



areyoubeingserved

Finger food menu 1

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Choose from a selection of sandwiches

Chicken & avocado, tender beef & salad, smoked salmon, prawn and avocado, leg ham carved off the bone and seeded mustard, turkey & cranberry (vegetarian on request)

Mini open baguette rounds

Similar fillings as the sandwiches served on a mini baguette round

Sushi with dipping sauce (v)

Wraps, baguettes, sandwiches, and mini rounds all available in a variety of selections.

If you have a special request please do not hesitate to ask.

Hot selections

Mini savoury tarts

Bacon & tomato, zucchini, mushroom & tomato, spinach & pinenut, black olive and prosciutto (v)

Gourmet tender steak cocktail pies

Empanadas

Spicy latin American meal filled pasties in a golden shortcrust shell

Spinach triangles

A blend of spinach and three cheeses in a puff pastry triangle topped with parmesan (v)

Sausage rolls

Authentic oriental sausage rolls made with pork, ginger, capsicum & soy.

Curry puffs

Mild chicken & seafood curry encased in a flaky puff pastry parcel.



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Chicken sticks

Baby chicken drumsticks marinated in soy and honey, and roasted slowly.

Spicy thai meatballs

Spicy balls of lamb flavoured with chilli, coriander & lime juice, then pan fried.

Sweets

Cake slices

Danish selection

Select 6 selections @ \$16.50 per person

Select 8 selections @ \$19.50 per person

Select 10 selections @ \$22.50 per person

Select 12 selections @ \$26.50 per person

Platters

Cheese and fruit platter

Selections of cheeses and seasonal fruits & crackers

Cheese platter and fruit platters can be provided separately. (dried fruit, nuts on request)

Seasonal fruit platter

A selection of delicious seasonal fruits.

Small \$75.00

Large " \$89.00

Office KK

Caterer's charges & conditions

- All prices are subject to GST
- Less or more selections are available on request
- Minimum number of guests 20 pax (if you have less, please ask for a quote)
- Delivery and cancellation fees apply

All menus can be adapted to suit your needs, please ask for a quote.



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Finger food menu 2

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We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Thai beef salad on coconut fritters

Blinis with mascarpone, fig and prosciutto (seasonal)

Chicken, almond and celery finger sandwiches

Tuna tartare with tomato chutney in wafer thin pastry cups -gf

Smoked salmon, dill cream and baby cress finger sandwiches

Sweetcorn blinis with crème fraiche and salmon roe

Kingfish and wakame salad served in spoons-gf

Lemongrass, chilli and coriander oysters-gf

Crostini with eggplant, roasted capsicum, olives and a pecan and lemon chevre-veg

Smoky eggplant and chilli tomato salad in pastry cups-veg

Olive tapenade and goats cheese tarts-veg

Sweet corn cakes with avocado salsa and baby cress-veg

Hot selections

Duck breast and rhubarb relish served in spoons with baby beetroot leaves-gf

Thai chicken sausage rolls

Moroccan lamb keftas with tahina, yoghurt and lemon sauce-gf

Turkish lamb and tomato pizza

Curried chicken pie

Duck and eggplant curry in wonton cups

Beef samosa with mint yoghurt

Baked meatballs with tomato and tamarind sauce-gf

Chicken and mushroom pie

Mini beef burgers

Mini hotdogs with cheese, mustard and tomato sauce



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Hot selections continued:

