



hand held party menu

These more substantial finger food items are served in small bowls or noodle boxes. Hand held meals are great on their own (recommended minimum 2 per person) or as an addition to a finger food menu

Wild mushroom goulash with hongroise noodles & crème fraiche (v)
Spiced lamb meatballs in almond sauce
Beer battered fish & chips with tartare sauce
Braised beef bourgingon with roasted sweet potato
Indian curry (chicken, beef, lamb or vegetarian) served on steamed rice with garlic naan
Lentil & chorizo ragout with crusty bread
Antipasto plate with frittata, salami, crème cheese cornets, artichokes, olives & anchovy cigars
Eggplant salad with soft goats cheese & walnuts (v)
Chinese pork with rice & pickled vegetables
Gyoza dumplings in master stock (pork, chicken & mushroom or vegetarian)
Homemade gnocchi with three cheese sauce, asparagus & fine herbs (or napoli sauce & shaved parmesan)
Traditional meat lasagne with garlic bread
Vegetarian moussaka (v)
Chilli beef & beans with garlic flatbread

Dessert selection

Mini chocolate tarts
Individual lemon meringue pies
Strawberries with chocolate & drambuie fondue
Cranachan (raspberry cream served in an almond tuille cup)
Apple & cinnamon strudel
Fresh fruit salad

\$8 per item

served in small bowls/ 30 portions minimum order

Platters

Antipasto platter \$90

A selection of continental meats, shallot frittata, arancini balls, char grilled vegetables tossed in pesto, sun dried tomatoes & olives

Cheese board \$90

A selection of Victorian cheeses – Maffra cheddar, Jindi brie & Milawa blue served with biscuits & apple & calvados chutney

Fresh fruit platter \$70

A beautiful display of seasonal fresh fruit