



Finger Food Menu A

Angus beef meatballs served in a bamboo boat
Tender beef meatballs folded in a rich Napoli sauce

Seasoned potato wedges & onion ring cartons V
*Golden potato wedges & tempura onion rings
With sour cream and sweet chilli sauce*

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

Mini egg soufflé bite V GF
Creamy feta & spinach served warm

Steamed dumpling in spoons
Pork & chive dumpling served with soy

Duo savoury rolls with tomato relish:
*: Angus beef wrapped in puff pastry
: Spinach & cheese pastry rolls topped with herbs V*

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

Petite spring rolls V
Mini vegetarian spring rolls w/sweet & sour sauce

Pumpkin and falafel patties V
*Chick peas, pumpkin, capsicum mixed with lemon,
coriander harissa & cumin flavours*

Golden beef petite pies
Sensational beef filling in light pastry case

Vegetarian curry puffs V
Ginger & garlic spiced vegetable pastry parcel

Indian spiced rice ball V
Tasty Indian spiced rice & vegetable ball

All menu items served garnished on platters
With accompanying dipping sauces

Finger Food Menu B

Steamed pork Shui My spoons
Pork, w/ chestnut & mushroom served w/ dumpling sauce

Duo savoury cocktail pies
*Flaky golden pastry filled with -
Traditional beef - Chicken and Leek*

Malaysian chicken skewers
Chicken skewers served w/ peanut coconut satay sauce

Cauliflower Pakora & Tahini sauce: V VE
Cauliflower florets coated in a spiced flour mix

Fried beef Hong Kong dumpling
Seasoned beef enveloped in wonton skin

Caramelised onion arancini V
Traditional arancini filled with a goat cheese centre

Smashed pea & mint tart V
*Green pea, mint, lemon zest topped
with parmesan cheese*

Garlic chicken crumbed Kiev ball
Crumbed chicken balls filled with garlic butter

Golden seafood medley carton
*Tempura fish goujon - golden calamari rings
Seasoned potato wedges with tartare & lemon*

Tom Yum rice ball
Thai spiced rice ball

Angus beef meatballs in bamboo cones
Tender beef meatballs folded in a rich Napoli sauce

Vegetable samosa bite V
Seasoned veggie mix in samosa pastry w/mint yoghurt dip

All menu items served garnished on platters
With accompanying dipping sauces



Serving duration on finger food menus are 2.5 hours-consider our delicious cocktail desserts for a perfect finish to your event.

Additional option: Gourmet Cheese Platter Vintage Tasty, Brie, Blue Castello & Gouda, dried fruit, quince paste,
With lavosh and water crackers - platter - serves 20

Fresh Fruit Platters: Sliced seasonal fruit serves up to 15 guests



Premium Finger Food Menu C

Bolognaise filled arancini ball in bamboo boat

Golden arancini ball served with basil pesto mayo

Seafood medley carton

*Battered flat head fillet, Cajun Prawn Lollipop,
Golden potato wedges w/tartare and lemon*

Mini beef slider buns

*100 % beef patties with, sliced fresh tomato,
Tasty cheese, lettuce w/mustard & ketchup
+ Vegetarian option available*

Mini lamb samosa

Flavoured with the spices of India served w/ mint raita

Mini egg soufflé bite V GF

Creamy feta & spinach served warm

Steamed dumpling in china spoon

Pork & chive dumpling served w/ soy sauce

Fragrant sticky chicken lettuce cups GF

*Aromatic chicken & vegetables seasoned with oriental
flavours served in baby Cos lettuce cups*

Duck spring rolls

*Fragrant seasoned duck & vegies in crispy
Spring roll pastry w/plum sauce*

Petite pie duo

*Sensational chicken cordon bleu
Cauliflower mild wasabi & cheddar*

Greek salad tartlet with balsamic glaze V

Mini Roma tomatoes, cucumber, fetta & micro basil

Sri Lankan beef pancake roll

Traditional spiced mini pancake crumbed roll

Spinach & ricotta parcels V

Spinach & ricotta parcel topped with herbs

All menu items served garnished on platters

With accompanying dipping sauces

Premium Finger Food Menu D

Pulled pork & sesame coleslaw slider

*Fragrant house made pulled pork with sesame
Coleslaw & Sriracha mayo in a soft brioche roll*

Pea & mint arancini V GF

Arancini filled w/peas, mozzarella, shallots & garlic

Premium seafood carton with

*Large prawns coated in crunchy Japanese Panko crumbs
Salt & pepper coated squid
Served with French fries, tartare & lemon*

Cauliflower Pakora: V VE

Cauliflower florets coated in a spiced flour mix

Malaysian chicken skewers

Chicken skewers served w/ peanut coconut satay sauce

Mini beef wellington

*Seasoned beef & mushroom enveloped puff pastry
Served with tomato relish*

Cheese & beer croquette

*Mix of cheese, mozzarella & light blonde beer
coated in a rustic oat flecked crumb*

Sushi platter GF

*Salmon, chicken teriyaki, tuna, & vegetarian rolls
Served with pickled ginger, soy & wasabi*

Steamed dumpling in china spoon

Prawn & veggie dumpling w/ dumpling sauce

Sensational premium pie duo

*Mini beef, stout & mushroom
Mild curried chicken Balti*

Corn fritter canapé V GF

Corn & cheese mini fritter topped w/ avocado salsa

Vegetarian spring rolls with edamame V

Served with sweet chilli sauce

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Gourmet Finger Food Menu E

Crab cake with mango salsa

Tender moist crab blended with fragrant spices topped with a mango salsa

Middle Eastern lamb Kofta

Spiced lamb on bamboo skewers w/Tahini yoghurt dip

Chicken Karaage in steamed Bao Bun

Fried Korean seasoned chicken, w/wasabi mayo & pickled vege in a fluffy steamed Bao bun

