

# Finger food menu 2016-17

This menu is also available as part of our complete marquee wedding Gold Package.

**The Menu**     *Cateraid will supply all the “food related items” required to serve our quality food at the venue supplied by the client. This package includes: All food items, qualified chefs to organise “at time” delivery of 5 star handmade cocktail foods, Service staff to tray food around to guests and all trays/napkins etc. The cleanup of the venue kitchen and pack down of all areas within the time frame provided is also included.*

**Beverage Service**     *Cateraid supplies all the “Food related items” required to serve food at venue supplied by the client in the above mentioned package. As an optional extra service, Cateraid offers beverage service packages either as (BYO) - supplied by the client or complete service. Cateraid stocks a huge array of hire items including the bar units, ice and beverage tubs along with a huge array of glasses.*

*The qualified RSA barmen are available at an hourly rate or included in the alcohol package per hour rate. For more information drop us a line: [sales@cateraid.com.au](mailto:sales@cateraid.com.au).*

*We look forward to helping you plan a night which will be:*

*fine dining.....effortlessly*

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Greg Stephenson  
CEO  
M: 0414 705 755  
E: [sales@cateraid.com.au](mailto:sales@cateraid.com.au)  
W: [www.cateraid.com.au](http://www.cateraid.com.au)  
FB: [www.facebook.com/cateraid](http://www.facebook.com/cateraid)  
I: [@cateraidevents](https://www.instagram.com/cateraidevents)

## Finger food menu - Sample event schedule

<u>Time allocation</u>	<u>Menu title</u>	<u>Portions to be chosen</u>
30 minutes	Load in and set up	N/A
20 minutes <small>*To tables as provided by client</small>	Appetiser	Seasonal availability
20 minutes <small>*Tray service</small>	Entree	Choose 2 from Menu + Bruschetta
30 minutes <small>*Tray service</small>	Hot Entree	Choose 2 from Menu
30 minutes <small>*Tray service</small>	BBQ Entree	Choose 2 meat + 1 Vegetarian (chefs choice)
20 minutes <small>*Tray service</small>	1 <sup>st</sup> course Noodle boxes and substantial	Choose 1 from Menu <small>(Add another for \$7.50 pp)</small>
60 minutes	Main course	Custom design your Grazing buffet with our team
20 minutes <small>*To tables as provided by client</small>	Dessert	Choose 1 or Celebration Cake as dessert
30 minutes	Clean up	N/a

# Appetiser

Roast vegetable dips with rice crackers and crisp tortilla.

Fresh herb pestos and salsa verde with marinated fetta and crispbreads.

Beetroot and cashew dip sided by lavosh and root vegetable chips.

Trio of cheeses with water crackers and dried fruits and nuts.

Mexican platters of corn chips, avocado salsa and tomato chili pickle.

Savoury jams including red pepper, balsamic onion, heirloom tomato and fried tortilla strips.

Tapenade, semi dried tomato pesto, fire roasted capsicum, olives and baguette en crout.

Deconstructed bruschetta with Roma tomato salsa, balsamic glaze, basil and sour dough croutons.

Crudites- Fresh Vegetables cut into batons with minted riata and chef made hommus

Cured meat platter including: Chorizo, salami, cabanossi, pancetta, proscuitto and grissini. (+\$1.50 pp)

Fresh fruit – Watermelon, pineapple, strawberries, cantelope, kiwi and passionfruit.

Nori, sushi and Rice paper rolls with pickled ginger, soy and wasabi

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# Entree

*Please select 2 choices from the following tray serviced in marquee/event area.*

Mangrove mountain avocado, crystal bay prawn, cumin crout, cilantro (+\$1.00 pp)

Short crust, lemon myrtle crème fraiche, smoked salmon, dill

Teriyaki chicken breast Nori with avocado and fresh green beans. (GF)

Bourbon marinated beef fillet resting on homemade tomato chilli pickle, corn bread.

Poached salmon with lemon myrtle mayonnaise on sesame lavosh

Poached chicken, Mangrove mountain avocado, en crout'

Vegetarian frittata with Goats cheese and salsa Verde (GF)

BBq pork loin with baked pineapple relish and sweet potato in Chinese spoon (GF)

Char grilled lamb fillet pizzetta atop chili jam, rosemary and chat potato.

