



Finger Food Menu One

\$15 per person | Minimum of 40 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 BRUSCHETTA BREAD WITH BALSAMIC GLAZE



Finger Food Menu Two

\$20 per person | Minimum of 40 People



GARLIC BRUSCHETTA BREAD WITH BALSAMIC GLAZE

SALT & PEPPER 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 40 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

COCONUT CRUMBED PRAWNS

SALT & PEPPER 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 chili, 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