

Finger Food Menu

Cold Selection

Cold chicken Vietnamese rice paper rolls

Variety of Sushi rolls: fresh salmon and avocado, teriyaki chicken, tempura prawn, tuna & mayonnaise and avocado rolls

Bruschetta - tomatoes, basil and oregano served on crusty bread

Atlantic smoked salmon, cream cheese on crusty bread

Pastry cup filled with chicken, corn, carrot and coriander

San Choy Bow – lettuce cup fill with minced pork, water chestnut, carrot

Peking duck pancake

Hot Selection

Pork

Thai pork spring rolls with sweet dipping sauce

Gyoza –Japanese dumpling lightly fried served with light soy sauce on China spoon

Sliced roasted pork fillet with mustard, sage and prosciutto

Thai pork balls wrapped with egg noodles

Beef and Lamb

Thai beef curry puff

Thai spicy beef salad on baked wonton pastry

Grilled rump cubes on fancy skewer served with Japanese style mayonnaise

Grilled French lamb cutlet (additional \$2 per piece)

Chicken

Thai chicken satay with roasted peanut sauce

Butter chicken served on Papadum

Thai minced chicken salad tartlet

Money bag – chicken with water chestnut wrapped in wonton pastry

Seafood

Garlic and pepper prawns

Tempura prawns with soy and ginger sauce

Chilli crusted tiger prawns with lime and fish sauce

Poached scallop with Thai spicy sauce

Salt & pepper squid

Thai fish cakes with cucumber sauce

Vegetarian

Vegetarian curry puffs

Pumpkin and carrot in chickpea batter served with chutney

Zucchini surprise – zucchini with haloumi with lemon cream

Quiche - spinach & fetta

Thai sweet corn cakes with sweet chilli sauce

Pricing:

Minimum 30 persons for finger food

Price per person (food only):

10 Selections - \$30

12 Selections - \$35

Noodle & Rice Boxes – \$8.50 small only

- Egg noodle tossed with Chinese BBQ pork, Asian greens and Thai tasty sauce.
- Steamed Jasmine rice with curry (Mussaman, Green, Red or Yellow)

Bite Size Dessert

(\$3 per piece, minimum 15 pieces per selection)

- Lemon tart/meringue
- Macadamia nut and caramel tart
- Toblerone chocolate mousse
- Mini Pavlova with berries sauce and double cream
- Choux pastries with patisserie cream
- Strawberries or blueberry tarts (seasonal)
- Delicious rhubarb and caramel slice
- Chocolate brownies
- White chocolate and macadamia nut mini muffins
- Glamorous cupcakes (minimum 10 per flavour) - \$4 ea.(medium) \$3 ea. (small)
 - Decadent Chocolate
 - Carrot and walnut
 - Lemon butterfly
 - White chocolate and raspberry
 - Egg & Dairy free chocolate
 - Lavender
 - French vanilla
 - Lemon myrtle
 - Passionfruit
 - Gluten free orange cake
 - Green Tea