- Tandoori chicken skewers** with minty yoghurt- gf
- Beef bourguignon pie**
- Duck, carrot/cucumber and hoi sin buns**
- Fillet mignon** with béarnaise sauce-gf
- Pandan chicken**-gf
- Greek filo triangles** with dill, fetta and chicken
- Mini chicken, herb and parmesan schnitzel** with lemon mayonnaise
- Chinese duck rolls** with hoi-sin and orange sauce
- Prawn, haloumi and pineapple bamboo skewers** with lime, chilli and mint salsa-gf
- Spiced pumpkin fritter with Spencer Gulf BBQ prawn** and a dollop of tahina and yoghurt sauce-gf
- Salt and pepper squid** with chilli lime sauce-gf
- Asian fish cakes** with cucumber salad-gf
- Corn and prawn fritters** with lemon mayonnaise
- Coconut coated garfish** with lime aioli-gf
- Fried prawn wontons** with chilli/lime sauce
- Mexican fish tacos** with guacamole and green tomato pickle
- Smoked trout, dill and prosciutto filo tart**
- Seared scallops on carrot fritters**-gf
- Wild mushroom tart** with goats curd and chives-veg
- Fig or poached pear** with blue cheese and rocket pizza-veg
- Grilled polenta** with roasted capsicum and tomato relish and chevre-gf-veg
- Baked figs** with gorgonzola sauce served on spoons(seasonal)-gf-veg
- Tomato, boconcinni , basil bruschetta**-veg
- Vegetable pakoras** with minted yoghurt-gf-veg
- Kumera and mint samosa** with lime pickle yoghurt-veg
- Sweet potato, goats cheese, chilli and pumpkin seed galette**-veg
- Spinach and taleggio arancinis** with aioli-veg
- Artichoke, green olive and parmesan filo "cigars"**-veg
- Carrot, pea and cabbage spring rolls**-veg
- Goats cheese, caramelised onion and roast pepper quesadilla's**-veg

May 2017



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Small Plates

Hoi sin marinated salmon with rice and cucumber salad-gf

Gnocchi with gorgonzola, spinach and walnuts

Butter chicken-gf

Lamb curry with coconut , cucumber and lime salad-gf

Prawn and scallops with tomato and fetta-gf

Saffron chicken with herb and fennel salad and honey/orange sauce-gf (Cold)

Prawn and chilli risotto-gf

Fish and chips with homemade tartare (maximum 60 people)

Chicken and chorizo paella-gf

Corn polenta with fetta and eggplant tomato sauce -gf

Beef vindaloo with raita

Fried zucchini flowers with mozzarella and gruyere-veg

Asian chicken and cucumber salad-gf (Cold)

Tuna nicoise salad-gf (Warm)

Small plates priced at \$6.00 per selection per person

Sweets

Vanilla panna cotta with raspberry coulis-gf

Sweet nut filled filo cigars

Lemon curd tarts topped with blueberries

Coconut macaroons with raspberry mascarpone and fresh raspberries-gf

Rhubarb filled tarts with cream

Coconut and kaffir lime panna cotta with tropical fruit and lime syrup-gf

Sweet pastry cups filled with vanilla mascarpone, poached saffron pears and pistachio



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\$3.50 per selection, for example:

Select 6 selections @ \$21.00 per person

Select 8 selections @ \$28.00 per person

Select 10 selections @ \$35.00 per person

Select 12 selections @ \$42.00 per person

Office MAD

Caterer's charges & conditions

- **Plus caterers time on the job @ \$45 per hour, caterers assistant \$43 per hour if required**
- All prices are subject to GST
- Minimum number of guests 40 for finger food function
- Less or more selections are available on request
- Platters and extras are available on request
- Delivery and cancellation fees apply

All menus can be adapted to suit your needs, please ask for a quote.



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Finger food menu 3

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We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

