

Culinary Temptations

PRIVATE CATERING SERVICE

Finger Food Menu Selections

Finger Food No. 1

(\$45.00 per person, choose a maximum of 12 savoury items; or 9 savoury items and 3 dessert items, making up a total of 12 items, which will replace a full meal)

Chicken dim sum in spicy tomato coulis
Egg frittata with basil pesto
Crispy vegetable spring rolls served with sweet chilli sauce
Flaky spinach and ricotta turnovers and chickpea samosa
Various miniature quiches with melted Swiss cheese
Curry egg sandwich triangles
Tuna and roasted eggplant sandwich fingers
Mixed cheese platter with cherry tomatoes and crackers
Mixed raw vegetable platter with cherry tomatoes and crackers
Mixed raw vegetable platter served with light garlic yoghurt dip
Miniature pastry shells with smoked salmon mousse and horseradish cream
Shrimp cocktail in delicate cocktail mayonnaise served in a bamboo boat
Chicken skewer in satay sauce
Homemade pizza includes: tomato, mozzarella, mushroom and bacon
Beef skewer in garlic and chilli marinade
Smoked salmon and horseradish cream in a flat bread wrap
Asian pork dumplings in soy and garlic sauce
Crumbed and deep-fried Nile perch fish fingers with tartar sauce
Veal chipolata with French mustard
Brown lentil cassoulet with lamb sausage
A selection of sushi rolls with Asian soy sauce

Finger Food No. 2

(\$55.00 per person, choose a maximum of 12 savoury items; or 9 savoury items and 3 dessert items, making up a total of 12 items, which will replace a full meal)

Oven roasted chat potato with raclette cheese wrapped in prosciutto
Deep-fried prawn cutlets in a cucumber and garlic yoghurt sauce
Flaky spinach and ricotta turnovers and chickpea samosa
Crumbed and deep-fried whiting fillet fingers with tartar sauce
Chicken dim sums in spicy tomato coulis
King prawn canapé on avocado mousse and olive tapenade
Beef rump skewers in garlic and chilli marinade
Lamb tenderloin with a Moroccan yoghurt sauce
Smoked salmon canapé with horseradish cream and caper

Couscous salad with roasted eggplant and cherry tomato served in a bamboo boat
Delicate brie on a light fruit loaf
Blue cheese, honey and sundried tomato mousse in a delicate pastry shell
Thai fish cakes with a coriander sauce
Quality air-dried beef and prosciutto platter with Swiss cheeses
Miniature beef hamburgers with beetroot on a crusty sourdough bun
Vegetable frittata with basil and parmesan
Garlic prawn skewers in chilli and lemon oil
Atlantic salmon morsel in a dill and chive coating
Beef goulash with steamed rice served in a miniature lunch box
A selection of sushi rolls with Asian soy sauce

Finger Food No. 3

(\$65.00 per person, choose a maximum of 12 savoury items; or 9 savoury items and 3 dessert items, making up a total of 12 items, which will replace a full meal)

Ash goat cheese on Turkish bread with sundried tomato relish
A selection of quality sushi rolls with a ginger soy sauce
King prawn canapé on avocado mousse and smoked almond Crumbed and deep-fried whiting fillet fingers with tartar sauce
Fresh Pacific or Sydney rock oysters served with: mango chilli and lime dressing, cucumber and dill vinaigrette, and natural combinations
Delicate tuna steak on roasted potato tian and caper butter
Roasted beef tenderloin on a crispy ciabatta bread and rocket pesto
Grilled lamb cutlets with garlic and dukkah yoghurt sauce
Roasted salmon cube marinated in a fresh herb and virgin olive oil dressing
Smoked salmon on blini with salmon caviar and sour cream
Crispy fried king prawns served with a cocktail sauce
Seared scallops on a sweet potato purée and coriander sauce
Beef tortellini with parmesan and white truffle oil Roasted vegetable egg frittata with basil and parmesan Peeking duck and rice noodle salad served in a bamboo boat
Caramelised onion and goat cheese cream tartlet
Poached Atlantic salmon delight served on rocket and salmon caviar
Porcini and green pea risotto served in a miniature lunch box
Char grilled haloumi on parsley and cashew nut salad
King prawn skewer in garlic and ginger dressing Hardboiled quail egg rested on beetroot relish and chive sour cream

Dessert Items for Finger Food Options

(You may choose a maximum of 9 savoury items within a chosen menu option and any 3 dessert items listed below, which makes up a total of 12 items for each finger food option)

Homemade Swiss apple tart
Mud cake with strawberries
Fruit skewers with mint
Miniature ice-cream cones
Mango, lemon and berry sorbets
Profiteroles filled with Grand Marnier custard
Miniature meringues topped with chestnut purée
Passionfruit cheesecake
Miniature *crème brûlée*
Swiss carrot cake with lemon frosting
Lemon curd tartlets with blueberry
Small oats and fruit cocktail with Chantilly cream
Individual pavlovas with fresh seasonal fruits
Miniature muffins with jam mousse
Chocolate fondue with banana and strawberries
Mixed berry mousse served in a shot glass
Vanilla bean panna cotta with seasonal fruit coulis
Petit seasonal fruit and vanilla custard tartlets
Chocolate éclairs with Chantilly cream
A platter of assorted seasonal fresh fruits