



# Aussie Catering Company

31 Jarrah Drive Braeside Vic 3195

Email: [aussiecatering@bigpond.com](mailto:aussiecatering@bigpond.com)

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## Finger Food Menu A

**Italian beef meatballs - served in a bamboo cone**  
*Tender beef meatballs folded through a rich Napoli sauce*

**Chicken breast bites & plum sauce**  
*Tender chicken breast in a crunchy coating*

**Steamed dumpling in spoons**  
*Pork & chive dumpling served with soy*

**Beef & poppy seed pastry rolls & tomato relish**  
*Traditional puff pastry rolls filled with beef*

**Traditional golden risotto balls (V)**  
*Creamy rice enveloped with tomato, basil & cheese*

**Spring Rolls (V)**  
*Petite vegetarian spring rolls w/sweet & sour dipping sauce*

**Pumpkin & chive savoury roll (V)**  
*Flaky golden pastry topped with sesame seeds*

**Salmon & tomato quiche**  
*Warm creamy tart w/ salmon & tomato*

**Golden Tasmanian beef pies**  
*Sensational beef filling in light pastry case*

**Vegetarian curry puffs (V)**  
*Ginger & garlic spiced vegetable filling in a pastry parcel*

**Individual pizza selection**  
*Vegetarian - eggplant, capsicum, tomato, mozzarella (V)*  
*Meat Lovers - ham, bacon, tomato, mozzarella*

**Calamari, fish & potato wedges bamboo cones**  
*Crunchy calamari, tempura whiting goujon & golden potato wedges with tartare*

**Steamed chicken dim sim in spoons**  
*Crowd winning mix of chicken & vegetable parcel w/ soy*

**Mini egg bite (V & GF)**  
*Creamy feta & spinach*

**Fresh sliced fruit platter**  
*Wedges Watermelon, Cantaloupe and Pineapple*

All menu items served on garnished  
Platters with dipping sauces

## Finger Food Menu B

**Fresh mini pinwheel tortilla wrap selection**  
*Bite sized pinwheel wraps offering a selection of beef, chicken & vegetarian fillings - crowd pleaser*

**Duo savoury cocktail pies**  
*Flaky golden pastry filled with traditional beef and Greek style lamb & rosemary*

**Malaysian chicken skewers**  
*Chicken skewers served with a peanut coconut satay sauce*

**Garlic chicken delight**  
*Crumbed chunky Kiev style chicken balls*

**Fried Hong Kong dumpling**  
*Variety of Chicken & beef*

**Pumpkin, fetta & thyme risotto balls (V)**  
*Served in bamboo cones w/dipping sauce*

**Roast Beef on Croute**  
*Rare roast beef on sour dough croute w/onion jam*

**Golden quiche varieties**  
*Sun dried tomato & pesto (V)*  
*Creamy chicken & chive*

**Jumbo prawn wonton w/ sweet & sour dipping sauce**  
*Prawns, glass noodles, vegetables & a hint of chilli*

**Italian beef meatballs - served in a bamboo cone**  
*Tender beef meatballs folded through a rich Napoli sauce*

**Warm pastry savoury roll variety**  
*Traditional beef petite sausage rolls*

**Mini egg bite (V & GF)**  
*Caramelised onion & goats cheese*

**Golden seafood basket in bamboo cones**  
*Battered fish bites - golden calamari rings*  
*Seasoned potato wedges, tartare & lemon*

**Pork steamed shiu my spoons**  
*Pork, water chestnut & mushroom served w/ soy*

**Warm spinach pastry triangles (V)**  
*Blend of spinach & ricotta in flaky pastry topped w/ sesame*

**Fresh sliced seasonal fruit platter**  
*Sliced seasonal fruit selection to complete the menu*

All menu items served on garnished Platters with dipping sauces



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## Premium Finger Food Menu C

### Pulled pork & sesame coleslaw sliders

Seasoned pork with sesame coleslaw on a soft brioche roll

### Duck & plum spring roll

Spiced duck wrapped in a wanton wrapper

### Beef Wellington

Tender beef wrapped in a flaky puff pastry

### Chicken Satay Skewers

Chicken skewers with coconut satay peanut sauce

### Prawn & avocado tartlet (V)

Golden pastry shell with a medley of prawn, avocado & lime garnished with coriander micro herbs

### Sushi platter (GF)

Salmon, chicken teriyaki & vegetarian selection  
Served with soy, ginger & wasabi

