

Finger Food

Choose from our delicious list below to create your own customized menu

Minimum order 2 dozen per item. **\$36.00p/dozen**

Canapés – cold

- Mini frittata muffins topped with sour cream & shaved ham
- Individual spoons of Greek lamb salad with creamy fetta
- Ratatouille tarts topped with roasted pine nuts (V)
- Antipasto skewers of pesto marinated bocconcini, prosciutto, cherry tomato and olives
- Grilled butterflied prawns marinated in lime, garlic and coriander, served in oriental spoons with a mango mayonnaise.
- Goats cheese, herb and crepe roulade (V)
- Japanese nori and sushi roll selection with soy and pickled ginger
- Ribbon sandwiches layered with chicken, mayonnaise, avocado, ham and chutney
- Smoked salmon and green bean parcels with lemon and pepper dressing.

Canapés – hot

- Mini bamboo steamers filled with a duo of Asian dumplings served with a sweet soy dipping sauce
- Lamb Kofta with a pistachio crust and a Taztiki dipping sauce
- Individual Peking duck pancakes with hoi sin
- Bean and sprout parcels wrapped in Yakitori marinated beef
- Parmesan crusted chicken skewers with a yogurt and coriander sauce
- Mini beef burgundy pies with homemade tomato relish
- Baby mushrooms stuffed with cream cheese, spinach and semi dried tomatoes served on garlic crouton (V)
- Crunchy coconut prawns with a chili and lime mayo
- Mini roasted pepper & rice Frittata with red pepper relish (V)

Mini Petit Desserts- \$39.00p/dozen

- Chocolate & honeycomb mousse pots
- Individual mini lemon meringue pies
- Mini Pavlov a's topped with fresh cream, berries and passion fruit.
- Assorted petite fours selection of lemon tarts, chocolate praline and tiramisu.
- Selection of strawberry and chocolate macaroons
- Gourmet assorted mini éclairs: selection of raspberry, passionfruit, coffee and chocolate éclairs - **\$28 per 6 éclairs**

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Stand & Socialize

The ideal solution for those wanting a more substantial meal without the fuss of a plated, sit down dinner.

Minimum order 2 dozen of each item.

\$ 14.00 each

- Bamboo boats of lightly spiced oven roasted sweet potato wedges served with tomato relish and crème fraiche (Vegetarian)
- Sticky mini chicken drumettes served on a tangy roasted corn & avocado salad
- served in bamboo bowls
- Teriyaki salmon skewers served on Vietnamese noodles in individual noodle boxes
- Butter chicken served on coconut rice with mini pappadom's
- Individual cottage pies topped with creamy pumpkin mash and homemade tomato relish
- Chinese sesame noodles with fried eggplant (Vegetarian)
- Redcurrant and rosemary glazed lamb cutlets served on creamy polenta
- Moroccan Lamb served with citrus cous cous and fresh minted yoghurt

*Prices include supply of food, crockery, cutlery and serving equipment for menu chosen. Tea, coffee facilities, staff hire, glassware & linen not included. Please see **Terms & Conditions**. GST included*

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