



**Fabulous Finger Food
Finger Food Catering Menu 2010**

Melbourne

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FINGERFOOD MENUS

Menu 1 - Starter Package

5 pieces per head is perfect for morning or afternoon teas, or where a time frame of the event is quite limited and only light refreshments are required.

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)



5 pieces per guest is \$5.95 inc GST per guest

Menu 2 - Classic Package

Menu 2 – Classic works well for small evening style functions for an approximate 1.5 hour service of foods.

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)
- **Chicken Breast Fillet Bites**
(Coated with a light tempura style coating, served with Honey Mustard)
- **Flame Grilled Beef Meatballs**
(Premium mince and Italian herbs, served with a BBQ sauce)
- **Cocktail Sized Nori Sushi Rolls**
(A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce)



8 pieces per guest is \$8.95 inc GST per guest

Menu 3 - Premium Package

Menu 3 – Premium 10 pieces per head works well for all evening style functions, be it a corporate function or a milestone private birthday function.

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)
- **Chicken Breast Fillet Bites**
(Coated with a light tempura style coating, served with Honey Mustard)
- **Flame Grilled Beef Meatballs**
(Premium mince and Italian herbs, served with a BBQ sauce)
- **Cocktail Sized Nori Sushi Rolls**
(A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce)
- **Crumbed Calamari**
(Fresh calamari, lightly coated in breadcrumbs, served with a light aioli)
- **Vol Au Vents**
(Spinach and Ricotta, Chicken & Mushroom, Ricotta & Bacon)



10 pieces per guest is \$10.95 inc GST per guest

Menu 4 - Deluxe Package

Deluxe Package works very well for heavier style functions, or even to replace a light dinner. This will allow for service of 2.5 - 3 hours.

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)
- **Chicken Breast Fillet Bites**
(Coated with a light tempura style coating, served with Honey Mustard)
- **Flame Grilled Beef Meatballs**
(Premium mince and Italian herbs, served with a BBQ sauce)
- **Cocktail Sized Nori Sushi Rolls**
(A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce)
- **Crumbed Calamari**
(Fresh calamari, lightly coated in breadcrumbs, served with a light aioli)
- **Vol Au Vents**
(Spinach and Ricotta, Chicken & Mushroom, Ricotta & Bacon)
- **Sesame Prawn Toasts**
(An Asian Yum Cha classic!, Served with a Sweet Chilli Sauce)
- **Frittata**
(A variety of gourmet fillings within. A classic Savoury dish)



12 pieces per guest is \$12.95 Inc GST per guest

Menu 5 - Banquet Package

The Menu 5 Banquet package, works well to replace a dinner for your guests in the style of finger food. There is a great selection of both cold and hot dishes available.

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)
- **Chicken Breast Fillet Bites**
(Coated with a light tempura style coating, served with Honey Mustard)
- **Flame Grilled Beef Meatballs**
(Premium mince and Italian herbs, served with a BBQ sauce)
- **Cocktail Sized Nori Sushi Rolls**
(A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce)
- **Crumbed Calamari**
(Fresh calamari, lightly coated in breadcrumbs, served with a light aioli)
- **Vol Au Vents**
(Spinach and Ricotta, Chicken & Mushroom, Ricotta & Bacon)
- **Sesame Prawn Toasts**
(An Asian Yum Cha classic!, Served with a Sweet Chilli Sauce)
- **Frittata**
(A variety of gourmet fillings within. A classic Savoury dish)
- **Quiche**
(Tomato and Onion, Spinach, Asparagus, Lorraine- Egg and Bacon)
- **Spinach and Ricotta Cheese Rolls**
(A perfect vegetarian option, Pastry roll with spinach and ricotta cheese)
- **Prawn Skewers**
(Marinated with honey and rosemary, and grilled to perfection)

15 pieces per guest is \$15.95 inc GST per guest



Menu 6 - Smorgasbord Package

Menu 6 – Smorgasbord, allows for a heavy dinner replacement finger food style function. With over 20 different choices available, you are sure to please all your guests' different tastes!

