



Finger Food with Beef, Pork & Buns Menus

Our two (2) menu options are ideal for a Casual Catering option; fully inclusive of Cutlery Packs (knife, fork & napkin) and Compostable/recyclable Plates.

Four (4) pieces of Cocktail Finger Food per person along with our succulent Roast Beef, Roast Pork and Buns.

The food is presented in our Eco-friendly compostable food trays, hot, sliced, and ready to eat.

We recommend the Platters be delivered to you 15 minutes prior to your planned eating time.

Delivery charges apply

Finger Food with Beef, Pork & Buns

Finger Food

Salmon Blinis

Tasmanian Smoked Salmon, horse radish crème avocado mousse, micro herbs

Indian Chicken Skewers (GF)

Indian Spices, char grilled, raita

Black Sesame Buns (V)

Roast Veg – Other Seasonal Goodies

Assorted Mini Gourmet Pies

King Island Beef & Chicken & Leek

Beef, Pork & Buns

Succulent Roast Beef (GF)

With Red Wine & Thyme pan jus

Tender Roast Pork (GF)

With delicious crackle & apple sauce

And a range of Condiments

Large Bread Rolls

Set Menu – Unstaffed

Minimum 30 Guests: \$31.00pp



Finger Food with Beef, Pork & Buns & Three (3) Salads

Finger Food

Salmon Blinis

Tasmanian Smoked Salmon, horse radish crème avocado mousse, micro herbs

Indian Chicken Skewers (GF)

Indian Spices, char grilled, raita

Black Sesame Buns (V)

Roast Veg – Other Seasonal Goodies

Mini King Island Gourmet Pies

King Island Beef

Beef, Pork, Buns & Three (3) Salads

Succulent Roast Beef (GF)

With Red Wine & Thyme pan jus

Tender Roast Pork (GF)

With delicious crackle & apple sauce

And a range of Condiments

PLUS

Large Bread Rolls

Garden Salad (GF)

Mesculin lettuce, tomato, cucumber, julienne onion, capsicum carrot with a light dressing on the side

Rocket, Pear, Parmesan and Fetta Salad (GF)

Wild Rocket, thinly sliced pears, shaved parmesan cheese and freshly made blue cheese and walnut dressing

Mediterranean Farfalle Pasta Salad

Bow pasta with olives, semi sundried tomato, green capsicum, carrot, red onion in a basil pesto sauce

Set Menu – Unstaffed

Minimum 30 Guests: \$38.70pp



You may wish to add a Dessert, please see our [Sweet Platter Box](#) options

Alternate Main Meal Meat Selections

Boneless Rolled Chicken (GF)

Baked Leg Ham

Roast Turkey Breast (GF)

Succulent Roast Lamb (GF)

Honey BBQ Pork (GF)

Roast Scotch Fillet (GF)

Alternate Finger Food Selections

*Can be Gluten Free (additional costs may incur)

Roast Vegetable Bruschetta (Vegan) Roasted Mediterranean vege, EVOO

Salmon Bruschetta (GF) Fennel, Avo, Tomato, Crisp Tortilla

Black Sesame Buns (V) Black Sesame Bun/ Roast Veg/ Seasonal Goodies

King Island Beef Pies King Island Beef, rich gravy, flaky pastry

Spiced Pumpkin Tart* Spiced pumpkin puree, onion jam, goats chevre

Mixed Fungi Tart* (V) – Goats Chevre

Zaatar Chicken Tart* Chicken, Middle Eastern Spices, Yoghurt

Baked Spinach & Fetta Puffs (V) Savoury spinach & feta mix, puff pastry bite

Assorted Gourmet Quiche Assortment of mini gourmet quiches

Caprese Skewers (V) Bocconcini, heirloom tomato, basil pesto

You may wish to add:

Wild One Organic Pineapple Juice 360ml: \$5.00

Wild One Organic Banana Mango Apple Juice 360ml: \$5.00

Wild One Organic Lean Green Juice 360ml: \$5.00

Wild One Organic Apple & Guava Juice 360ml: \$5.00



Bottled Water 600ml: \$3.00

Soft Drinks 375ml: \$2.95

Eco-friendly recyclable cups 280ml (25 per pack): \$5.50

