

nosh

CATERING

food you'll
want to take
credit for

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NOSH CATERING
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finger food menu

cold savouries

green olive & semi-dried tomato tapenade with garlic crisps (v)
butternut pumpkin risotto cakes (v) (gf on request)
salmon & lemon caper mayonnaise sandwiches
grilled pepper feta & olive ribbon sandwiches (v)
smoked turkey rounds with cranberry sauce
pastrami muffins with chutney mayonnaise
bocconcini basil & cherry tomato skewers (v)
roasted garlic & sun-dried tomato dip (v)
nutty chicken ribbon sandwiches
leek feta & sweet potato frittata (v/gf)
corn & chive dip with corn chips (v)
prosciutto wrapped bocconcini
smoked chicken & olive tartlets
avocado and pistachio pate (v/gf)

oysters - toppings include

chilli tomato & red onion salsa
tomato & chive vinaigrette
lime chilli & coriander
squeeze of lemon

finger food menu

delivered ready to heat hot savouries

chicken & coriander sausage rolls with sweet chilli dipping sauce
caramelised red onion & feta tartlets (v)
mini pizzettas with assorted toppings (v)
gourmet pies & tomato relish
spinach & ricotta pastries (v)
bite sized sausage rolls
cheesy pastrami puffs
cheese & salami rolls
baby risotto balls (v)

assorted quiches including:

roasted vegetables & goat cheese (v)
sun-dried tomato & goat cheese (v)
salmon leek & caper
pumpkin & herb (v)
lorraine

finger food menu

fully catered – requires chef on site (additional cost)

corn & red pepper pancakes with sour cream & prosciutto

mini toasts with swiss cheese pesto & semi-dried tomato (v)

camembert with pear compote on pumpernickel (v)

sun-dried tomato aioli & prawn canapés

thai chicken salad in won ton cups

peppered smoked cheese rounds (v/gf)

steak & salsa verde on mini toasts

gazpacho shooters with oysters

bbq duck and ginger tartlets

roasted red pepper tartlets (v)

mini minted lamb pikelets

prawn laksa shooters

finger food menu

sweet things

flourless orange & almond cakes (gf)

individual chocolate tarts

portuguese custard tarts

chocolate mud cakes

passionfruit cupcakes

lemon curd tartlets

chocolate éclairs

mini lamingtons

tiny tiramisu

recommend for cocktail party

1 - 2 hours 8 - 10 items

2 - 3 hours 10 - 12 items

all items \$2.90 per portion

chef on site - \$35 per hour

waiting staff - \$25 per hour

all prices include gst

lunch

ribbon sandwiches \$5.50 (per 3 ribbons)

gluten free sandwiches \$5.50

mountain bread wraps \$5.50

focaccia (cut into 3) \$6.50

4 point sandwiches \$5.50

assorted wraps \$5.50

baby baguettes \$3

swiss cobb \$6.50

mini bagels \$3

variety of gourmet fillings including chicken,
beef, tuna, pastrami, turkey, ham, vegetarian

selection of sweet treats and muffins \$2.50 per serve

platters

home made dips with grissini sticks and water crackers \$4 per serve

cheese & crackers \$5 per serve

cold meats & condiments \$45

fruit \$3.50 per serve

30 mini quiche \$60

antipasto \$50

whole quiche (serves 8) \$25

whole frittata (serves 8) \$20

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