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)
- **Chicken Breast Fillet Bites**
(Coated with a light tempura style coating, served with Honey Mustard)
- **Flame Grilled Beef Meatballs**
(Premium mince and Italian herbs, served with a BBQ sauce)
- **Cocktail Sized Nori Sushi Rolls**
(A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce)
- **Crumbed Calamari**
(Fresh calamari, lightly coated in breadcrumbs, served with a light aioli)
- **Vol Au Vents**
(Spinach and Ricotta, Chicken & Mushroom, Ricotta & Bacon)
- **Sesame Prawn Toasts**
(An Asian Yum Cha classic!, Served with a Sweet Chilli Sauce)
- **Frittata**
(A variety of gourmet fillings within. A classic Savoury dish)
- **Quiche**
(Tomato and Onion, Spinach, Asparagus, Lorraine- Egg and Bacon)
- **Spinach and Ricotta Cheese Rolls**
(A perfect vegetarian option, Pastry roll with spinach and ricotta cheese)
- **Prawn Skewers**
(Marinated with honey and rosemary, and grilled to perfection)
- **Thai Fish Cakes**
(Thai spices & a dash of chilli! Served with sweet chilli sauce!)
- **Risotto Balls**
(Risotto, rolled into fingerfood and coated in a light crumb - a variety of fillings)
- **Green Curry Chicken and Coriander Tartlet**
(Curry chicken dish, served in a pastry tartlet open cocktail pie)
- **Bruchetta**
(Roma tomato, Spanish onion, basil, garlic and olive oil, atop crusty bread)
- **Prawns Cold**
(King prawn cutlets, ready to enjoy! Served with Seafood cocktail sauces)



20 pieces per guest is \$19.95 inc GST per guest

GOURMET FINGERFOOD MENUS

When only the best will suffice! Fabulous Fingerfood offers a range of gourmet fingerfood canapes!

This style of fingerfood is extremely popular with Weddings, corporate functions, engagements, product launches, or for any other special occasion where your after something to impress your guests!

We have a range of Hot fingerfood, Cold Fingerfood, and dessert fingerfoods to suit any occasion. With gourmet menus, you have the choice to construct your own menu, and we recommend that you book in for a sample demonstration to talk to one of our function coordinators to help you construct a menu to suit your needs and tastes!



Just alike all of our fingerfood, our gourmet finger food is hand made to your order in our factory, fresh for your individual function! We guarantee the highest quality, freshest produce and best presentation to make your function a success,



Pricing PER GUEST

Choose 6 Items (any combination hot or cold) = **\$14.95 INC GST**
Choose 8 items (any combination hot or cold) = **\$18.95 INC GST**
Choose 10 items (any combination hot or cold) = **\$21.95 INC GST**
Choose 12 items (any combination hot or cold) = **\$24.95 INC GST**
Choose 15 items (any combination hot or cold) = **\$29.95 INC GST**

Desserts PER GUEST

Per Item per guest = **\$3.00 per guest INC GST**



Hot Meat Options

- **Chinese Chilli Meatball - (M)**

Chinese spices and crisp water chestnuts with just a touch of Chilli

- **Tuna Mornay Open Tartlets - (M)**

An open tartlet made with a fresh pastry, filled with a creamy tuna and vegetable mix

- **Lime Duck Balls - (M)**

Breast of Duck with native lime infused into the meatball

- **Grilled and glazed prawn skewers - (M)**

Market fresh prawns, placed on skewers and served with a honey soy glaze

- **Pork and Lemongrass Spring Roll**

A very special mix of pork and the intense fresh lemongrass taste make for a refreshing take on a classic favourite!

