

Finger food menu

Create a delicious mix of finger food and bowl food from the options below.

Minimum number of guests: 15

**Selection of 5 items – \$28 per person | Selection of 6 items – \$30 per person | Selection of 7 items – \$33 per person |
Selection of 8 items – \$35 per person | Children under 5 no charge | Children aged 5–12 \$20 each**

Cold

- *Delicate ribbon sandwiches with an assortment of fillings*
- *Duck and hoisin rolls with coriander and shallots (df)*
- *Chive-flavoured scones with home smoked salmon mousse*
- *Baked ricotta wedges with tomato jam (gf, v)*
- *Roasted pear wedges wrapped in prosciutto (gf, df)*
- *Homemade sushi with yellow fin tuna and wasabi (df)*
- *Bruschetta with tomato, basil and bocconcini (v)*
- *Croutons with beef fillet and sauce bernaïse*
- *Mini prawn cocktails (gf)*
- *Parmesan crisps with red onion jam (v)*
- *Bloody Mary oyster shots with Grey Goose (gf, df)*
- *Crispy wontons with smoked salmon or smoked tomato and avocado salsa (df, can be v)*
- *Baked spinach and ricotta wedges with homemade tomato jam (gf, v)*
- *Cucumber cups with smoked chicken and preserved lemon (gf, df)*
- *Prawns with chive hollandaise sauce (gf)*
- *Blini with home-smoked salmon and sour cream*

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Add \$150 per additional staff member (3 hour minimum) to serve food and beverages | Sunday/public holiday 15% surcharge | Crockery, cutlery and glassware (wine, champagne and hi-ball) can be hired for an additional fee

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Hot

- *Yoghurt and parmesan crusted chicken pieces with red pepper aioli (gf)*
- *Crispy pork belly bites with chilli pear jam (gf, df)*
- *Japanese style pancakes with bonito and tonkatsu sauce (df)*
- *Laksa shots with prawns (gf, df)*
- *Homemade sausage rolls with tomato sauce*
- *Coconut marinated prawns with lime aioli (df, gf)*
- *Marinated chicken skewers with chilli chocolate sauce (gf, df)*
- *Crumbed rice and parmesan cheese fingers with minted yoghurt dipping sauce (v)*
- *Asian pork meatballs and sweet chilli sauce (gf, df)*
- *Thyme and Parmesan tartlets with red onion jam (v)*
- *Lamb sausage rolls with mint sauce*
- *Sichuan peppered prawns and smoky mayonnaise (gf, df)*
- *Porcini mushroom risotto balls with truffle aioli (gf, v)*
- *Mini beef and Guinness pies*
- *Greek style filo cheese triangles (v)*
- *Blue cheese quiches with fruit jam*

Bowl and fork food

- *Red duck curry with lychee and chilli jam, served with steamed rice (gf, df)*
- *Home-smoked Atlantic salmon salad with chargrilled octopus and prawns*
- *Glazed ham and fruit chutney rolls*
- *Individual serves of watermelon and fetta salad with pork belly or smoked chicken (gf, df)*
- *Prawns and green papaya salad and chilli (gf, df)*
- *Beef fillet and rice noodle salad with chilli and mint (gf, df)*
- *Soba noodles with miso marinated Atlantic salmon (df)*
- *Pearl barley and porcini mushroom risotto with crispy bacon (gf, v without bacon)*
- *Mini Caesar salads with scrummy homemade dressing*
- *Home-smoked lamb cutlets with tzatziki sauce (gf)*
- *Chinese chicken satay and steamed rice (df)*
- *Tamarind and wombok coleslaw with home smoked prawns (gf, df)*
- *Lemon and garlic marinated chicken with hommus and red cabbage salad (gf, df)*
- *Swordfish skewers, kipfler potato chips and homemade tartare sauce (gf, df)*
- *Mini beef burgers with cheese and pickles*
- *Taco chicken burgers with salsa and sour cream*
- *Spicy rice noodles with chicken*
- *Fish burgers with pineapple and chilli salsa (df)*

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- *Creamy smoked tomato and bacon pasta with parmesan cheese (v without bacon)*
- *Lamb burgers with hommus and rocket (df)*
- *Marinated chicken tenderloins with warm chorizo, pumpkin and quinoa salad (gf, df)*
- *Mild beef massaman curry with steamed rice (gf, df)*
- *Moroccan lamb meatballs with minted yoghurt (gf)*
- *Jungle pork curry (mildish) with steamed rice (gf, df)*
- *Mild sweet potato and chickpea korma with steamed rice (gf, df, v)*

Sweet things

- *Homemade honeycomb (depending on humidity) (gf, df)*
- *Dark chocolate dipped strawberries (gf)*
- *Mini citrus tarts*
- *Mini pear and frangipane tartlets*
- *Decadent chocolate brownie bites (gf)*
- *Salted caramel and chocolate tartlets*
- *Orange and almond cake wedges with pear jam (gf, df)*
- *Mini cupcakes decorated with unique and funky designs*

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