

# MINGLE & JINGLE WITH US







# Canape Functions

From formal to casual get togethers, our finger food is the perfect menu option.

Our menu has been carefully thought out to allow for cost-effective options & a self-service buffet for your guests, that can be delivered to your location.

Depending on the size and format of your event, our finger food catering can also be completely serviced by waitstaff and a chef team to cook and plate up onsite. Our Finger Food menu allows for flexibility in catering service style to suit any event.

## Finger Food Packages

A selection of Hot & Cold

4 x canapes = \$19.5

6 x canapes = \$28.8

8 x canapes = \$38.5

**IF YOU ARE WANTING TO ADD SOMETHING EXTRA FOR YOUR FUNCTION, WE RECOMMEND OUR LIVE FOOD ACTIVATIONS, DESSERTS & GRAZING PLATTERS**

**SCAN QR TO SEE MORE OPTIONS OR CALL OUR OFFICE TO CHAT ABOUT YOUR EVENT**





# Surf n Turf BBQ

\$65pp

Minimum 50 guests

+ Chef & Team (extra charges apply)

## Salads

Calamari salad, lemon, baked fennel, shaved radish gf / df / nf

New potato salad, capers, mint, parsley, mayonnaise gf / df

Seasonal salad leaves w balsamic dressing gf / df / nf

Selection of Artisan Breads - Olive bread, focaccia & baguettes

## Grill

Queensland prawns, lime, sweet chili mango sauce gf / df / nf

Grass fed porterhouse minute steaks, red capsicum chimichurri gf / df / nf

Beer brine bbq chicken thighs df / nf

Pork & fennel sausages gf / df / nf

Grilled corn cobettes, italian herbs, olive oil dressing gf / nf / vgn

Cocktail Sauce

Tomato sauce, BBQ sauce, American mustard

## Dessert

Cheesecake & berry trifle gf / nf

## Vegetarian & Vegan Guests

Grilled field mushroom, red capsicum chimichurri gf / nf / vgn

Cumin Spiced tofu, vegetable kebabs, vegan aioli gf / nf/vgn

Vegan sausages vgn

Cherry dark chocolate coconut mousse trifle gf / vgn

More bbq options [here!](#)





# Carvery Buffet

\$75pp

Minimum 50 guests  
+ Chef & Team (extra charges apply)

## Salads

Cumin roasted pumpkin, pepitas, puff quinoa gf / vgn / nf  
Chargrilled broccoli, capsicum, shaved parmesan, preserved lemon dressing gf / nf  
Seasonal salad leaves, cucumber, tomato  
Selection of dressings – lemon & herb  
Selection of Artisan Breads - Olive bread, focaccia & baguettes

## Carvery

Roast Angus beef striploin gf / df / nf  
Twice cooked five spiced free range pork Belly gf / df / nf  
Red wine jus, mushroom sauce, horseradish cream, apple marmalade, gourmet mustard

## Buffet & Sides

Grilled orange & ginger glazed chicken thighs gf / df / nf  
Seasonal roast vegetable gf / vgn / nf  
Roast potato w thyme salt gf / vgn / nf

## Dessert

Seasonal fresh fruit platter  
Petit house made macerated christmas pudding served warm w dollop cream & custard  
Pavlova w lemon curd, seasonal mixed berries & double cream gf / nf

## Vegetarian & Vegan Guests

Vegetable Wellington  
Seasonal mushroom ragu gf / vgn / nf  
Roasted butternut squash gf / vgn / nf  
Baked cauliflower, basil, slow baked cherry tomatoes gf / vgn / nf  
Cherry dark chocolate coconut mousse trifle gf / vgn







# Sharing Feast

\$75pp

Minimum 50 guests

+ Chef & Team (extra charges apply)

## Mains

### SELECT TWO

Twice cooked pork belly, homemade apple marmalade & ginger, honey jus gf / df / nf

Roast turkey breast, w sage & chestnut stuffing, cranberry sauce, christmas gravy +n

Buttermilk brined roast leg of lamb, harissa, mint yoghurt dressing gf / nf

## Vegetarian / Vegan Guests

Seasonal mushroom ragu gf / vgn / nf

Roasted butternut squash gf / vgn / nf

Baked cauliflower, basil, slow baked cherry tomatoes gf / vgn / nf

## Sides & Salad

Grilled broccolini, gremolata nf

Roast potato, rosemary, sea salt gf / vgn / nf

Roast carrots, fennel seeds, almonds gf / vgn / +n

Seasonal salad leaves, cucumber, tomato & balsamic dressing gf / df / nf

## Desserts

### SELECT TWO

Pavlova w lemon curd, seasonal mixed berries & double cream gf / nf

Petit house made macerated christmas pudding w caramel mousse

Soft centred chocolate pudding, pear gel & dollop cream

Cheesecake & berry trifle gf / nf

## Included

Seasonal fresh fruit platter

Selection of Artisan Breads - Olive bread, focaccia & baguettes

### ADD ON SHARING ENTRÉE \$18

Dill marinated prawns, cocktail sauce, lemon gf / df / nf

Antipasto board of fine Victorian cured meats, buffalo mozzarella, provolone cheese, charred grilled vegetables & olive misto



# Dessert Station

\$20 pp  
Minimum 50 guests  
+ Chef & Team (extra charges apply)

Strawberry popsicle, lavender scented burnt meringue gf/nf  
Dark chocolate coffee cups, milk chocolate mousse, popping candy gf/nf

Build your own Eton Mess

Cinnamon and orange berry compote, Krish marinated cherries, passion fruit gel, vanilla bean cream, toasted almonds

## Desserts Extras

\$8 per serve - all individual serves

Cheesecake & berry trifle gf / nf

Pavlova w lemon curd, seasonal mixed berries & double cream gf / nf

Petit house made macerated christmas pudding w caramel mousse

Soft centred chocolate pudding, pear gel & dollop cream

## Christmas Sweets Grazing Box

\$89

35 Pieces - Contains Nuts

Fruit mince pie

Almond macaron

Christmas cookie

Goey fudgy brownie

White chocolate raspberry lime truffle pop

Tropical fruit trifle



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