



Finger Food Menu One

\$18 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**

HONEY BBQ MARINATED CHICKEN DRUMMETTES

HOMEMADE COCKTAIL SAUSAGE ROLLS

PLATTER OF CHEESE, CABANA & CRACKERS

GF surcharge \$6 per person

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Finger Food Menu Two

\$26 per person | Minimum of 40 People



GARLIC BRUSCHETTA BREAD WITH BALSAMIC GLAZE

FISH GOUJONS WITH HOUSE-MADE TARTARE SAUCE

TEMPURA BATTERED PRAWNS

PLATTERS OF HOMEMADE GOURMET PIZZA

PUMPKIN AND RICOTTA ARANCINI

CHICKEN AND BRIE FILO

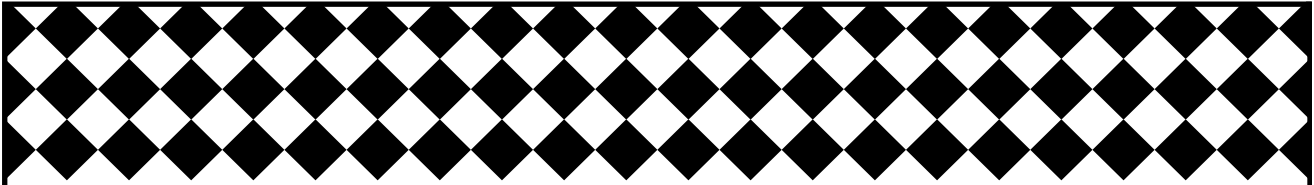
served with cranberry sauce

HONEY BBQ MARINATED CHICKEN DRUMMETTES

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

CHARCUTERIE BOARD

GF surcharge \$6 per person



Finger Food Menu Three

\$40 per person | Minimum of 40 People



RARE BEEF AND PESTO ON BAGUETTE

SMOKED SALMON AND BEETROOT PUREE BLINIS

VIRGIN BLOODY MARY OYSTER SHOOTER

(Non-alcoholic)

CAPSICUM, SWEET POTATO, AND GOATS CHEESE TART

BRAISED BEEF AND VEGETABLE FILO PIE

BUTTER POACHED SCALLOPS, NORI, WASABI AIOLI

ASSORTED SLIDERS

PETITE FISH AND CHIPS

PANKO CRUMBED CAULIFLOWER

TANDOORI CHICKEN POT

served with jasmine rice and papadums

PETIT FOURS

CHARCUTERIE BOARD

GF surcharge \$6 per person

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