>**Mixed sushi platter** with soy and wasabi

Roasted beetroot, goats cheese and caramelised leek tarts

>**Frittata** with roasted red pepper and smoked paprika aioli

>***Parmesan polenta and roasted vegetable stack** with sweet basil pesto

>**Fresh corn fritters** with herbed ricotta and roasted tomatoes

Spinach roulade with smoked salmon and cream cheese filling

>***Grilled tuna with tomato, olive and caper salsa in spoons**

Ocean trout, cucumber and herbed lemon mayonnaise cocktail sandwiches

>**Smoked salmon wrapped fresh asparagus spears** with a citrus dressing

Smoked salmon and watercress double layer cocktail sandwiches

>***Natural oysters** with cracked pepper and lemon/lime wedges

>**Prawn cutlets** with a coriander, mint, lime and sweet chilli salsa

Chicken and herb pesto mayonnaise cocktail sandwiches

Sesame crusted chicken pieces with fresh mango salsa

>**Sliced duck breast** with dried pear chutney on cucumber rounds

Shaved smoked turkey, cranberry and cream cheese cocktail sandwiches

Lemon and garlic lamb fillet on sliced Turkish bread with minted tomato jam

>***Lamb with grilled antipasto and olive tapenade in spoons**

Sliced beef fillet with baby spinach and wholegrain mustard aioli on baguette

>***Kangaroo** with roasted sweet potato, beetroot relish and dukkah



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Hot selections

Caramelised onion, goats cheese and black olive tart

> **Mushrooms** stuffed with basil and sun-dried tomato pesto

Haloumi, marinated artichoke and caramelised red capsicum pizzas

> **Baked sweet potato and parmesan risotto cakes** with basil pesto

Curried sweet potato samosas with mint yoghurt

> ***Atlantic salmon skewers** with an avocado/lime sauce

> ***Honey, lime and black pepper prawns**

***Chicken and lemongrass dumplings served in spoons**

> **Moroccan chicken patties with currants, pinenuts, olives and harissa yoghurt**

***Panko fried chicken pieces** with jalapeno majonnaise

Tandoori chicken pizzas with mango chutney

> ***Kaffir lime chicken sticks** with lemon and garlic aioli

Thai chicken sausage rolls served with a sweet chilli sauce

> ***Prosciutto wrapped asparagus spears** with vino cotto drizzle

Fried pork and coriander cakes with a chilli plum sauce

Pork, prune and thyme sausage rolls

Chorizo sausage rolls with a roasted capsicum relish

Lamb and sweet potato fillos with minted yoghurt

> **Lamb chipolata sausages** with a mustard glaze and tomato and chilli relish

Lamb, apple and rosemary sausage rolls with tomato chutney

Spicy beef empanadas with herbed yogurt

Sweets

***Baby lemon curd tarts** with blueberries

> **Chocolate dipped strawberries** with pistachios

Raspberry, coconut and white chocolate blondie

Chocolate fudge brownie with ganache and Persian fairy floss

> ***Baby orange and almond cakes** with spiced citrus syrup and thick yoghurt



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For Later

Pineapple glazed leg of ham \$245

Served with assorted Bakers Delight breads and bowls of homemade tomato jam, wholegrain mustard and sweet mustard pickles

Brie, blue and cheddar cheese \$245 (smaller platters from \$85)

Served in a large basket lined with fig and vine leaves, with assorted nuts crackers and fresh seasonal fruit

Antipasto platter \$175.00

Coriole olives, Asparagus spears, Pita bread, Turkish bread bruschetta, Roasted tomatoes, Fetta cheese, Beetroot dip, Char-grilled zucchini, Sliced prosciutto, Bocconcini

> gluten free

* require staff at venue to prepare and cook items

Select 6 selections @ \$25 per person

Select 8 selections @ \$30 per person

*note 8 selections or more min 50 guests

Select 10 selections @ \$35 per person

Office HD

Caterer's charges & conditions

- **Plus caterers time on the job @ \$50 per hour**
- Staff are required for certain items to cook and prepare
- All prices are subject to GST
- Minimum number of guests 30 *
- Less or more selections are available on request
- Platters and extras are available on request
- Delivery and cancellation fees apply
- \$55.00 plus GST for delivery and pick-up of empty platters

All menus can be adapted to suit your needs, please ask for a quote.



