

The Catering Wizards

GOURMET FINGER FOOD MENU 3

This menu is ideal for those formal occasions like 50th Anniversaries, 50th birthdays, Engagements or Weddings. Those special occasions when you want to spoil yourself and your guests. The staff carries the food around on trays whilst your guests are either standing or seated.



50 people \$16.50 per person

100 people \$15.00 per person

○ We have a minimum of \$ 600.00 Updated: 1st Oct. 2012

Hors d'oeuvres

We will have silver trays of assorted dips, cheeses and other assorted nibbles, complimented by a julienne of vegetables and savory biscuits, which will be taken around to your guests.

Roast Beef croutons.

Roast rare seasoned beef, rocket lettuce, on a crisp crouton, crème horseradish & tomato relish. Also smoked salmon with cream cheese & tomato & boccocini.

Risotto balls (gluten free)

Delicately cooked risotto, cheese, herbs & corn flour.

Vegetarian Nori Rolls (gluten free)

Koshihikari Rice, cucumber, horseradish served with Wasabi

Sushi rolls (gluten free)

Assorted pieces of fresh handmade sushi served with wasabi and soy sauce.

Cajun Meat Ball (gluten free)

Pork & beef mince, onion Cajun seasoning served with plum sauce

Grilled Chicken satay (gluten free)

Tender loin of chicken grilled on a satay stick

Oriental Spring rolls

Vegetarian spring rolls served with sweet chili sauce

Oriental Samosas triangles

A Vegetarian mild curry pastry.

Gourmet pies

A selection of petite pies (lamb & rosemary, beef & black pepper)

Fresh fruit (gluten free)

A selection of seasonal fruits

Gourmet Pastries

Sausage rolls, spinach & ricotta plus dipping sauce.

Prawn skewers

Green prawns marinated on skewers

Frittatas (gluten free)

Freshly made spinach & ricotta, vegetarian.

We supply staff to heat, present & carry the food around at no extra charge for 2 hrs.

All our staff is professional and uniformed for the occasion. We supply the serviettes. We leave a minimal mess for you to clean up.

For all your catering needs