- **Chinese Chicken Dumplings(M)**

Authentic Chinese style pastry dumpling with chicken and crispy Asian vegetables

- **Marinated lamb cutlets - (M)**

Garlic and herb marinated cutlets, fresh from the grill! served in a Greek style with Tzatziki dip

- **Satay Chicken Skewers - (M)**

An authentic Thai dish, Served with a satay dipping sauce

- **Thai Chicken & Basil Pattie - (M)**

A chicken patty with the fresh Flavours of coriander, basil, lemon and red curry

- **Butter Chicken Roti - (M)**

Toasted almonds and fresh chicken gently cooked in a creamy tomato and yogurt sauce, wrapped in a light roti bread

- **Polpettini - (M)**

A classic Italian Flavored meatball with a blend of veal, mushroom, and fresh herbs

- **Salmon Involtni - (M)**

Smoked Salmon and garlic and lime dressing wrapped in a pastry involtni dough

- **Marinated Barramundi sticks - (M)**

Served on a kebab style, a stick of grilled Barramundi, marinated in Coriander and garlic

- **Chipolata Sausages - (M)**

Small Italian style sausages served with onion jam & horseradish cream - straight from the grill

- **Peppered Beef Mignon - (M)**

Scotch fillet steak wrapped in bacon and served on a toothpick with a peppered Béarnaise sauce

- **Miniature Chicken Pie**

Petite in size, tasty and attractive looking pie with an interesting creamy chicken filling

- **Salt and Chilli Squid Tentacles - (M)**

Crispy squid tentacles with salt and Chilli batter

- **Stuffed Mushrooms with Blue Cheese and Bacon - (M OR V)**

Small Fingerfood size mushrooms, stuffed with rich and creamy textured blue cheese and bacon

Hot Meat Options (cont')

- **Miniature crab cakes - (M)**

Fresh mud crab served in a finger food sized portions and served with a herb mayonnaise

- **San Chow Boi - (M)**

Pork and Chinese vegetables in a Chinese bbq style mixture served in individual lettuce cups

- **Peking Duck Pancakes - (M)**

Authentic Peking duck recipe, with a hoi sin sauce, cucumber and other Asian vegetables wrapped in a pastry pancake)

- **Crispy Squid and Noodle Balls**

Balls of fresh squid and rice noodles, deep fried and crispy outer.

- **Chicken and Mushroom Filo**

Creamy chicken and mushroom in a white wine sauce, within a flaky filo pastry.

- **Moroccan Lamb Puff**

Pastry filo puffs with a spicy lamb in a Moroccan style marinate.

- **Satay Beef Skewer**

Authentic Thai style beef served and presented on a skewer with a peanut satay dipping sauce.

- **Crunchy Red Lentil Fritter with fresh mint**

Crisp and crunchy style red lentils in a deep fried fritter topped with fresh mint.

- **Lamb Kofta**

A Middle Eastern meatball, served on skewers. Rich flavours from South Asia / Middle East.

- **Crispy Scallops**

Crumbed scallops, with a creamy aioli dipping sauce.

- **Chicken Dumpling**

An Asian style dumpling with chicken, mushroom, and water chestnut.

- **Bacon Wrapped Sirloin with Gorgonzola**

A sirloin steak, wrapped in bacon with a creamy gorgonzola cheese, served on skewers.

- **Franks in Blanket**

A classic finger food, of hot dogs, wrapped in a pastry and served with a house made tomato relish.

- **Garlic glazed lamb, Yarra valley feta, lemon thyme tart**

Roasted lamb, glazed with a honey, garlic and rosemary, served with feta, lemon and thyme in a pastry tart

- **Chorizo, leek & charred bell pepper tartlet.**

A pastry tartlet, with chorizo, leek, and bell pepper, with boccocini cheese

- **Honey orange glazed pork skewer, crisp ginger speckles**

A zesty marinate of orange and honey, glazed over a pork and ginger combination on a skewer.

- **Scallop brochettes with fresh lemon**

Served hot, fresh scallops served on skewers/brochettes drizzled with fresh lemon

- **Rare seared tuna with wasabi and crouton**

Seared fresh Tasmanian tuna, served rare with a tangy wasabi topping

- **Duck rillettes with salsa Verde**

Duck Rilletes / Pate served on a individual Melba toasts, topped with an Italian salsa Verde

- **chicken and camembert parcel**

A creamy mixture of chicken with camembert in a filo pastry parcel.

Hot Meat Options (cont')

- **Stuffed Chillies**

A Mexican style finger food, baby chillies, with a chilli con carne style filling

- **Bacon, spinach and haloumi roll**

Short cut prime bacon, chopped spinach and haloumi in a small individual roll

- **pork and veal sausage rolls**

Although often considered a basic option, these sausage rolls are a take on the old classic. A mixture of prime pork and veal in a buttery flaky pastry.