### Petite filo triangle selection (V)

Spinach & ricotta puff

### Dim Sum Parcel (V)

Crisp julienne vegetable enveloped in a wanton wrapper

### Risotto balls in bamboo cones (V)

Mushroom, white wine & parmesan

### Mini egg bite (V & GF)

Creamy feta & spinach

### Prawn dumpling in Chinese spoons

Steamed shrimp & bamboo shoot parcel

### Chicken wedges w/sweet & sour sauce

Crumbed breast strips in a crunchy coating

### Golden pastry varieties

Asparagus & mushroom (V)  
Beef burgundy pie

### Cheese selection on wooden boards

Available upon guest arrival

Variety of cheeses, quince paste, dried fruit & crackers

### Fresh sliced seasonal fruit platter

Sliced seasonal fruit selection to complete the menu

All menu items served on garnished  
Platters with dipping sauces

## Premium Finger Food Menu D

### Corn Fritter Canapé (V & GF)

Corn & cheese fritter topped with avocado salsa

### Fishermans platter including:

**Tempura Barramundi goujon:** Infused with Kaffir lime and pepper in a crisp tempura batter

**Salt & pepper squid**

**King prawns in hand spun potato string**

Asian inspired prawn mix bound in golden crispy potato string

### Mini beef burgers in brioche buns

Beef patties with tomato, cheese, lettuce & red capsicum mayo

### Warm Peking duck in Chinese spoons

Peking duck with hoisin, cucumber & spring onion

### Char siew pork puff

BBQ pork, onion, ginger and Chinese spices in puff pastry

### Caramelised onion tart (V)

Savoury pastry shell filled with fragrant onion & goat cheese

### Sushi platter (GF)

Salmon, chicken teriyaki & vegetarian selection  
Served with soy, ginger & wasabi

### Empanadas

Chorizo and Manchego cheese filled pockets

### Lamb Mignon

Tender lamb wrapped in smoked ham with honey & rosemary

### Vegetarian samosas & minted yoghurt (V)

Lightly curried vegetables & herbs in a yoghurt pastry

### Pork Shui My

Steamed parcels of seasoned pork, mushrooms and water chestnuts

### Pumpkin, feta & thyme risotto balls (V)

Served in bamboo cones w/dipping sauce

### Duo savoury cocktail pies

Chicken & mushroom  
Greek style lamb & rosemary

### Cheese selection on wooden boards

Available upon guest arrival

Variety of cheeses, quince paste, dried fruit & crackers

### Fresh sliced seasonal fruit platter

Sliced seasonal fruit selection to complete the menu

All menu items served on garnished  
Platters with dipping sauce



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## Gourmet Finger Food Menu E

**Exceptional Canapé & Grazing Bowl selection**

### Calamari on sugar cane

*Moist calamari meat w/aromatic herbs and spices on sugar cane*

### Duck & plum spring roll

*Spiced duck wrapped in a wonton wrapper*

### Mini Thai prawn salad spoons

*Chilli, coriander, cucumber coconut inspired salad topped with a grilled prawn cutlet*

### Steamed mushroom & vegetable shu mai (V)

*Medley of 3 mushrooms w/ vegetables delicious*

### Lamb samosas & minted yoghurt

*Lightly curried Lamb with traditional Indian herbs in pastry*

### Warm Peking duck spoons

*Peking duck with hoisin, cucumber & spring onion*

### Dim Sum Parcel (V)

*Crisp julienne vegetable enveloped in a wonton wrapper*

### Sushi: Nigiri & futo maki (GF)

*Gourmet inside out sushi & nigiri selections  
Served with ginger, soy, wasabi*

### Risotto balls in bamboo cones (V)

*Mushroom, white wine & parmesan*

### BBQ vegetable pastry puff (V)

*Mixed vegetables, water chestnuts &  
BBQ Chinese sauce wrapped in a light puff parcel*

## Substantial grazing bowl & box selection

### Vietnamese chicken salad in mini noodle box

*Shredded chicken, fresh herbs & vegetables with Asian dressing*

### Bamboo cone of fish & chips

*Rustic chips, fish goujons, panko crumbed prawns & calamari*

### Beef Hokkein Noodles

*Marinated beef and Asian vege tossed through warm hokkein noodles  
seasoned with Garlic soy dressing  
Presented in a lettuce cup on a bamboo boat*

### Lamb ragu on mash in ramekins

*Tender slow cooked lamb on buttery mash topped w/gremolata*

### Fresh sliced seasonal fruit platter

*Sliced seasonal fruit selection to complete the menu*

**All menu items served on garnished  
platters with dipping sauces**

Serving duration on finger food menu E is 2.5 hours

## Deluxe Finger Food Menu F

**Savoury & Sweet - Best of both worlds**

### Mini Thai prawn salad spoons

*Chilli, coriander, cucumber coconut inspired salad topped with a  
grilled prawn cutlet*

### Pulled pork & sesame coleslaw sliders

*Seasoned pork with sesame coleslaw on a soft brioche roll*

### Gourmet Seafood Platter

*Tasmanian oysters two ways: Kilpatrick-bacon & Worcestershire  
Natural w/lemon wedges  
Tempura barramundi goujon - Sugar cane calamari*

