

*Price per person*

*\$39.50 inclusive of GST*

*Surcharge of \$5.00 per person under 70 guests*

# Fingerfood Selections

*Following is our entire range of Fingerfood items. These items can be substituted for any other Fingerfood items within a menu.*

- CHICKEN YAKITORI
- FLAME-GRILLED MEATBALLS WITH FRUIT CHUTNEY
- TANDOORI CHICKEN SKEWERS WITH CUCUMBER AND YOGHURT DIP
- MINI ORIENTAL SPRING ROLLS WITH SWEET SOY SAUCE
- HERB-CRUMBED STRIPS OF CHICKEN BREAST WITH OUR FAMOUS CHILLI PLUM SAUCE
- FISH GOUJONS - DEEP FRIED BITE-SIZED FILLETS OF FISH WITH TARTARE SAUCE
- CURRIED VEGETABLE SAMOSAS
- KING PRAWN TAILS WITH A DUO OF DIPPING SAUCES
- MINI QUICHE - THREE VARIETIES
- JAPANESE DELICACIES: SUSHI, SASHIMI & ASSORTED NORI ROLLS
- SPICY THAI CHICKEN PUFFS
- PEKING DUCK PANCAKES
- RICE PAPER ROLLS WITH PRAWNS AND PORK
- RARE EYE FILLET ON SOUR DOUGH WITH BÉARNAISE SAUCE
- HOMEMADE COCKTAIL SAUSAGE ROLLS WITH TOMATO RELISH
- SMOKED SALMON AND SOUR CREAM MINI BAGELS
- BRUSCHETTA, WITH FRESH TOMATO AND BASIL SALSA
- SMOKED TROUT EN CROUTE
- VIETNAMESE SPRING ROLLS WITH FISH, CARROT AND VINEGAR SAUCE
- OYSTER SHOOTERS -BLOODY MARY OYSTER SHOOTERS WITH A STICK OF CELERY
- ROAST CHICKEN, SPRING ONIONS AND MAYONNAISE SANDWICHES ON GRAIN BREAD
- STEAMED JAPANESE STYLE GYOZA WITH RED VINEGAR AND GINGER SAUCE
- TRIO OF MEDITERRANEAN DIPS WITH TURKISH BREAD & CRISP VEGETABLES
- MEDLEY OF WILD MUSHROOM FRITTATA WITH SOUR CREAM AND CHIVES
- BABY CHICKEN AND LEEK PIES WITH ROASTED RED PEPPERS
- TRIO OF STEAMED ASIAN DUMPLINGS WITH DIPPING SAUCES
- GOATS CHEESE AND CARAMELISED ONION TARTLETS
- FRESHLY SHUCKED OYSTERS WITH GINGER CORIANDER AND CHILLI SAUCE

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- SEMI-DRIED TOMATO PATE WITH BOCCINCINI AND BASIL EN CROUTE
- SWORDFISH SKEWERS WITH PRESERVED LEMON AND LEMON THYME
- MONGOLIAN LAMB SATAY
- BABY LAMB CUTLETS WITH A MINT YOGHURT DIPPING SAUCE
- MINI GOURMET PIZZAS:
  - SALAMI AND PESTO
  - ARTICHOKE HEART AND FETTA
  - PINENUTS, SEMI-DRIED TOMATO AND GOATS CHEESE
- BABY HOT DOGS:
  - DEBRICINER CHIPPOLATAS WITH ENGLISH MUSTARD
  - WEISSWURST WITH BUSH TOMATO CHUTNEY
- MINI CHAR SUI BAO - STEAMED BBQ PORK BUNS
- MINI BAKED POTATOES WITH SOUR CREAM, CARAMELISED ONIONS AND THYME
- MUSHROOM RAGOUT TARTLETS WITH SALSA VERDE
- MINI PRAWN COCKTAILS SERVED IN A SHOOTER GLASS
- SMOKED TROUT ON BRIOCHE
- SALMON TARTARE ON CUCUMBER ROUNDS
- SEARED RARE TUNA WITH WASABI MAYONNAISE
- BABY CHEESEBURGERS WITH ROCKET, CARAMELISED ONIONS AND TOMATO RELISH
- THAI FISH AND NOODLE CAKES WITH A SWEET CHILLI DIPPING SAUCE
- ASIAN MARINATED PRAWNS ON SKEWERS
- MINI ASIAN NOODLE BOXES - HOKKIEN NOODLES WITH CHICKEN OR VEGETARIAN
- FISH AND CHIPS IN A CONE - RED EMPEROR WITH SHOE-STRING CHIPS
- CHERMOULA PRAWNS
- ARTICHOKE TARTS DRIZZLED WITH LEMON OIL
- **SPOON FOOD** - ALL ITEMS SERVED ON SMALL CHINESE SPOONS
  - SAN CHOI BAO - PORK, CHICKEN OR SEAFOOD ON A CHIFFONADE OF LETTUCE
  - MINI CAESAR SALAD - BABY COS LETTUCE LEAF TOPPED WITH TRADITIONAL CAESAR SALAD AND A SHAVING OF GRANA PADANO
  - FRESH COFFIN BAY OYSTERS WITH A WEDGE OF LIME AND SHAVED NORI
  - STEAMED ASIAN DUMPLINGS: PEKING DUCK WONTON, PORK AND CHESTNUT SUI MAI, HAR GAW - PRAWN DUMPLINGS, CHAI GAU - VEGETABLES DUMPLINGS