- **polenta wedges with boccincini pesto and basil**

Crispy shallow fried polenta wedges, topped with a melting boccocini pesto and basil mixture.

- **Thai fish bites flavoured with ginger, coriander and coconut**

Thai fish cakes, topped with a ginger, coriander and coconut topping

- **Moroccan chicken balls served with minted yoghurt**

Spicy Moroccan chicken bites, served with a soothing minted Mediterranean style yoghurt dip

- **prawn en crouete served with wasabi mayonnaise**

Fresh prawns, wrapped in pastry and baked, served with a wasabi infused mayonnaise

- **Szechuan pepper chicken with tomato chilli jam**

An Asian pepper style chicken pieces, served with a bush tomato chilli jam

- **Chicken Shu Mai**

Premium dim sim style chicken, served with a Vietnamese dipping sauce

- **baby lamb and mint meat pies**

Medium-Rare lamb and mint infused mini meat pies

- **chicken and lemongrass wonton**

Chicken infused with a lemongrass Asian style wonton dumpling

- **prawn, scallop and ginger spring roll**

Queensland Prawns, Scallops and a zesty ginger in premium spring rolls.

Hot Vegetarian Options

- **Vegetable and Feta Empanada - (V)**
A South American icon, this Empanada has a classic recipe of the creamy Feta cheese with fresh vegetables and a Mexican spice
- **Sweet Potato and Cashew Empanada - (V)**
The same as our other famous Empanada, but this time with a more subtle, sweet taste from the potatoes and cashew nuts combined
- **Salt and Pepper crusted baked baby potatoes**
Tender baby potatoes served on a skewer crusted in a crispy and crunchy salt and pepper coating
- **Potato and Pumpkin Tartlets - (V)**
Mashed pumpkin in a tartlet topped with potato and dusted with curry to taste
- **Caramelized Onion and Blue Cheese Calzone - (V)**
A classic Italian enclosed pizza filled with caramelized onion and blue cheese
- **Gourmet Focaccia Bites - (V)**
Pizza style dough, cut to a fingerfood sized portion, garlic and basil pesto, goat's cheese, oregano, spring onion, and fresh tomato
- **Roasted Cherry Tomato, sun dried tomato pesto & bocconcini tartlets - (V)**
A taste sensation of Tomatoes, followed by the creamy texture of the bocconcini cheese, filled into a savoury tartlet
- **Roasted capsicum and Goats Feta Tartlets - (V)**
The creamy texture of goats cheese feta, combined with the rich tastes of the grilled and marinated capsicum come together in their Canapé style wafer basket
- **Crumbed and marinated mushrooms - (V)**
Small tender mushrooms, marinated in garlic butter, crumbed and deep fried to perfection!
- **Mushroom Tartlets - (V)**
Creamy rich chunky mushrooms served in a wafer canapé style tartlet
- **Ratatouille Tartlet(V)**
Rich tomato, onion, zucchini, mixture in a petite pastry tartlet
- **Gourmet Aranchini Balls - (V)**
Italian risotto aranchini balls with cheese, sundried tomato, basil pesto and bacon
- **Frittata**
A creamy potato frittata served cold in fingerfood portions
- **Nutty Seeded Tofu Balls**
Tofu firmly rolled into a mixture of savoury style nuts, served in a finger food style portion
- **Goats Cheese, Spinach and Caramelized Onion Tartlet**
Creamy goat's cheese, savoury spinach and rich caramelized onion in a hot pastry tartlet
- **Crispy Potato Skins with salsa Dip**
Crispy potato skins with baked cheese and a salsa dipping sauce
- **Zucchini and Haloumi Fritters**
Zucchini and a rich haloumi cheese in a deep fried fritter

Hot Vegetarian Options – cont'

