

Culinary Temptations

PRIVATE CATERING SERVICE

Finger Food No.1

(\$35.00 per person replaces a full meal)

Chicken Meat Balls in Spicy Tomato Coulis.

Egg Frittata with Basil Pesto.

Crispy Spring Rolls served with Sweet Chilli Sauce.

Flaky Turnovers and Samosa.

Various Quiches.

Curry Egg Sandwiches Triangles.

Tuna and Roasted Eggplant Sandwich Fingers.

Mixed Cheese Platter with Cherry Tomatoes and Crackers.

Mixed Raw Vegetable Platter served with Light Garlic Yoghurt Dip.

Tiny Croutons with Smoked Salmon Mousse.

Shrimp Cocktail in delicate Cocktail Mayonnaise.

Chicken Skewer in Satay Sauce.

Homemade Pizza includes: Tomato, Mozzarella, Mushroom and Bacon.

Beef Skewer in Garlic and Chilli Marinade.

Smoked Salmon and Horseradish Mousse in a Bread Wrap.

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Finger Food No.2

(\$45.00 per person replaces a full meal)

Oven-Roasted Chat Potato with Raclette Cheese wrapped in Prosciutto.

Deep-Fried Prawn Cutlets and Cucumber Yoghurt.

Flaky Ricotta and Spinach Turnover.

Crumbed Whiting Fillets and Tartare Sauce.

Chicken Meat Balls in Spicy Tomato Coulis.

King Prawn Canapé on Avocado Mousse.

Beef Skewer in Garlic and Chilli Marinade.

Lamb Tenderloins with a Moroccan Yoghurt Dip.

Smoked Salmon Canapé with Horseradish and Caper.

Couscous Salad and Roasted Eggplant and Cherry Tomato.

Delicate Brie on a Light Fruit Loaf.

Blue Cheese and Honey Tartlet and Sundried Tomato.

Thai Fish Cakes with a Coriander Sauce.

Air-Dried Beef and Celeriac Roulade.

Mini Beef Hamburger with Beetroot in a Crusty Mini Roll.

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Finger Food No.3

(\$55.00 per person replaces a full meal)

Gruyère and Mushroom Quiche with a Basil Pesto

Quality Sushi Rolls presented with a Ginger and Soy Dressing.

King Prawn Canapé on Avocado Mousse and Olive Tapenade.

Deep-Fried Whiting Fillets with Tartare Sauce.

Fresh Pacific or Sydney Rock Oysters: prepared to your liking.

Delicate Tuna and Sashimi and Lemon Chilli Soy.

Roasted Beef Tenderloin on a Crispy Ciabatta with Spicy Tomato Coulis.

Grilled Lamb Cutlets in Garlic and Dukkah Yoghurt Dip.

Roasted Salmon Cube marinated in a Fresh Herbs and Virgin Olive Oil.

Atlantic Salmon wrapped in Filo Pastry and Wasabi Mayonnaise.

Crispy Fried King Prawns served with a Cocktail Sauce.

Sautéed Scallops on a Sweet Potato Purée and Coriander Pesto.

Delicate Brie on a Light Fruit Loaf and Hazelnut Relish.

Anchovies and Roasted Vegetable Egg Frittata.

Peking Duck Roulade wrapped in a savoury Crêpe.