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Finger food menu 4

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Cold selections

Beef crostini with beetroot infused onion

Little spicy guacamole & prawn tart with coriander

Pancake with crispy duck spring onion cucumber & hoisin

Woodside goats curd & caramelized onion on crostini with fresh thyme

Crostini with rasel hanout crusted lamb with minted jam

Pureed Beetroot & Zaa'tar on Turkish bread with crumbled Persian fetta

Fig blue cheese & prosciutto tarts

Shaved beef lime green mango & chilli coriander in bamboo

Smoked Salmon & asparagus tarts with lemon mayonnaise

Sweetcorn cakes with avocado salsa & baby cress

Little chicken finger sandwiches with toasted almond lemon mayonnaise

Marinated Tiger prawns with lime aioli

Sushi with soy & wasabi

Vietnamese Chicken salad served on Asian spoons

Smoked salmon on dill blinis with sour cream spring onion

Little Duck tarts with mango salsa

Thai prawn served on cucumber with chilli relish

Harris Smoked salmon parcels with herbed cream cheese

Persian feta, slow roasted cherry tomato & pesto tar

Fresh Oysters with wedges of lemon & lime

Olive tapenade & goats cheese croute



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Hot selections

Caramelized red onion & blue cheese tarts

Tiny vegetable and vermicelli noodle spring rolls with chilli plum sauce

Lemongrass prawn on sticks with nam jim sauce

Little pork & fennel sausage rolls

Prawns wrapped in prosciutto

A selection of little quiches

Goats curd red capsicum spinach tarts

Caramelised onion, fetta & black olive tarts

Chicken lemon kebabs with green herb sauce

Leek, gruyere & thyme tarts

Lamb kofta balls with minted sauce

Tandoori chicken skewers with cucumber raita & black sesame

Teriyaki BBQ Beef skewers with Asian dipping sauce

Little vegetable pasties with spicy relish

Spinach & fetta pastries

Chicken creamy leek pies

Blackened sesame salmon with wasabi mayonnaise

Empanadas with spicy tomato & eggplant relish

Prawn wontons with ginger chilli & coriander dipping sauce

Little chunky beef & burgundy pies with tomato relish

Thai chicken sausage rolls with chilli & ginger dipping sauce

Vegetable curry puffs with a minted yoghurt

Select 6 selections @ \$27 per person

Select 8 selections @ \$29 per person

Select 10 selections @ \$33 per person



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Office KM

Caterer's charges & conditions

- **Plus caterers time on the job @ \$55 per hour**
- All prices are subject to GST
- Minimum number of guests 20
- Less or more selections are available on request
- Platters and extras are available on request
- Delivery and cancellation fees apply

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Finger food menu 5

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Cocktail selections

Cold Items

\$3.80 per item

Baby roma tomatoes, basil, balsamic infused bocconcini , pesto and eggplant rolls (v) (gf)

Roasted bay tomato, mascarpone and marinated olive tarts (v)

Baked fetta, zucchini an herb terrain with salsa verde (v) (gf)

Italian chicken with olives, basil, tomato truffle on an herbed baguette

Poppy seeded bread with red onion jam and shades of blue cheese mousse (v)

Petit honey ham, Swiss cheese and dijon rolls with a sesame crust

Lemon crostini with Springs smoked salmon mousse and avocado salsa

Poached chicken, brie and spring onion finger sandwiches

Toasted prosciutto, rocket, tomato and parmesan finger sandwiches

Woodside goats curd, saffron onion and pistachio tarts (v)

Pan fried risotto cakes with prosciutto rosettes, rocket and sweet mustard (gf)

Mini Yorkshire puddings with roasted fillet of beef tenderloin and horseradish cream



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Cold Items continued

Peking pancakes with crispy duck, spring onions, cucumber and ho sin

Fillet of beef on French stick with shiraz onions and black cumin

Fillet of lamb marinated in shallots and honey on a rosemary crouton

Smoked salmon and chive rolls with sour cream, capers and baby spinach

Marinated king Thai tiger prawns with a lemon and tomato aioli (gf)

Soft shell Mexican chicken tacos with guacamole

\$4.50 per item

Smoked salmon parcels with a creamy lemon cheese (gf)

Seared Asian influenced tuna wrapped in wilted bok choy (gf)

Japanese torched scallops on sashimi rice with sticky soy (gf)

Hot Items

\$3.80 per item

Vegetarian, ginger and carrot spring rolls with a tom-yum drizzle (v)

Italian pork and veal meatballs with ricotta and roasted tomato relish (gf)

Home-made French beef bourguignon pies

Home-Made Lamb Rogan Josh Pies with Spiced tomato Chutney

Spiced mini chicken sausages with a mango and lime chutney (gf)

Moroccan Indulgence sausage rolls with tomato and basil relish (v)