- **Caramelized Red Onion, Gorgonzola and Porcini Mushroom Tartlets**
Sweet caramelized red onion, rich gorgonzola and the texture of the baby porcini mushroom in a pastry shell tartlet
- **Pumpkin, Spinach and Ricotta Rolls**
Rich pastry vegetable rolls with a roasted Vegetable Relish
- **Vegetable Spring Rolls**
Crispy fried vegetarian spring rolls with a Vietnamese dipping sauce
- **Vegetable Dumplings**
Crispy deep fried Chinese dumplings with mixed Asian vegetables.
- **Individual Potato Cakes with sesame seeds**
Handmade potato cakes with a crispy salt and sesame seed dressing.
- **Falafel topped with onion, tomato and tzatziki**
Authentic Turkish style falafel balls with a tzatziki dip atop with onion and tomato
- **Spinach and Ricotta Involtni**
Pizza style dough wrapped around spinach and ricotta cheese filling
- **Pumpkin and Almond Samousa**
Indian speciality, with rich pumpkin and almond filling
- **Bocconcini and Olive Tartlet**
Creamy bocconcini with Spanish green olives in a pastry tartlet
- **Traditional Bruschetta - (V)**
A classic cocktail food, the bruschetta is a rich mixture of fresh vine ripened diced tomato, red onion, marinated in a virgin olive oil and a dash of balsamic vinegar served on a crusty bread

Cold Meat Options

- **Market Fresh Oysters - (M)**
Served naturally with lemon quarters and rock salt to garnish
- **Atlantic smoked salmon & Camembert savoury boats - (M)**
A crispy savoury pastry casing boat, filled with a smoked salmon with Tasmanian triple cream Camembert
- **Cocktail Croissants with Ham Off the Bone & Jarlsberg - (M)**
Miniature sized croissants, served with a savoury filling of fresh ham off the bone and Jarlsberg = 1 croissant per guest
- **Cold Cocktail Prawns - (M)**
A sensational platter of market fresh prawns served with a cocktail dipping sauce
- **Grilled Asparagus spear parcels in prosciutto - (M)**
Fresh asparagus spears, wrapped in a tasty prosciutto, drizzled with a light olive oil
- **Tandoori Chicken Bites - (M)**
A round of cucumber sliced thickly, topped with a dollop of mint yogurt and pieces of moist tandoori chicken atop
- **Hueva llena - (M)**
Half egg filled with an authentic South American mix of tuna, mayo, capsicum and green olives!
- **Roast Beef on Polenta - (M)**
Polenta, a South American icon, served cold with roast beef, presented on skewers
- **Thai beef salad served in cucumber cups - (M)**
Slightly spicy Thai style beer salad served in an individual cucumber cup for ultimate presentation
- **Salmon Roulade**
Salmon roulade inside a smoked salmon roll, served with caviar atop
- **Crostini with Prosciutto**
Prosciutto, sage and boccocini served on crostini
- **Prosciutto and Melon**
Served on a skewer, a glorious mixture of prosciutto with fresh cantaloupe balls
- **Dried Figs wrapped in Prosciutto**
A great modern approach to a classic finger food devils on horse backs
- **Bloody Mary shot glasses**
Served in shot glasses, tomato juice with fresh Tasmanian oysters
- **Open Shelled Mussels**
Fresh mussels with a tomato, onion and zesty lemon dressing, served in their shells
- **Avocado and Flying Fish Roe**
Served on crostini, a spread of Queensland avocado with flying fish roe
- **Sopressa and Gorgonzola Rolls**
Creamy blue cheese gorgonzola wrapped in mild yet pepper inspired sopressa salami
- **Sesame Beef on Cucumber**
Asian style beef, with sesame seeds, served on cucumber rounds

