



GOURMET FINGER FOODS

\$35 per Head

Start with our Cold Ploughman's Grazing Table

Selection of assorted Cheeses, Sliced Deli Meats, Assorted Breads, Dips, Pesto's, Crackers, Cabanossi, Fresh & Dried Fruits, Nuts, Gherkins, Cocktail Onions, Olives & Sundried Tomatoes.

Followed by Waiter Served Hot Finger Foods

Satay Chicken Kebabs with Crushed Peanuts
Salt & Pepper Calamari with Chilli Mango Sauce
Asian Duck Spring Rolls with Plum Sauce
Spinach & Fetta Filo Pastries
Italian Arancini Balls (Wild Mushroom and Tomato & Feta)
Coconut Crumbed Prawns with Zesty Tartare
Moroccan Lamb Pies
Assorted Savoury Quiches (Lorrain & Vegetarian)

Package Includes

Staffs to Cook & waiter serve your guests White Cocktail Napkins
All Cooking equipment and Serving Ware We arrive 2 hours prior to your serving time

- ➤ Minimum of 30 Adult Guests Under 60 guests a \$120 chef charge is applicable
- Kids Under 5- \$3.50 and Kids 5-10 \$20 per Child
- We require 2 x Tables- Available for hire at \$12.00 each