

## PARTY FOOD MENU SPRING/SUMMER 2013

Why cook when you can afford to cater? For a more casual style event or for those on a specific budget our party food menu is designed to still impress your guests but not break the bank balance! Hand crafted small bites that can be delivered already plattered or in foils to be reheated then served.

### Cold Selection

Caramelised Onion, Feta & Olive Mini Quiche **v**  
Kale, Potato & Parmesan Tortilla **v, GF**  
Tartlet-Tomato, Mozzarella, Rocket, Pesto **v**  
Miso Eggplant & Rice Noodle Vietnamese Rolls, Nuoc Cham **v**

Lime & Chilli King Prawns, Ponzu Mayo **GF**  
Prawn, Green Papaya & Mango Salad, Corn Tortilla Cups **GF**  
Smoked Salmon, Caper Cream, Rocket Mini Buns

Shredded Duck, Coconut & Kaffir Lime Pancakes, Cucumber Batons  
Chicken Satay, Peanut Dipping Sauce  
Roast Beef, Béarnaise, Rocket & Cherry Tomato Crostini  
Poached Chicken, Preserved Lemon & Tarragon Finger Sandwiches

### Hot Selection

Caramelised Onion, Feta & Kalamata Olive Mini Pizzettas **v**  
Spinach, Ricotta & Pine nut Pie, Parmesan Crust  
Porcini & Spinach Arrancini, Red Pepper Aioli **v, GF**  
Asian Vegetable Spring Rolls, Chilli Lime Dipping Sauce

Panko & Sesame Crusted Prawn Skewers, Asian Cocktail Sauce  
Barramundi & Asian Vegetable Spring Rolls, Chilli Lime Dipping Sauce  
Snapper Coujons, Caper & Tarragon Dipping Sauce

Pork & Fennel Sausage Rolls, Spiced Chutney  
Chicken, Almond & Cinnamon Filo Cigars, Preserved Lemon Aioli  
Spiced Beef Empanadas, Coriander & Spring Onion Sour Cream  
Tandoori Chicken Skewers, Minted Yoghurt **GF**