Baby tomato, pesto and chive mini quiches (v)

May 2017



Hot items continued

Little Corn, Red Pepper and Goats Curd Mini Souffle with Saffron Jam (gf)

Indian Vegetable Pakoras with a Minted Cucumber Raita

Mini spinach, Bulgarian fetta and paprika crispy spanakopita's with lemon (v)

Chinese sesame chicken with a lemon mayonnaise

Thai minced tiger prawn or duck won-tons

Spinach, pine nut, gruyere and thyme tarts (v)

Chinese Dumplings with Shredded Vegetables, and Asian Sticky Soy

Madras chicken and coriander parcels with a roasted peanut sauce

Moroccan lamb kebabs with turmeric and cucumber raita (gf)

Mini chicken and red pepper pesto fillos with a rose béchamel sauce

Chicken with coriander, kafir lime and ginger chilli sauce (gf)

Duck confit, caramelized pear, star anis and red wine in crispy filo

Fillet of beef bon bons with horseradish and Spanish onion

Pan-fried asparagus wrapped in prosciutto with an orange hollandaise (gf)

Tandoori salmon lemongrass kebabs with a white wine glaze (gf)

Assorted Pan Fried Chinese Dumplings with Sticky Soy (Vegetarian, pork, chicken, beef)

Coconut panko crusted fish with a caper citrus sauce

Risotto cakes with Jap pumpkin, mozzarella and sage



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\$4.00 per person

Tiger prawns wrapped in prosciutto with a carrot burre blanc sauce (gf)

Teriyaki BBQ fillet of beef skewers with a soy tom yum sauce (gf)

Mini hamburgers or chicken burgers with baby spinach and brie

Baby fillet mignons with a roasted tomato and shiraz sauce (gf)

Tandoori BBQ chicken with a cucumber raita and toasted sesame seeds (gf)

Blue swimmer Asian crab Cakes with black cumin and spring onions

\$4.80 per item

Mini 'New York' style hot dog with onion relish and melted Gruyere cheese in toasted brioche bun

Pulled Greek Lamb Yiros with Tomato Salsa and Tdziki

Pulled pork buns with Asian slaw and Japanese mayonnaise

Toasted brioche buns with eye fillet of beef, with dijon mustard and melted Gruyere

Spoons of Japanese Torched Salmo with Sashimi Rice Sticky Soy GF

King Scallops with a Cumin Pea Puree and Turmeric Burre Blanc GF

Small bowl food

\$7.20 per item

Indian chicken madras curry boxes (gf)

Asian noodle salad with drunken chicken or prawn (gf)



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Small bowl food continued

Beef bourguignon with Turmeric Rice (gf)

Vegetarian lentil curry with saffron rice and raita (gf)

Mexican green and red pepper chicken with steamed rice (gf)

Baked individual Pots on Gnocchi Ragu with Mozzarella and Salsa Verde
Straticcio with Truffle, Sweet Pea, Pecorino and Rose Sauce

Sweets

\$4.00 per item

Chocolate fudge squares with dense chocolate ganache and raspberries

Caramel tarts with pistachio nuts

Mini custard tarts with raspberries and honey macadamia nuts

Lemon curd tarts with clotted cream and strawberry mint salsa

Little French Vanilla Bean Meringue with Passion Fruit Curd (gf)

Baby French crème brulee (gf)

Office IFD

Caterer's charges & conditions

- **Plus caterers time on the job @ \$45.50 per hour**
- All prices are subject to GST
- Minimum number of guests 30
- Less or more selections are available on request
- Platters and extras are available on request
- Delivery fee applies if food delivered without a kitchen person on site
- Delivery and cancellation fees will apply

May 2017



are**you**beingserved

All menus can be adapted to suit your needs, please ask for a quote.

Please contact our office to discuss the options available to you for catering.

Prices and menu selections are subject to change and may be affected by availability of produce throughout the seasons.

Are you being served, provides staff, catering, drinks and hire, ask us for a quote for your entire event needs.

Tel: 08 8211 7216

Email: admin@aybs.com.au



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