Cold Options – Vegetarian

- **Dolmades - (V)**
Authentic Greek recipe of rice mix with vine leaf outside
- **Cherry Tomato, Persian Fetta and Rocket Tartlet - (V)**
A creamy taste hit, served in a wafer style tartlet
- **Waldorf Salad Tartlets - (V)**
A classic and refreshing salad, involving apples, celery, and walnuts in a mayonnaise based dressing, presented in a tart shell
- **Frittata Sliced - (V)**
A creamy potato frittata served cold in Fingerfood portions
- **Turkish bread with a trio of dips - (V)**
Freshly baked Turkish pide bread, served warm with an assortment of dips, - hummus, avocado, spring onion, tzatziki
- **Gourmet potato style roesti fritters - (V)**
Topped with goats cheese, olives, and basil pesto
- **Cheese and Chive Blini with pesto**
A savoury style pancake with a rich basil pesto atop.
- **Sweet Corn Fritters**
Sweet corn, cheese and chives in individual finger food sized portions.
- **Sun-Dried Tomato, fetta and olive tartlet**
Rich sundried tomato, fetta and olive in a cold tartlet
- **Camembert and Strawberry on crisp crackers**
A unique mixture of camembert and strawberries served on savoury crackers
- **Crudités with Chefs Special Dip**
Mixed crudités (fresh cut vegetables, ie; capsicum, celery, carrot, mushroom) served with an assortment of fine dips.
- **Persian Feta, Baby Rocket and Mushroom Bruchetta**
Creamy Persian feta, the crispness of baby rocket and texture of the mushrooms placed on crusty sourdough bread.
- **Stuffed Celery Boats**
Celery sticks filled with different fillings, dips, cheeses, and roulades.
- **Blinis with avocado and tomato**
A savoury pancake with a fresh avocado and crisp truss tomatoes.
- **Tomato and Persian Feta salad cups**
Vine ripened truss tomatoes, with Persian feta, olive oil and seasoning, served in individual cups.
- **Asparagus and Boccocini Tartlet**
Blanched asparagus, and fresh boccocini in a crisp savoury tartlet.
- **Caramelized Onion and Goats Cheese Tartlet**
Rich caramelized onion and the creamy goat's cheese served in a tartlet.

Petite Meals! and Fork and Bowl Options!

- **Mini Hamburger**
Served in an individual noodle box, with strips of crunchy chicken breast with a tangy Chinese lemon sauce
- **Mini Taco**
A Mexican classic! Prime minced beef with seasoning, lettuce, tomato, and cheese in a tortilla wrap, finger food sized portion!
- **Mini Nachos**
Individual nacho corn chips, with a tasty cheese, sour cream, guacamole, and onion topping!
- **Mini Bangers and Mash**
Pork and Apple cider Sausages served on a bed of mash potato served in individual cups.
- **Mini Gnocchi Bolognese**
Handmade gnocchi, with a rich tomato bolognese sauce.
- **Mini Chicken Parmagiana**
Crispy chicken schnitzel, with a cheese and tomato topping. Served with chips in individual cones.
- **Gazpacho Shots**
Cold style Spanish tomato based sou. Great for summer functions! Served in individual shot glasses.
- **Mini Chilli Con Carne**
Mixed beans, kidney beans and mince with a tasty chilli sauce and sour cream.
- **Mini Paella**
A brilliant combination of chorizo sausages, mussels, prawns, scallops, fish, and rice, served in individual noodle boxes.
- **Mini Mushroom Risotto**
A classic entree, risotto with baby mushroom and spinach in a creamy risotto.
- **Mini Lasagne**
Beef lasagne, layers of fresh lasagne pasta, with a rich bolognese sauce, served on our unique finger food style plates!
- **Gourmet Fish and Chips - (M)**
A sensational mix of original fish & chips - 1pc whiting fillet and individual chips, served with fresh Tartar sauce and lemon wedges
- **Miniature Gnocchi Bolognese**
Individual servings of gnocchi in a rich bolognese sauce. Served in our unique individual finger food style bowls
- **Individual Beef Wellingtons - (M)**
English style beef wellingtons, served with a yearling roast beef and gravy
- **Hokkien Noodles with Asian vegetables(M)**
Hokkien Noodles served with Asian style vegetables and beef, served in individual noodle boxes
- **Pasta Salad with Chicken and Avocado(M)**
Served in individual noodle boxes. Alternatively a creamy pasta salad with vegetable only is a great vegetarian option

Petite Meals! and Fork and Bowl Options!

