

Finger Food / Canapé's

Please feel free to design your own dishes POA

- Blue cheese tartelettes with poached pear and quince paste cube
- Individual salads: Greek; quinoa; couscous and roast vegetable; Caesar; Asian noodle and herb salad; Waldorf salad; Tuna salad; Broccoli, Bean and Walnut salad with baby spinach more avail on request...
- Olive tapenade palmier .w. goats' cheese & dill (V)
- Rare roast beef en croute .w. carrot puree & caramelized onion (DF)
- Chicken, walnut, celery & red onion tart-let (DF)
- Ham terrine .w. tomato relish & petite herb (GF, DF)
- Prawn cocktail- freshly cooked diced prawns .w. tomato, chili, coriander & lime juice served in a shot glass with an avocado mousse and dill and capers (GF,)
- Spiced lamb .w. smoky eggplant & popped chickpea (GF, DF)
- Crab, arancini ball .w. mozzarella served with dill mayonnaise
- Pumpkin arancini .w .feta served with a garlic aioli
- Smoked salmon roulade .w. dill, cream cheese .w. a caper garnish
- Chicken satay skewers
- Lamb skewer .w. tahini dressing
- Crumbed chicken bites .w. chipotle mayonnaise
- Pork belly & fennel and apple slaw topped .w. cashew crumble (GF)
- Crisp fried calamari .w. black pepper and garlic aioli,
- Bloody Mary oyster shooter (GF)
- Grilled Half shell scallop, served on a Chinese soup spoon(GF)
- Baked herbed salmon, .w. sweet potato puree and capers
- Baby chat potato filled .w. warm dukkha, sour cream cheese and chives (V, GF,)
- Bean mini quesadilla .w. chili tomato chutney, sour cream, guacamole and cheese
- Grilled and skewered tiger prawns
- Pumpkin, ricotta sausage rolls (V)
- Wild rice/quinoa cakes with tomato relish cont...
- Sweet corn fritters/pumpkin fritters/zucchini fritters w labne
- Assorted baby quiche
- Pumpkin and chorizo frittata
- Cajun chicken pieceswith chiptle aioli
- Chilli prawn/ chicken/pork wonton
- Chickpea and sweet potato cakes on a garlic crouton w chipotle mayo
- Lamb kofta with greek yoghurt
- Combination of sushi rolls with pickled ginger and wasabi & soy
- Falafel with garlic hommus
- Fresh cold prawn spoon with cocktail dipping sauce
- Garlic chili King prawn skewer with creamy lemon dipping sauce
- Minted lamb skewer with greek yoghurt dipper
- Parmesan chicken with honey aioli
- Mixed vegetable pakoras with labne



A Pinch of Spice
CATERING

- Onion jam and goats cheese tarts
- Panku crumbed prawns with garlic aioli
- Peppered beef skewer with homemade tomato chutney
- Vietnamese rice paper rolls with dipping sauce
- Rare roast beef with caramelized onion, with rocket on garlic toast
- Thai curried chicken/ braised beef/vegetable/ cocktail pies
- Smoked salmon spoon with capers and crème fraiche
- Stuffed mushroom with ricotta, thyme and garlic
- Tandoori chicken skewers with coriander yoghurt
- Tartlet with caramelized pumpkin, roast capsicum, ricotta and basil
- Chicken skewers with peanut satay sauce
- Tomato soup with cheesy toasts
- Bruschetta with salmon, basil, tomato and fetta, / olives and fetta/basil, tomato and fetta
- Indian vegetarian samoosa with cucumber and mint dipper
- Fish cakes with garlic aioli
- Spicy italian meatballs with napoli sauce
- Tempura prawns with spicy coconut dressing
- Tortilla cups with avocado salsa
- Mini hotdogs
- Ricotta and spinach pasta/ ravioli with fresh basil sauce

Boxes/bowls/boats with forks:

- Pumpkin ricotta ravioli with pesto and baby spinach
- Salt and peppered squid with garlic aioli
- Chicken, green pea and parmesan risotto
- Mushroom & thyme risotto
- Moroccan lamb meatballs with couscous and minted yoghurt
- Pumpkin, tofu and cashew curry with rice
- Fish and chips with lemon and tartare
- Butter chicken with minted yoghurt on rice/couscous
- Lamb rogan josh/chicken curry or beef curry with rice and papadams with yoghurt dressing
- Prawn/ vegetable/mushroom ravioli, napoli sauce, parmesan
- Satay chicken burger/fish burger/beef burger/crumbed chicken burger
- Caesar saad
- Beef bourginin with creamy mashed potato
- Braised beef in red wine with fettucini
- Pulled pork slider, with fennel, apple and cabbage and red onion slaw
- Moroccan chicken salad
- Fettucini carbonara
- Butternut squash stuffed with rainbow quinoa salad
- Paella
- Seafood ragu with linguini



After all the formalities, dinner and well into dancing and drinking why not offer your guests a...

Late night snack

- Hot roast beef and gravy rolls
- Warm Pulled pork sliders with fennel, apple and cabbage and red onion slaw
- Potato wedges with sour cream and sweet chilli sauce
- Gourmet sausages with spicy tomato sauce
- Roast chicken rolls with aioli
- Glazed ham hock with salads, pickles, mustards and rolls
- Cheese platter with chutney, fruit, sweets and crackers/breads

Free Delivery for orders over \$100 on the Sunshine Coast between 8am–4pm. Any orders outside this will incur a surcharge.

If required to set up and/or later remove buffet tables, food stations etc. A set up and pack down fee of \$50.00 will automatically be added to your invoice per day.

All individual delivery items have a minimum of 10 serves per item (excluding beverages).

A Minimum period of 48hours between ordering and delivery required.

A 50% deposit required on ordering and final payment due on delivery. Cash or bank transfer

Menu selections are subject to change, availability and are seasonal. Please note that food is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans),

Peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats & spelt) and celery