Brie savoury, crème fraiche, salsa verde

Char grilled fresh vegetable antipasto crustini, with grilled haloumi

Vietnamese rice paper roll available in chicken, prawn or vegetarian. (GF)

Peking duck petite crepes with hoisin and shallot

Shaved Ponzu beef fillet with toasted macadamia in Chinese spoon (GF)

*\*All Entree choices will have the addition of fresh made petite brushetta*

# Hot Entree

*Please select 2 choices from the following tray serviced in marquee/event area.*

Vegetarian spring rolls and Samosas made fresh in our kitchens

Tuscan fresh ground msa rump meat balls, with chilli jam dip sauce

Pumpkin and parmesan arancini and citrus plum sauce

Chicken and Mushroom Arancini, white truffle oil

Tempura barramundi cocktails and lemon myrtle tartare

Bbq Chorizo and Spicy capsicum parcel.

BBQ pork and ginger spring rolls

Smoked chicken and gorgonzola puff served along with Verdelho cream dip.

Asparagus and sun dried tomato quiche with free range farm eggs

Bacon and leek tartlets topped with soured double cream and Roma salsa

Tempura prawns and garlic aioli. (+\$1.50 pp)

Salt and Pepper Calamari and citrus plum

Crumbed Chicken tenderloins with local honey and mustard dip

Steam Asian buns with Braised pork shoulder and Coriander paste

Caramelised leek and goat's feta tartlet

Organic herb and chicken on parmesan disc with salsa Verde.(GF)

Braised lamb shank and green olive tart, Mediterranean vegetable chutney.

Thai fish cakes and hot chilli cilantro oil

# BBQ Entree

*Please select 2 choices from the following tray serviced in marquee/event area plus include 1 chef's choice vegetarian.*

Jimis sate chicken tenderloin skewers

Chorizo with king prawn and smoked paprika oil

Tender beef fillet bbq'd in bacon (mignon) and served with creamy béarnaise dip

Fresh coriander and lime drenched bbq prawn skewers with dill caper mayonnaise

Grilled sea scallops with beurre blanc in Chinese spoons (+\$1.50 pp)

Hickory Smoked Beef flank with local honey BBQ jus.

Tender smoked pork ribs with our chefs own BBQ sauce.

Lamb kofta with Tatziki

Teriyaki chicken thigh with rice wine and soy dip

Pork belly with orange and soy

Atlantic salmon skewers with Wasabi balsamic and garlic aioli (+\$1.50 pp)

Sesame Calamari, hot chilli and cilantro

## 1st Course/Noodle Boxes and Substantials

*Please select 1 choice from the following tray serviced in marquee/event area.*

*Additional options available at same rate multiplied by choices.*

Assorted pizzettas including: Prosciutto and fig, salami and buffalo mozzarella, vegetarian

MSA sirloin, crusty petite pain with horseradish cream and tarragon Juslie .

Mini Wagyu beef burgers with onion soubise and sliced gouda

Beef cheek slider with coleslaw and jus on sour dough rolls

Boutique assorted flavoured Pies and Pativiers

Boutique assorted Quiches including Madras Curry, Florentine or Lorraine.

Salt and Pepper Seafood combination with wedges and lemon

# 1st Course/Noodle Boxes and Substantials

## Continued

### **Asian inspired Noodle boxes:** *Chicken, Beef, Tofu or Prawn*

Coconut Satay (hot, mild) Steamed rice or fried rice  
Balinese style Nasi Goreng, prawn crackers  
Thai inspired julienne salad  
Salt and Pepper combination, sesame seed, lemon

### **Italian inspired Noodle boxes:**

Fresh ground homemade meat balls, tomato, basil, rigatoni  
Chorizo and red pepper risotto, grana pandano  
Fresh Tasmanian Salmon, penne, capers, Dill, goat cheese (+\$2.00p.p)  
Fettuccini Carbonara Traditional or with Prawn/Chicken

### **Contemporary inspired Noodle boxes:**

Chicken Caesar salad; lardon, crout, anchovy dressing, free range egg, grana pandano  
Tempura Barramundi with sweet potato chips and celeriac remoulade  
Lamb fillet with rosemary potato and baby spinach (+\$2.50 pp)  
Pulled pork, walnuts, sesame oil, celery, apple, White truffle oil, sea salt