- cont'

- **Lemon Chicken(M)**
Served in an individual noodle box, with strips of crunchy chicken breast with a tangy Chinese lemon sauce
- **Potato Wedges served in individual cones with Sour Cream(V)**
Individual cones of chunky steakhouse wedges served with a tangy sour cream
- **Miniature Hot Dogs**
Miniature hot dogs, in crusty fresh bread rolls, served with either tomato relish or American mustard.
- **Sweet and Sour Pork with Rice**
Tender pork in crispy batter, with a sweet and sour sauce served in individual noodle boxes with rice
- **Singapore Noodles**
Singapore rice noodles with Asian vegetables and beef, served in individual noodle boxes.

Gourmet Cocktail Desserts!

Finish the event off with a few rounds of sweet items to savour your guest's tastebuds! These desserts are all served in miniature shot glasses!

- **Tiramisu**
Layers of sponge and cream with a rich coffee and whiskey flavouring throughout topped with dusted chocolate!
- **Trifle**
Layers of vanilla sponge, jam and clotted cream, with sweet blueberries and raspberry sauce, dusted with icing sugar
- **Chocolate Mouse**
Made with our special recipe of using Toblerone chocolate, so you can taste the rich texture of nougat, nuts and dark Swiss chocolate!
- **Passionfruit Flummery**
Flummery is a classic jelly mixed with egg whites to create a fluffy sensation, mixed with the hit of tangy passionfruit
- **Chocolate Ripple Cake**
Chocolate Ripple Cake is chocolate fudge biscuits, joint with rich triple thickened cream to create a cookies and cream taste
- **Miniature Pavlova**
Individual pavlova, topped with fresh vanilla cream and zesty passionfruit
- **Profiterole Platters**
Fresh cream filled profiteroles with a chocolate Grenache
- **Miniature Chocolate Éclair Platters**
Mini chocolate éclairs with fresh cream
- **Strawberry and Marshmallow skewers**
Strawberry and marshmallow skewers drizzled with chocolate
- **Fruit Skewers**
Mango, Cantaloupe, Kiwi Fruit, Strawberry and Watermelon served on skewers with a yoghurt dip
- **Mini gelato Cones**
Miniature gelato, served in individual waffle cones (requires use of a freezer onsite)
- **Meringue, hazelnut and chocolate Grenache**
Fresh meringue, topped with a hazelnut and chocolate mixture
- **Baklava**
A Turkish classic dessert, topped with a sweet syrup

Staff Options

Add staff options to suit your requirements, to make the event completely hassle free.

Supervisor: \$40.00 Per Hour - Minimum 3 hours

Assistant: \$35.00 Per Hour - Minimum 3 hours

Bar Staff: \$35.00 Per Hour - Minimum 3 hours

Time begins from when your staff arrive at your door, allowing you to only pay for what you use!

Supervisor - These staff are trained by Fabulous Fingerfood to be of great use within the kitchen to prepare the food products. They understand the importance of health and safety requirements and have all passed level 2 food safety handling licenses. They are also supervisor's, who will look after the schedule of events of the function, liaising with the host to ensure the event runs smoothly and directing the staff below them (assistant) to the places they are needed. When there is a situation of only requiring the one staff member, a supervisor will be required to operate and run the kitchen area.

Assistant - Assistants are to be used alongside Supervisor staff. They are also trained with the appropriate health licenses, but do not have as far extensive training as Supervisors do for the kitchen area. These staff are great to work the "floor" of your function, namely "front of house" staff. They are chirpy, friendly and courteous to your guests, being efficient but yet **not** pushy to your guests.

Bar Staff - Bar Staff are there for our beverage packages, ours or your own supplied. Our bar staff are trained with RSA (Responsible Service of Alcohol), and understand all factors about wines, beers and sparkling. They can operate behind a bar situation, allowing for your guests to have a clear defined area of where to get a beverage, or with more staff at hand, they can walk through your party - similar to food assistants, with a non slip platter of variety of drinks being served for your guests.

Staff can take your entire function off your hands, allowing you to be with your guests and enjoy the function as it should be. We have a large pool of qualified professional staff in many locations across metropolitan Melbourne and Sydney, so we can look after your requirements!

Our staff come to your function BEFORE the guests arrive, (or later if you choose) set up, heat and prepare platters, serve your guests and once time frame has finished, they pack up and cleanup leaving your function area/or kitchen as if they were never there!