



## ***Traditional Finger Food***

***All options include:***

***Dips (Gluten Free = GF), Breads and Crackers:***

*Beetroot Tapenade*

*Black Olives Tapenade*

*Sardella (capsicum and anchovies)*

*Hummus*

*Provençal Tapenade (black olives, anchovies and capers)*

*Turkish bread and rice crackers*



***Plus, one of the following options:***

***Additional service staff required \$60 2 hrs for 61 – 80 pax options***

***Option 1 - \$15.60 person 40-60 pax***

***\$13.20 person 61-80 pax***

***Approx 7-8 pce per person***

*Assorted mini quiches*

*Assorted mini pizzas*

*Bacon & cheese croquettes*

*Calamari rings*

*Chicken dim sins*

*Chicken strips*

*Mini beef croquettes*

*Sour cream & chives potato wedges*

*Vegetable samosas*

*Vegetable spring rolls*



***Option 2 - \$18 per person 40-60 pax***

***\$15.60 per person 61-80 pax***

*Assorted mini quiches*

*Assorted mini pizzas*

*Calamari rings*

*Chicken satay skewers*

*Mexican meat balls*

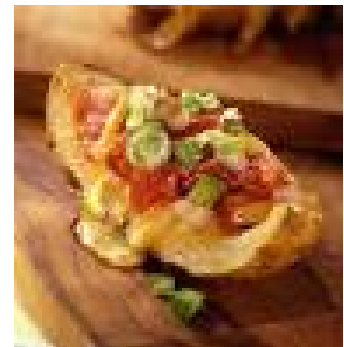
*Mini Beef dim sins*

*Shrimp wontons*

*Sour cream & chives potato wedges*

*Vegetable curry samosas*

*Vegetable spring rolls*



**Option 3-- \$19.20 per person 40-60 pax**  
**\$16.80 per person 61-80 pax**

*Assorted mini pizzas*  
*Bacon & cheese croquettes*  
*Calamari rings*  
*Chicken garlic balls*  
*Cocktail spring rolls*  
*Mexican meet balls*  
*Shrimp wontons*  
*Sour cream & chives potato wedges*  
*Tomato & mushroom quiches*  
*Vegetable curry samosas*



Includes: chef and kitchen hand, bowls and cutlery, serving trays, napkins, sauces, cleaning

**Healthy Conscious Finger Food**

Tantalizing selection of homemade finger food, prepared with fresh ingredients and a mix of international dishes that will surprise your taste buds.

**20-39 pax: \$42.00**

**40-59 pax: \$36.00**

**60-80 pax: \$33.60**

*Additional service staff required \$60 2 hrs for 61 – 80 pax options*

***Option 1***

**Dips (Gluten Free = GF), Breads and Crackers:**

Beetroot Tapenade  
Black Olives Tapenade  
Hummus  
Provençal Tapenade (black olives, anchovies and capers)  
Sardella (capsicum and anchovies)  
Turkish bread and rice crackers

**Cocktail Snacks:**

Cod Fish Balls  
Kibe (Middle -Eastern Meat Balls)  
Marinated Roasted Pumpkin Bites  
Mediterranean Bruschetta  
Mini Pumpkin and Feta Frittata **GF**  
Pastry Wrapped Chorizo Puffs  
Spicy Coxinha (Deep Fried Spicy Chicken Dumpling)  
Veggie Samosas



## *Option 2*

### **Dips (GF), Breads and Crackers:**

Beetroot Tapenade  
Black Olives Tapenade  
Hummus  
Provençal Tapenade (black olives, anchovies and capers)  
Sardella (capsicum and anchovies)  
Turkish bread and rice crackers



### **Cocktail Snacks:**

Cod Fish Balls  
Falafel Balls **GF**  
Feta, Basil and Semi Dry Tomatoes Skewers **GF**  
Green Thai Curry Fish Kebabs **GF**  
Kibe (Middle Eastern Meat Balls)  
Marinated Roasted Pumpkin Bites **GF**  
Mediterranean Bruschetta  
Pumpkin and Sage Risotto Bites



## *Option 3*

### **Dips (GF), Breads and Crackers:**

Beetroot Tapenade  
Black Olives Tapenade  
Hummus  
Provençal Tapenade (black olives, anchovies and capers)  
Sardella (capsicum and anchovies)  
Turkish bread and rice crackers

### **Cocktail Snacks:**

Cod Fish Balls  
Falafel Balls **GF**  
Kibe (Middle -Eastern Meat Balls)  
Mediterranean Bruschetta  
Pastry Wrapped Chorizo Puffs  
Red Caps and Spinach Roulades  
Roasted Potato, Olives and Capers Skewers **GF**  
Zatar Esfira (Middle –Eastern bread)



This menu includes: chef and kitchen hand, serving trays, cups, sauces, napkins and cleaning.

TRAVEL SURCHARGES: Brisbane \$150; Brisbane Nth \$200; Sunshine Coast \$250

