



Fingerfood

Designing your own cocktail party is easy.

There are three menus to choose from.

We recommend three to four selections per guest for a pre-dinner appetiser or eight to twelve items per guest for a cocktail party.

Fingerfood Menu One

\$1.20 per serving

Hummus Dip with Crackers
Eggplant and Garlic Dip with Crackers
Parmesan Crusted Mozzarella Sticks
Spring Rolls with Dipping Sauce
Indian Samosas
Cajun Cheese Bites
Morrocan Chicken Bites
Cheese and Spinach Filo Triangles
Gourmet Sausage Rolls
Cocktail Frankfurts
Tempura Battered Calamari Rings
Chicken Wedges
Mini Pizza
Thai Fish Cake with Spicy Dipping Sauce
Individual Quiche
Chargrilled Meatballs



Fingerfood Menu Two

\$1.50 per serving

Chicken satay with peanut dipping sauce
Vietnamese rice paper roll with dipping sauce
Chicken and brandy pate served on toasts
Antipasto skewer
Pastizzi – chicken or vegetable
Tomato, basil and bocconcini crustini
Selection of savoury dips served with crudités and crackers
Garlic and herb ricotta with grissini
Thai Prawn Skewers
Lemon garlic chicken and avocado tortillia
Herbed pikelets with pear and blue vein cheese
Homemade Beef and Potato Pie

Fingerfood Menu Three

\$2.00 per serving

Smoked salmon on blini with crème fraiche and dill
Selection of sushi with soy
Chicken spears with yoghurt and cajun spices
Mini chicken vol au vents
Stuffed mushrooms
Salt and pepper squid with aioli
Garlic beef skewer
Chicken and mushroom parcels
Lamb Koftas with hommus dip
Tempura battered prawns
Polenta topped with bocconcini and tomato salsa