



Finger Food Menu One

\$14 per person | Minimum of 20 people



PLATTERS OF HOMEMADE GOURMET PIZZA

PLATTERS OF QUICHE AND PASTRY BITES

served with a variety of dipping sauces

PLATTERS OF MINI DIM SIMS, COCKTAIL SPRING ROLLS
& CRUMBED CALAMARI RINGS

BBQ MARINATED CHICKEN DRUMMETTES

HOMEMADE COCKTAIL SAUSAGE ROLLS

GARLIC BRUSHETTA BREAD WITH BALSAMIC GLAZE

Finger Food Menu Two

\$20 per person | Minimum of 20 people



GARLIC BRUSHETTA BREAD WITH BALSAMIC GLAZE

DUSTED BABY CALAMARI WITH A GARLIC AIOLI

TEMPURA BATTERED PRAWNS

PLATTERS OF HOMEMADE GOURMET PIZZA

SWISS MUSHROOM, LEEK & SAGE RISOTTO BALLS

dusted with parmesan cheese

GRILLED CUP MUSHROOMS

stuffed with roasted pumpkin and semi dried tomatoes

BBQ MARINATED CHICKEN DRUMMETTES

PLATTERS OF CHEESES, HOMEMADE DIPS, SALAMI, CABANA & BISCUITS

ITALIAN ANTIPASTO PLATTERS

with olives, roasted capsicum, grilled eggplant, semi dried tomatoes & marinated mushrooms

Finger Food Menu Three

\$25 per person | Minimum of 20 people



GARLIC BRUSCHETTA BREAD WITH BALSAMIC GLAZE

PLATTERS OF ITALIAN ANTIPASTO

with olives, roasted capsicum, grilled eggplant, semi dried tomatoes & marinated mushrooms

PLATTERS OF HOMEMADE DIPS, SALAMI & WATER CRACKERS

CRISPY BATTERED SOFT SHELL CRAB

DUSTED BABY CALAMARI WITH GARLIC AIOLI

LAMB, ROASTED PUMPKIN & FETTA MINI FRITTATAS

SWISS MUSHROOM, LEEK & SAGE RISOTTO BALLS

dusted with parmesan cheese

THAI STYLE TIGER PRAWNS

brushed with sweet chilli, fresh lime & coriander glaze

GRILLED CUP MUSHROOMS

stuffed with roasted pumpkin and semi dried tomatoes

PLATTERS OF HOMEMADE SAUSAGE ROLLS

HERB CRUMBED CHICKEN

with honey mustard sauce

PLATTERS OF HOMEMADE GOURMET PIZZA

SEASONAL FRUIT PLATTERS

GOURMET CHEESE PLATTER

with nuts, dried fruit & water crackers

A tea & coffee station will be available for your guests to utilise throughout the night with Finger Food Menu Three.