### Sushi: Nigiri & futo maki (GF)

*Gourmet inside out sushi & nigiri selections  
Served with ginger, soy, wasabi*

### Mini Rice Paper Rolls

*Chicken, prawn & vegetarian fillings with dipping sauce*

### Char siew pork puff

*BBQ pork, onion & ginger in puff pastry*

### Steamed seafood dumpling

*Prawn, carrot & bamboo shoots served in a china spoon*

### Vegetarian samosas & minted yoghurt (V)

*Lightly curried vegetables & herbs in a yoghurt pastry*

### Blue cheese & caramelised onion arancini (V)

*Creamy risotto w/a centre of aromatic blue cheese & onion*

### Corn Fritter Canapé (V & GF)

*Corn & cheese fritter topped with avocado salsa*

### San choy bau spoons w/lettuce garnish (GF)

*Garlic, ginger & soy pork mince w/bean shoots & coriander*

### Fried Hong Kong dumpling: Variety of Chicken & beef

### Caramelised onion tart (V)

*Savoury pastry shell filled with fragrant onion & goat cheese*

### Beef Wellington

*Beef & mushroom filling wrapped in flaky pastry*

### Fresh sliced seasonal fruit platter


*Sliced seasonal fruit selection to complete the menu*

## Cocktail petite four selections

*Exquisite mini range of exceptional petite fours  
Including a selection of mini tarts, baby cheesecakes, tiny  
gateaux's and mini slices with chocolate, fruit and coffee flavours*

**All menu items served on garnished  
platters with dipping sauces**

Serving duration on finger food menu F is 2.5 hours  
= 2 hours of Savoury and ½ hour of dessert service

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## Premium dessert options

### Cocktail Dessert Platters

Selections include some of our most popular varieties:

Black forest tower - White choc tiramisu - Orange choc tart - Opera slice  
Coffee gateaux - Lemon meringue pie - Vanilla mango cheesecake - Jaffa  
torte and Hazelnut slice just to name a few.

Indulge in our exquisite mini range of exceptional petite fours  
including a selection of mini tarts, baby cheesecakes, tiny gateaux's,  
petite slices with a variety of chocolate, fruit and coffee flavours.  
The most delicious way to complete your finger food menu.



### Mini ice creams

### Petite cones and paddles


Choc coated assorted flavoured mini ice creams cones  
Mini vanilla choc coated paddles



### Lolly Buffet

Assorted gourmet lollies & chocolates presented in  
glass bowls served on a buffet for all guests to enjoy



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## Chilled Beverage Menu

This new exciting collection of Australian wines accompanied by a variety of chilled beers and soft beverages. This selection is sure to please all guests in attendance and assure your function a success.

### Quality Australian boutique wines

#### Portarlington Chardonnay

*Aged in French and American oak barrels. A lush cool climate chardonnay, brilliantly clear and golden yellow in colour.*

*This wine exhibits ripe melons, peaches and butterscotch characters on the nose.*

#### McPherson Sauvignon Blanc

*A fresh and vibrant wine with citrus, kiwi fruit and gooseberry characters.*

*A well-balanced wine with lively acidity and great persistence of flavour*

#### Portarlington Ridge Shiraz

*Think black pepper, dark berries, spice and cedar oak. A deep brick red in colour has attractive red berry and plum aromas.*

#### McPherson Merlot

*Fleshy, vibrant dark berry fruits with hints of spice and violets. The palate is finely structured with velvety tannins and great length.*

#### Portarlington Ridge Sparkling NV Brut

*The classic sparkling blend of predominately Chardonnay and some Pinot Noir have been used to create an elegant wine with lively lemon fruit characters.*

**Chilled Beers:** Carlton Draught - Peroni Nastro Azzuro - Cascade Premium Light

**Soft Beverages:** Selection of popular brand soft drinks, mineral water and orange juice



### INCLUDES:

- ✓ STAFF
- ✓ All Glassware
- ✓ Ice
- ✓ Ice down facilities
- ✓ Bar Set Up
- ✓ Bar Table & Cloth
- ✓ All Service Items

### 3 hour duration charge

Fully Serviced: What this means to you. Aussie Catering provide all glassware, ice, ice down facilities, bar tables with linen cloths, bar set up, fully uniformed staff and guarantee to serve chilled beverages throughout the nominated duration.

### Spirits: Put some Spirit into your next function

Bourbon, Bundy, Jonnie Walker Scotch, Vodka, Gin and Bacardi with many popular accompanying mixers required

Aussie Catering Company is a fully licensed Caterer operating under Victoria Liquor Licensing guidelines and adheres to responsible serving of alcohol.

All beverage packages available only booked in conjunction with our food service menus.

Wines listed are subject to variation depending on availability.

Aussie Catering Company proudly uses quality Australian bottled wines.

Should you require alternative popular wines or beers for your event, please call our office and discuss with our staff, we will happily arrange a special quotation based on your requirements.



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