



Gourmet Finger Foods

\$40 per guest (min 30 guests)

Under 30 Guests—\$1,350

Start with our Gourmet Cold Grazing Table

Selection of assorted hard & soft Cheeses, Sliced Deli Meats, Assorted Breads, Dips, Pesto's, Crackers, Cabanossi, Salamis, Fresh & Dried Fruits, Nuts, Gherkins, Cocktail Onions, Olives & Sundried Tomatoes.

Followed by Waiter Served Hot Finger Foods with Dipping Sauces

Satay Chicken Kebabs with Crushed Peanuts
Salt & Pepper Calamari with Chili Mango Sauce
Asian Duck Spring Rolls with Plum Sauce
Spinach & Fetta Filo Pastries
Italian Arancini Balls with Garlic Aioli
Coconut Crumbed Prawns with Zesty Tartare
Gourmet Beef Pies with Tomato Relish
Assorted Savory Quiches (Lorrain & Vegetarian)

Package Includes

Staff to Cook & waiter Serve your guests
White Cocktail Napkins
All Cooking equipment and Serving Ware
We arrive 2 hours prior to your serving time

◆ Minimum of 30 Adult Guests – Under 60 guests a \$150 chef charge is applicable