



## **HOT FINGER FOOD**

### **FROM – EUROPE**

- 1 Caramelised onion and goat's cheese tarts
- 2 Roasted pumpkin, polenta and gruyere tarts
- 3 Eggplant fritters, buffalo mozzarella, sundried tomato paste
- 4 Grilled bocconcini wrapped in prosciutto, pesto
- 5 Tomato, bocconcini & olive tarts
- 6 Quiche – Lorraine, florentine
- 7 Sweet potato, Swiss cheese & rocket pizza
- 8 Fried goats cheese
- 9 BBQ eggplant, pesto & bocconcini croutons
- 10 Pesto puffs
- 11 Goat's cheese puffs
- 12 Oyster, leek and tarragon puffs
- 13 Prosciutto & asparagus rolls – in brioche (seasonal)
- 14 Polenta rusted chicken goujons, mango mayonnaise
- 15 Chicken & leek sausage rolls
- 16 Rosemary skewered quail fillets, in prosciutto
- 17 Party pies: beef, chicken or lamb - Sausage rolls
- 18 Spiced lemon, lamb & basil turnovers
- 19 Tornos Rossini; baby beef fillets topped with duck liver pate on a grille crouton spread with roasted garlic aioli

### **FROM – THE AMERICAS**

- 20 Burgers "with the lot"
- 21 Polenta crusted tartlettes with braised oxtail, orange & olive sauce
- 22 Grilled polenta, with roasted sweet potato, pinenuts & grilled cheese
- 23 Spinach and sesame seed rolls, hommus sauce

### **FROM – ASIA**

- 24 Wasabi breaded flathead fillets, sesame and lime mayonnaise
- 25 Roasted pumpkin & garam masala samosas
- 26 Vegetable, noodle & mint spring rolls
- 27 Red roast pork, ginger and hoi sin tarts
- 28 Duck confit, red bean and ginger buns
- 29 Sesame prawn and peanut toasts

**Minimum booking 24 pieces per selection for hot and cold finger food selections**

SUGGESTED MENUS AVAILABLE ON REQUEST



## **COLD FINGER FOOD**

### **FROM – EUROPE**

- 1 Basil, lime risone, tomato & onion confit, poached prawn
- 2 Oyster shots
- 3 Freshly opened oysters “Mary” (with tomato & vodka)
- 4 Blinis with sour cream & Tasmanian gravalax
- 5 Cucumber bases topped with crème fraiche and salmon
- 6 Celery skewered seviche; salmon, blue eye and cucumber, dill-yoghurt drizzle
- 7 Mini bagels with whipped cream cheese & smoked salmon
- 8 Smoked trout mousse in puff pastry
- 9 Lime cured scallop & chive tarts
- 10 Spinach & sundried tomato roulade on fried polenta
- 11 Fried artichoke & tarragon risotto
- 12 Roast capsicum mousse with shaved parmesan on polenta
- 13 Artichoke heart in air cured beef, on grilled ciabatta
- 14 Carpaccio on roasted garlic bruschetta, anchovy mayonnaise
- 15 Potato fritters with sour cream & bacon
- 16 Roasted quail & pears over roasted garlic crouton
- 17 Chicken confit, roasted garlic paste pears on bruschetta
- 18 Duck confit, mint & cucumber salsa on sweet potato galette
- 19 Tuna tartare, crème fraiche & capers

### **FROM – THE AMERICAS**

- 20 Polenta tartlettes with salsa, sour cream, guacamole & salmon
- 21 Tomato & coriander tarts, cornmeal pastry

### **FROM – ASIA**

- 22 Rice paper rolls filled with sansho pepper roasted salmon, vegetables, noodles, herbs, lime bbq sauce
- 23 Rice paper rolls, noodles, herbs, vegetables, chicken or prawn
- 24 Spiced salmon cakes, served with coconut and lime sauce
- 25 Nori rolls with salmon, avocado or roasted capsicum
- 26 Thai crab salad in cucumber
- 27 Cured kangaroo on pumpkin damper & bush tomato chutney

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SUGGESTED MENUS AVAILABLE ON REQUEST



## **FINGERFOOD CONFECTION**

**Platters of small confection items, the ideal way to complete your event**

- 1** Apple jelly tarts
- 2** Baked passionfruit cheesetarts
- 3** Caramel eclairs
- 4** Croqembouche balls
- 5** Chocolate and caramel squares
- 6** Chocolate truffles
- 7** Chocolate and haelnut truffles
- 8** Chocolate filled choux pastries
- 9** Chocolate dipped fruit
- 10** Chocolate salami
- 11** Chocolate silk and nut pie
- 12** Frangipane tarts
- 13** Glazed fruit tarts
- 14** Jam fancies
- 15** Jam tarts
- 16** Jam and cream sponges
- 17** Lamingtons
- 18** Lemon boats
- 19** Lime mousse tarts
- 20** Monte carlos
- 21** Mango mille feuille
- 22** Mango mille feuillle
- 23** Mocha sablee
- 24** Passionfruit mirror
- 25** Pecan tarts
- 26** Raspberry tarts
- 27** Sugared fruit meringues
- 28** Toffeed almond pastries