can be designed upon request

Shot Glass:

- Bloody Mary Oyster Shots - \$3.50 each
- Spicy Vietnamese Oysters \$2.50 each
- Large Pacific Oysters with Shallot & Red Wine Vinegar - \$2.50 each

Fork & Talk in Noodle Boxes

\$8 each

- Crusted Coconut Prawns with Asian Coleslaw
- Salt & Pepper Squid with Chilli Plum Sauce
- Wok Fried Chicken & Vegetable with Hoi Sin & Thin Noodles
- Fish & Chips with Chef's Tartare Sauce & Lemon