

Attitude for Food

FINE CATERING

CLASSIC & PREMIUM COCKTAIL SELECTION

ALL FOOD DELIVERED COLD WITH NOTES FOR REHEATING UNLESS OTHERWISE ARRANGED

MEAT SELECTIONS – CLASSIC

HOT

Chicken, rosemary and parmesan meatballs with a lemon and spring onion dip (GF)
Argentinean beef empanaditas
Moroccan lamb and chickpea baby pies
Chinese beef, red pepper and onion skewers (GF)
Lebanese chicken and pistachio patties with a tahini and lemon dip (GF)
Pork and fennel meatballs with roasted capsicum, hazelnut dip (GF)
Brazilian mozerella cheese breads filled with creamed chicken (GF)
Jamacian jerk chicken skewers with an avocado salsa (GF)

MEAT SELECTIONS - PREMIUM

Chinese shredded hoisin pork in pancakes
Yakitori chicken balls with togarashi chilli
Chorizo bite with black bean soup shot (GF)
Lamb carpaccio with microgreens and mustard dressing in a spoon (GF)
Thai chicken and peanut pies
Prawn and pork gyozas with a mandarin soy dip
Seared rabbit skewers with a Mexican mole dipping sauce (GF)

MEAT SELECTIONS – CLASSIC

COLD

Baked lamb kibbeh bites topped with hummus
Rye croute topped with rare roast beef and tarragon bearnaise
Baked polenta topped with shredded lemon & thyme chicken & bortolli bean pate
Turkish lamb wraps with coriander relish
Fresh Vietnamese rice rolls with beef, chicken or pork with a chilli and lime dip (GF)

MEAT SELECTIONS – PREMIUM

Venison with port figs on baby herb scones
Duck rilette on crostini
Lychees wrapped in prosciutto (GF)
Almond crusted chicken drumettes with a savoury cherry and mustard sauce (GF)

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SEAFOOD SELECTIONS – CLASSIC

HOT

Spiced fish bites with Mediterranean dip
BBQ Souvlaki fish skewers with lime and herb dip (GF)
Thai fish cake with a coconut dip

SEAFOOD SELECTIONS – PREMIUM

Wok seared scallops with citrus dressing on Asian spoons (GF)
Mussels on the half shell with a blue cheese gratin
Smoked paprika tiger prawns with a saffron aioli (GF)

SEAFOOD SELECTIONS – CLASSIC

COLD

Thai marinated mussels on the half shell (GF)
Blinis topped with salmon mousse
Peruvian ceviche marinated in lime juice and chilli in a spoon (GF)

SEAFOOD SELECTIONS – PREMIUM

Seared tuna bites topped with olive and caper tapenade and glazed lemon (GF)
Fresh Vietnamese rice rolls with prawn with a lemon garlic dip (GF)
Crayfish bite with a bisque shot (GF)

VEGETARIAN SELECTIONS – CLASSIC

HOT

Mini Indian corn cakes with mango riata (GF)
Lentil burghul wheat fillos with a tomato oregano dip
Vegetable and corriander wontons with blackberry Szechwan dip
Cauliflower bhaji with kasoundi dip (GF)
Thai tofu green bean cakes with corriander chilli dip (GF)
Grilled polenta squares topped with pepperronata and parmesan topping (GF)

VEGETARIAN SELECTIONS – PREMIUM

Greek haloumi, zuchinni, lemon fritters with a minited yoghurt dip (GF)
Brazillian mozzarella and parmesan cheese bread with a creamy mushroom filling (GF)
Vegetarian gyoza with a mandarin soy dip

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VEGETARIAN SELECTIONS – CLASSIC

COLD

Fresh Vietnamese rice rolls with lime and chilli dip (GF)
Blinis topped with Balsamic mushroom and rosemary cream
Vegetable bite with gazpacho shot (GF)

VEGETARIAN SELECTIONS – PREMIUM

Crostini topped with stilton, walnut and celery pate
Goats cheese, slow roasted tomatoes and caramelised onion tarts
Lime roasted vegetable skewers with a macadamia coconut dip (GF)
Spanish pinchos mushroom caps deglazed in sherry and filled with oregano cream (GF)

SWEET ITEMS – PREMIUM

HOT

Rum glazed pineapple skewers with a minted lime sugar (GF)
Apple and berry pies in a cinnamon crust

COLD

Mini banoffee pies
Rich chocolate mini eclairs
Lime cheesecakes
Kataifi filo strudel rolls with cherry and hazelnuts
Spiced rosewater coconut and pistachio nut balls
Brazilian chocolate fudge truffles
Orange, white chocolate and contreau mousse with candied macadamias in spoons
Blueberry and ricotta cake topped with minted marscarpone

PRICING

Classic cocktail items \$2.50 per item
Premium cocktail items \$3.75 per item

THE DURATION OF YOUR EVENT AND/OR YOUR BUDGET WILL DETERMINE THE NUMBER OF RECOMMENDED ITEMS PER HEAD. FEEL FREE TO DISCUSS WITH OUR EXPERT TEAM.

GUIDELINE

1 HOUR – 5 ITEMS PER PERSON
2 HOUR – 8 ITEMS PER PERSON
3+ HOURS – 12 ITEMS PER PERSON

THESE CAN BE SUPPLEMENTED BY PLATTERS FROM THE LIST BELOW

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PLATTERS SELECTION (EACH PLATTER SERVES 10 PEOPLE)

BREADS & DIPPERS	\$65.00 PER PLATTER
FULL ANTIPASTO	\$85.00 PER PLATTER
SUSHI & SASHIMI	\$75.00 PER PLATTER
SEAFOOD	\$110.00 PER PLATTER
GOURMET CHEESES & CRACKERS	\$85.00 PER PLATTER
BLUE CHEESE & WALNUT CAKE	\$75.00 PER PLATTER
SWEET BITES	\$75.00 PER PLATTER

**STAFF – \$30.00 PER CHEF / FUNCTIONS MANAGER & \$25.00 PER WAITING &/OR
BAR STAFF PER HOUR PER PERSON
THE ABOVE STAFF ARE 4 HR MINIMUM HIRE**

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