Tomato & mozzarella arancini V GF

Delicately flavoured rice balls filled with mozzarella

Steamed prawn & scallop dumpling in spoons

Delicate prawn & scallop dumpling w/ dumpling sauce

Char Sui pork puff

BBQ pork, onion, ginger & Chinese spics in puff pastry

Fish taco

*Battered Flat head tail, avocado salsa
With chipolata mayo in soft taco shell*

Pumpkin & almond samosa V

*Delicate flavour combo in traditional samosa pastry
Served with mint raita*

Sushi platter GF

*Salmon, chicken teriyaki, tuna, & *vegetarian* rolls
Served with pickled ginger, soy & wasabi*

Macaroni & cheese croquette V

Macaroni mixed with cheddar & mozzarella crumbed

Warm Peking duck spoons

Peking duck with hoisin, cucumber & spring onion

Butter chicken samosa

*Fragrant butter chicken in samosa
Pastry served with mint raita*

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



Gourmet Finger Food F

Mini Thai prawn salad spoons

Grilled prawn cutlet, chilli, coriander, cucumber salad

Nigiri & futo maki sushi

Selections served with ginger, soy, wasabi

Char siew pork puff

BBQ pork, onion & ginger in puff pastry

Steamed vegetable dumpling V

Asian veg dumpling served in a Chinese spoon

Vegetarian samosas 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

Mediterranean lamb cigar

Filo pastry wrapped around a spicy fragrant lamb mix

San choy bau spoons w/lettuce garnish

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

Warm Peking duck spoons

With hoisin, cucumber & spring onion

Savoury caramelised onion tart V

Pastry shell filled with fragrant onion & goat cheese

Malaysian chicken skewers

Served with warm peanut sauce

Petite beef wellington

Beef & mushroom filling wrapped in flaky pastry

Salmon spoons

Smoked salmon, lime, coriander, ginger, capers and dill

Substantial ramekin bowl selection

Polpettini meat ball & Napoli in a bowl

Served on lemon butter & parsley Risoni

Lamb ragu w/ creamy potato mash ramekins

Tender slow cooked lamb on buttery mash topped w/gremolata

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Platters with dipping sauce**

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Aussie Catering Company
31 Jarrah Drive Braeside Vic 3195
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aussiecatering@bigpond.com



Gourmet Grazing Buffet Table with sumptuous Finger Foods served to guests - Menu G

Bountiful buffet table offering a delicious variety of meats, cheese, dips, olives & accompaniments using a unique selection of wooden, marble and ceramic boards and dishes for presentation

Cured Meats:

A selection of Salami, prosciutto, baked ham, bresaola, smoked chicken

Cheese Boards:

Vintage Tasty - Brie - Blue - Gouda

Quince Paste - Dried Fruits - Crackers - Lavosh

Marinated Olives:

Kalamata, Green w/fetta, Green marinated w/herbs

Roasted & marinated Vegetables:

Colourful platters of char grilled & baked:

Roast Pumpkin & Egg Plant - Char grilled Asparagus

Char grilled Red Peppers - Marinated Mushrooms

Accompaniments:

Baby cornichon and pickled onions

Dips bowls & pretzels, mixed nuts & grissini

Assorted relishes and marmalades

Fresh fruit garnishes

Finger food Menu served in conjunction w/grazing buffet

Premium seafood carton with

*Large prawns coated in crunchy Japanese Panko crumbs
Salt & pepper coated squid, French fries, tartare & lemon*

Middle Eastern lamb filo cigar

Spiced lamb & pine nuts in delicate filo rolls

Pea & mint arancini **V GF**

Arancini filled w/peas, mozzarella, shallots & garlic

BBQ vegetable pastry puff **V**

Vegetables, water chestnuts in Chinese BBQ sauce

Mini premium pie duo

Beef, stout & mushroom

*Cauliflower mild wasabi & cheddar **V***

Duck spring rolls

Fragrant seasoned duck & vegies in crispy spring roll pastry w/plum sauce

Spiced Rice balls

*Indian spiced rice & vegetable **V** & Thai spiced rice ball*

Mini beef sliders

100 % beef patties with, sliced fresh tomato,

Tasty cheese, lettuce w/mustard & ketchup

All menu items served on garnished platters with dipping sauce



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Cocktail Dessert Platters

A sweet finish to any finger food menu

Presented on platters served to guest's at the completion of your savoury menu

Indulge in our exquisite mini range of exceptional mini desserts

Beautiful treats of mini tarts & cakes including:

Mixed Berry cheesecake, Lemon & lime tart, Mint ripple mousse cup

Lemon Meringue pie, Cookies & cream cheesecake, Baked NY cheesecake just to name a few!



Donut Wall

Donut wall offering varieties of iced & cinnamon donuts



Lolly Buffet:

Assorted gourmet lollies & chocolates presented in glass containers

Displayed on a buffet for all guests to enjoy

Lolly boxes/bowls/jar hire included.



Grazing Additions for you to consider

Want to enhance your menu here are some ideas to add to your Finger food menu or Grazing table:

Grazing Prawn and Oyster Buffet:

Iced table tray set up w/peeled Prawns, fresh Oysters, Lemon & Rose Marie sauces
(Served in conjunction with any finger food menu served)



Additional Service Items:

Grazing buffet tables with black cloths x 2

Additional grazing tables with cloths

Cocktail Tables with black full skirt



Aussie Catering Company Making Your Event "The Event"