

For fine food and quality catering!

The Gourmet
chef

Finger Food Menus

Our finger food options are priced at \$2.50 (plus gst) per item with the exception of asterisked items** which are \$3.50 (plus gst) per item
Minimum no of items seven per person, recommended ten items per person for a complete meal. Minimum of 40 people.

Serving Quantities Guide		
Event Type	No. Items	Cost Estimate per head
Cocktail Party	7	\$17.50 + gst
21st Birthday	8	\$20.00 + gst
Birthday	10	\$25.00 + gst
Wedding	12	\$30.00 + gst

Cold Menu

Tortilla Wraps with Moroccan chicken , pickled cucumber, pimento and coriander dressing	
Crostini with pesto, roasted capsicum, rare beef and parmesan	
Crostini with hommus, cucumber and spiced chicken	
Crostini with lemon myrtle marinated figs and woodside goats curd (veg)	
Antipasto Crostini with olives, bocconcini, casalingo salami and capsicum	
Vietnamese rice paper rolls with your choice of either; chicken, prawns, pork or duck (gluten free)	
Roasted Duck breast with beetroot and orange chutney in asian spoons.	
Thai style prawns on dashi rice cake with chili and tomato (gluten free)	
Marinated Calamari in asian spoons	
Oysters Natural with lime and cracked black pepper (gluten free)	
Oysters with asian pesto and ginger (gluten free)	
Bruschetta with smoked salmon, avocado salsa and sour cream	
Bruschetta with Spanish onion, basil, olive oil and roma tomato (veg)	
Bruschetta with goats cheese, roma tomato and basil leaves (veg)	
Asparagus, pimento and mushroom frittata with crème fraiche	
Tandoori chicken with yoghurt dressing on naan bread	
Peking Duck on fried won ton skins with cucumber, spring onion and hoi sin sauce	
Smoked salmon on corn fritter with asparagus and dill mayonnaise	

Hot Menu

Asparagus wrapped with prosciutto and fontina cheese (gluten free)	
Crispy Fried Won Tons with thai chicken and mango mint salsa	
Yabby and Chardonnay Bisque shot glass	
Oysters Kilpatrick Shot Glass (gluten free)	
Pesto prawns with creamy garlic shooter	
Prawns with thai green curry shooter	
Seafood , feta and asparagus tartlets	
Mushroom and fontina cheese tartlets (veg)	

Baby spinach and ricotta tartlets(veg)	
Roasted Vegetable tartlets(veg)	
Chorizo sausage and Spanish olive and saffron tartlet	
Goats Cheese, sun dried tomato and basil tartlet (veg)	
Blue cheese and carmelised fennel tartlet (veg)	
Caramelised onion and butternut pumpkin tartlet (veg)	
Moroccan Battered Chicken Fillet with tsatsiki	
Golden Crumbed Parmesan chicken with garlic aoli	
Chicken Risotto Cakes with lemongrass and coriander	
Beer Battered Barramundi Goujons with tartare aoli	
Gourmet Pies including :lamb and rosemary, peppered beef and chicken	
Duck won tons with Davison plum chutney	
Barbequed marinated beef skewers with chili and coconut dipping sauce (gluten free)	
Lamb koftas with spiced yoghurt	
Chili and mint marinated chicken kebabs (gluten free)	
Marinated lamb skewers with tsatsiki (gluten free)	
Pork Satay Skewers with peanut dipping (gluten free)	
Quail and caramelised onion puffs	
Thai fish cakes with chili and coriander dipping	
Selected Vegetables including mushrooms, corn, cauli, beans and capsicum in a light beer batter (veg)	
Mini Pizetta with pesto, calabrese salami, eggplant, pimento and mozzarella	
Mini Pizetta with tomato pesto, olives, casalingo salami and bocconcini	
Mini Pizetta with eggplant, mortadell , char grilled zucchini and gruyere cheese	
Mini Pizetta with olive tapenade , goats cheese , sun dried tomato and marinated mushrooms	
Chinese style Sesame Prawn Toasts with garlic , lemongrass and coriander	
Freshly wrapped Vegetarian spring rolls with sweet soy dressing (veg)	
Spinach and pine nut won tons (veg)	
Spicy Thai Chicken Rolls with sweet chili dipping	
Home made sausage rolls with tomato chutney	
Searred Eye Fillet Mignons, wrapped in prosciutto with dujon mustard aoli** (gluten free)	
Sun Dried Tomato and basil rice balls with Napoli sauce (veg)	
Chicken, cheese and pine nut triangles in filo pastry	

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Finger Food & Supper Menus

Hot Menu cont	
Prawn Dumplings with mirin dipping sauce (gluten free)	
Pork Dumplings with ketjap manus	
Veal, mushroom & rosemary puffs with tomato chutney	
Mini Lentil and vegetable patties	
Seared scallop on apple puree with sweet balsamic glaze in asian spoons (gluten free)	
Coconut prawn skewers with chili mango dipping sauce	
Parmesan and sage lamb cutlets**	
Thai chicken tartlet with coconut and coriander	
Marinated salmon spear with lime and garlic **	
Crab cakes with chili and pineapple salsa **	
Twice cooked honey glazed pork belly with an apple and mustard sauce	

** \$3.50 (plus gst) per item

*Depending upon venue location, travel charges, crockery and cutlery hire may be applicable. Minimum of 50 people.

Notes

Dessert Menu	
White chocolate truffles	
Dark Chocolate and pistachio truffles	
Shot glasses of Italian Gelato with your choice of flavours; mango, passionfruit, strawberry, kiwi, lemoncello, pineapple and watermelon	
Profiteroles with cappaccino filling	
Friand (flourless orange)	
Sticky Date Pudding with butterscotch sauce	
Mini Eclairs with vanilla cream	
Belgian chocolate and baileys mousse served in asian spoons	
Citrus Tart	
Baked Vanilla Cheesecake	
Summer Berry Tartlet	
Glazed French Apple Tartlet	
Rhubarb Crumble	

Supper Menu

Please note Supper Menu is only available at The Setts	
\$10.00 per head plus gst	
Salt and pepper calamari	
Gourmet Pies	
Sausage Rolls	
Chicken Skewers	
Battered Barramundi	
Mushroom and cheeses tarts	

Notes



Terms and Conditions

1. Minimum numbers apply for each menu selection.
These are:
 - Buffet Menu - 40 people
 - BBQ Menu - 30 people
 - Conference Menu - 20 people
 - Set Menu - 40 people
 - Finger Food - 30 people
2. Tentative bookings will be held for a seven day period at which time a deposit of \$500.00 will be required to confirm the date.
3. Linen is not included in the quotations and the menu pricing relates only to the food content and the staff required to serve at the function.
4. All prices are exclusive of gst
5. Room Hire is separate from the menu price and needs to be included.
6. The company reserves the right to change menu items at the last minute if certain produce is unavailable, due to unforeseen circumstances.
7. All functions must be paid for by cash or bank cheque, on the day of the event, unless an alternative payment has been arranged prior.
8. All invoices will be based on the confirmed numbers one week prior to the function.
9. All deposits are non refundable unless room can be rebooked. If cancellation occurs within 7 days of the event the full amount will become payable.
10. All functions need to be vacated by 1.00 am

