

CANAPES

COOL BITES

Mar Hor - Sweetened **pork, chicken** & peanuts on carved pineapple (gf df)

San Daniele **prosciutto**, pickled melon, brioche crisp, balsamic aioli

Chicken & pistachio terrine, piccalilli, gribiche, chervil, Melba toast (df)

Asparagus spears, garden mayo, hazelnut dukka (v gf)

Blistered cherry tomato, basil, red pesto, **goats curd, tartlet**

Grilled peach, whipped feta, honey pecan on bread crisp

Hawaiian Tuna poke, crispy rice paper, yuzu chili jam, lava salt, shisho leaves (lg df)

King fish ceviche, baby taco, avocado crème, cucumber, finger lime salsa

Poached prawns, smoked paprika aioli, lemon cheeks (gf df)

Sugar & citron **cured salmon** crostini, beetroot jam, crème fraiche, baby herbs

Oysters, pancetta, fried shallot, Kilpatrick dressing (gf)

WARM BITES

“ **Steak & Chips**” brown butter béarnaise, house made chicken salt (gf)

Suya spice rib-eye, pickled radish, black garlic mayo, torn crostini (df)

Beef short rib & corn croquette, smoked potato aioli (df)

Pulled **lamb shoulder**, pomegranate salsa, baba ganoush, charcoal cracker (df)

General Tso's **popcorn chicken**, lemongrass ginger sweet & sour sauce (lg)

Southern **fried chicken** & maple bacon toasted bun, creole mayo, phatty pickle

Sticky **pork belly**, master stock, shaved apple, micro cress (df)

Tempura salt & pepper prawns, tom Yum aioli (lg)

Waffle seed scones, caramelised butternut pumpkin, candied pepita, chives (v)

Beetroot falafel, sumac onion jam, honey labne, crisp Mt.bread (v)

Fresh fig, feta, sage tartlets, crisp herbs (v)

Ricotta & spinach **gnocchi**, Tuscan peppers, tiny caper caponata (v)

Crispy **polenta chips**, rosemary salt, salsa Verde aioli (v lg)

Sweet corn, zucchini, mint & **halloumi fritters**, green tahini yoghurt (v)

FINESSE

C A T E R I N G G R O U P

CROWD FAVORITES

The **best sausage rolls**, Roongs kick ass tomato chutney
Humble **beef pies**, sweet onion tomato relish
7 spice flash fried **calamari**, myrtle lemon, lemon aioli (gf)
Roast **chook sanga**, cucumber, dill mayo, whipped butter
Coconut chicken & pickled veg **rice paper rolls**, Viet mint, nam jim (lg)
Sweet potato, thyme, leek, spinach **frittata** (gf v)
Roasted pumpkin & parmesan **arancini**, basil aioli

PLANT BASED & VEGAN BITES

Togarashi fried **cauliflower & broccoli**, fermented tofu mayo (lg)
20 spice **fluffy tofu**, sticky tamarind, crushed peanuts, saw tooth coriander (gf)
Miso roasted pumpkin, crushed black rice, pennyroyal (gf)
Corn off the cob, soured fennel, toasted seeds, coconut butter (gf)
Beetroot kibbeh, agave onions, dairy free labne
Smashed broad bean & pea hummus tartlet, lemon zest, pea tendrils

SWEETS BITES

S'mores tartlet, chocolate mousse, graham cracker, bruléed marshmallow
Milk & Honey – milk chocolate **panna cotta**, citrus curd, salted honeycomb (gf)
Torta Caprese , flourless **chocolate tort**, sweet mascarpone, blood orange zest (gf)
Fresh made cinnamon & sugar **doughnuts**, strawberry vanilla sauce
Sticky date pudding, vanilla crème, whisk sour sauce
Coconut & **raspberry éclairs**, raspberry powder
White chocolate, rose petal & pistachio plagues (gf)
Fig, honey & almond **frangipane tart**
Strawberries & cream (gf)
Lemon meringue pie

ADD ON & ADDITIONAL

BIGGER BITES

Guest will enjoy 1 per person per item

Many can be made vegan, please ask

Spiced lamb baby burger, beetroot jam, smoked tzatziki, wild rocket

American classic baby **beef burger** with the lot

Cuban pulled pork baby burger, pineapple, mint, jalapeno salsa, red slaw

Barramundi baby burger, celeriac remoulade, dill pickle, tomato, shredded iceberg

Ramen crumbed **chicken boa bun**, apple kim chi, gochujang, kewpie

Sticky **pork belly boa bun**, peanuts, Som Tom, Thai barbeque, fresh coriander

Banh Mi baguette, **braised beef brisket**, lime cured carrot, coriander, cucumber, Pho mayo

Bacon wrapped Frankfurt on a roll, currywurst sauce, caramelised onions, pickles

Charred chorizo on a roll, Argentinean chimichurri, grilled onion, red capsicum

Pumpkin, pistachio, **za'atar, pide**, chilli flakes, soft feta, mint (v)

Brie, fontina & gruyere **mini grilled cheese** sandwich, tomato jam (v)

MINI PLATES

Entrée size perfect for longer events

Guest will enjoy 1 per person, per item

Roongs uncommon **Thai salad**, lemon grass chicken, cucumbers, tomatoes, bean sprouts, Asian herbs, glass noodles, hot & sour dressing

Braised lamb, preserved lemon, hung yoghurt, giant couscous, pomegranate mint

Blacken beef brisket, tomato & corn salsa, house pickle, jalapeno, corn bread

Peninsula honey **roast chicken**, garlicky smashed potatoes, tarragon mushrooms, jus (gf)

Big Ol' **beef & pork polpette**, tomato sugo, polenta, plenty of parmesan (lg)

Loaded baked potato, smoked pulled pork, nacho cheese, green chili, sour cream, chives (gf)

Tom yum broken fried rice, tofu, pineapple, tomato, shallots & heaps more (v)

Bunny Chow - **Sweet potato & cashew nut curry**, small cob loaf, house pickles, toasted pumpkin seeds (vg)

Local Devils Bend **mushroom risotto**, sourdough thyme breadcrumbs, Parmesan, pea tendrils (v)

Kale **Caesar salad**, soft egg, Parmesan, crispy bacon, olive oil croutons, California dressing

FINESSE

C A T E R I N G G R O U P

PRICE INCLUDES GST

4 selections	10 canapés per person	1 hour
6 selections	12 canapés per person	2 hours
8 selections	14 canapés per person	3 hours

Wait staff, bar staff and chefs are an additional price of \$45 per hour with a minimum of 5 hours each

Boards, platters and napkins are included with no extra charge

Minimum 40 guest, surcharges apply for numbers under

Front of the house wedding managers (if needed) are an additional price of \$55 per hour with a minimum of 8 hours

Supplier meals all at \$35 per person

V vegetarian **Vg** vegan **Df** dairy free **Gf** gluten free **Lg** low gluten

Doesn't tickle your fancy?
Ask about our FOOD STATIONS!