



Aussie Catering Company

31 Jarrah Drive Braeside Vic 3195

Email: aussiecatering@bigpond.com

Call us today - Ph: 9587 3866



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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 wonton 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 wonton 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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