### **Vegetarian inspired Noodle boxes:**

Haloumi, baby spinach, warm char grilled vegetable, balsamic glaze, verjuice  
Fig and blue cheese salad, honey and chilli dressing  
Vegetarian fried rice with nuts and tropical fruit  
Tempura vegetables with basil aioli and spiced tomato relish

# Main Course/Grazing Table Buffet

A self serve spread of delicious foods set up in the marquee/event area for guests to graze.  
Please consult our sales staff to create the perfect mix of options to satisfy your event.

## Bread

Assorted bread rolls  
French sticks, garlic and herb butter  
Focaccia (savoury)  
Sour dough or spelt sourdoughs  
Flat breads (lavosh, tortillas, naan, cornbread)

## Pizzettas

Prosciutto, fig, blue brie  
Salami and buffalo mozzarella,  
Vegetarian  
Chicken, roast grape tomato, asparagus  
Tandoori chicken with Tzatziki

**All Grazing buffets comes with plates of the following meats, vegetables and condiments**

Char grilled fresh vegetables  
Citrus cilantro tabouli  
Marinated olives  
Duo of shaved meats – Double smoked ham, Turkey  
Trio of cheese = Brie, Monterey Jack cheddar, smoked apple box  
Seasonal fruit platters  
Roasted tomato chutney

Parmesan and cashew pesto

Beetroot Jam  
Olive Tapenade  
Baba Ganoush  
Hummus  
Corn relish



## 3rd Course (option 1)

Please select 1 choice from the following tray serviced in marquee area

Boutique fruit flans with crème patisserie

Chocolate dipped profiteroles filled with brandy custard

Petite caramel éclairs with cream Chantilly

Chocolate mousse with Strawberry coulis

Petite Pavlova baskets with king island cream, passionfruit and strawberry

Fresh seasonal fruit skewers

Trifle served in double shots, your cake and fresh fruit

Lemon tart with Lemon gelato

Tiramisu in piccolo latte glasses

Petite passionfruit tart with coulis

Chocolate brownie and vanilla bean Ice cream

Ice cream presented in Waffle cones on our clear acrylic stands

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## 3rd Course (option 2)

Cake as dessert can be served as tray service or on side board grazing table

We have many different options available – please consult our staff to design your cake as dessert.

## **SERVICE OPTIONS**

APP + ENTREEE	\$10.00 including GST
HOT ENTREE	\$10.00 including GST
BBQ ENTREE	\$10.00 including GST
1 <sup>ST</sup> COURSE	\$ 7.50 including GST
2 <sup>nd</sup> COURSE "MAIN"	\$20.00 including GST
3 <sup>rd</sup> COURSE	\$ 7.00 including GST

Please note that the above menu courses have been designed to run in succession and if time plans need to be altered or extra time added for speeches (45 minutes allowed in package) a base staff cost of \$44.00 per hour per member will be added to final invoice.

Minimum numbers apply to the prices stated (price based on a minimum of 80 guests).

\* POA for lower numbers.

All food related items are covered under price per head including guest's napkins, crockery and cutlery. Guest's table linen is not included in these prices but can be arranged by Cateraid staff

All menu items are prepared in a commercial kitchen facility by highly trained qualified Chefs.

Talk to our staff about portion sizes and quantities. Our minimum service guidelines equate to 18-20 portions per person.

We will never use mass produced or frozen foods. Our food standards are second to none.

Our chefs are willing to alter menus to suit dietary or cultural requirements

Final menu decisions are due one month prior to event.

Final guest's numbers due 3 weeks prior to event (can always increase but not decrease after this point).

Invoice is to be paid in full two weeks prior to event.

Sample timelines are available for the use of DJ's and MC's – we will always consult you to create your wedding day to suit your needs.

A schedule of two meetings (face to face) is allocated to every client. Meetings outside of this schedule may incur extra administration costs.

Hospitality trained event management staff at your disposal to source best prices for other services.

We take pride in the fact at Cateraid we run an extremely high service level which equates to no less than 1 staff member per 8-10 guests (food and beverage). Outside of this are the services of your dedicated event coordinator.