



## Cocktail & finger food Menu selection & pricing guides

Note: Minimum \$1000 spend for catering applies FRI/SAT nights.  
Please see terms & conditions below.

Note: Guide only – \*all menus interchangeable – \*prices must be confirmed

MINIMUM SPEND OF \$1000 applies for FRI/SAT night bookings	Approx hours of food service	Number of items per guest	Quality selection per guest price	Premium Selection per guest price	Deluxe Selection per guest price
Kitchen staff included.  Food wait staff and bar/drink wait staff will be charged at the current rate (see below)  Prices include GST	2 hours	8	4x menu A 4x menu B  \$18.50	4x menu A 3x menu B 1x menu C  \$21.50	8xABC menu combination  POA
	2-3 hours	10	5x menu A 5x menu B  \$21.50	5x menu A 4x menu B 1x menu C  \$24.50	10xABC menu combination  POA
	3-4+ hours	12	6xmenu A 6xmenu B  \$24.50	6x menu A 4x menu B 2x menu C  \$28.50	12xABC menu combination  POA

# Menu selection A

## Bruschetta

*Wow factor mini bruschetta of fresh made pesto, tomato & balsamic drizzle*

## Mini Mexican Beef pies

*Open topped mini pies of Mexican spiced beef, topped w/ sour cream & salsa*

## Vegetable spring rolls

*Crisp rice paper filled with veggies & served w/ ginger soy dipping sauce*

## Prawn & crabmeat spring rolls

*Crisp rice paper filled w/ crab & prawn meat, Asian noodles, fresh vegetables & Thai spices served w/ mild sweet chili sauce*

## Sushi selection

*Assorted sushi with our wasabi mayonnaise & ginger soy*

## Samosa – lentil & vegetable

*served w/ our Asian dipping sauce*

## Samosa – fragrant chicken

*served w/ our Asian dipping sauce*

## Spinach & feta in filo

*Spinach & feta cheese encased in lightest filo pastry served w/ mint yogurt dipping sauce*

## Spicy beef in filo

*Pure beef & aromatic spices w/ spicy tomato relish dipping sauce*

## Beef & burgundy mini pie

*Beef, red wine, carrot, onion, herbs & garlic in flaky pastry mini topped pie*

## Vegetable Tikka mini pie

*Fresh vegetables cooked in blend of yogurt & Indian curry spices in flaky pastry mini topped pie*

## Red Thai curry mini pie

*Chicken and fresh vegetables w/ Thai curry spices in flaky pastry mini topped pie*

## Petite quiche Lorraine

*Little creamy ham & cheese open quiches*

## Petite vegetarian quiche

*Creamy double brie & sun-dried tomato*

## Anti-pasta vegetarian puff

*Puff pastry surrounds tomato, olives & ricotta*

## Tartlet of blue cheese & fresh pear

*Creamy little tartlet bursting with flavours of fresh pear & quality soft blue cheese*

## Caramelised onion tartlet

*Surprise & delight the taste-buds*

## Dips & dippers

*You thought dips were boring.....think again. All served with quality dippers  
Caramelised onion/Hummus & sun-dried tomato/Spicy avocado*

## Menu selection B

### Whiting fillets

*Lightly crumbed whiting fillets w/ lemon mayonnaise*

### Crab meat bite

*Lightly crumbed piece of fresh crab meat, cream cheese & tangy spices*

### King prawn spring roll

*Prawn marinated in lime juice, chili & lemongrass served in spring roll wrapper*

### Olive & feta bite

*Green olives stuffed with feta, rolled in bread crumbs & deep fried*

### Goats cheese, asparagus & chive tartlet

*Little gourmet tarts filled with creamy goats cheese, fresh asparagus & chives*

### Goats cheese & cranberry tartlet

*Little gourmet tarts filled tart cranberry & creamy goats cheese*

### Wagyu roll

*Wagyu beef strip rolled w/ bacon, porcini mushroom & wine*

### Greek meatballs

*Hand made kofta style lamb w. creamy feta centre*

### Lamb mignon

*Tenderloin piece wrapped in bacon & topped w/ bush tomato chutney & herbs*

### Pikelet w/ smoked salmon

*Soft pikelet topped w/ red salmon mousse, smoked salmon, capers & dill*

### Pikelet w/ brie avocado & sun-dried tomato

*Soft pikelet topped w/ double brie, avocado crème & sun-dried tomato*

### Pikelet w/ avocado & asparagus

*Soft pikelet topped w/ avocado crème, fresh asparagus & pearsan*

### Potato rosti w/ tomato & onion

*Crisp pattie of grated potato & herbs topped w/ tomato crème & balsamic baby onion*

### Chicken tenderloin skewers, Thai style

*Tender chicken w/ fresh Thai herbs and spices*

### Chicken tenderloin skewers, Portuguese style

*Tender chicken w/ our special blend of Portuguese spices*

### Rib fillet skewers, Satay style

*Melt in your mouth tender rib fillet w/ peanut satay marinade*

## Menu selection C

### Rice paper roll selection

*Prawn OR*

*Chicken OR*

*Avocado/vegetarian*

*w/ fresh vegetables, mint, coriander, noodles & our Vietnamese style sauce*

### Peking duck spring roll

*Crisp rice paper roll filled w/ roasted Peking duck, Asian vegetables & hoi sin sauce*

### Rib fillet crouton

*Crisp crouton topped w/ sun-dried tomato crème, rib fillet,  
charred onion & hollandaise drizzle*

### Lamb cutlet

*Tender Frenched lamb cutlet, bbq'd and served w/ mint & garlic yogurt*

### Chicken Wellington

*Tender chicken w/ mushroom duxelle & encased in a light puff pastry*

### Salt & lemon pepper squid

*Marinated, spiced & cooked to tender perfection; served w/ our aoli*

### Petite gourmet beef burger

*Gourmet quality, petite beef burgers w/ oven roasted tomato, grilled onions,  
cheese, baby spinach & our special sauce*

### Petite gourmet vegetable burger

*Grilled zucchini, sweet potato, capsicum and onions with slow baked  
Roma tomatoes, baby spinach & our special sauce*

### Mini noodle boxes

Chicken

Chicken & vegetable w/ Hokkien noodles, Thai flavours

OR

Vegetables

Asian vegetables w/ Hokkien noodles, Thai flavours

### Mini curry pot w/ rice

Butter chicken & rice

Tender chicken marinated in tandoori paste  
w/creamy butter chicken sauce

Lamb Korma & rice

Tender lamb pieces cooked w/ garlic, ginger, onions, tomatoes,  
Yogurt & coriander, turmeric & cloves

Vegetable masala & rice

Mixed vegetables sautéed w/ tomato & yogurt sauce & Indian spices

## Start & finish platters

ask for price based on your guest numbers

- **Scatter fruit & cheese platters**  
Small platters designed to be placed around the venue, great for guests on arrival
- **Scatter dip platters**  
Small platters of our own made dips & dippers designed to be placed around the venue, great for guests on arrival
- **Scatter nibble bowls**  
Bowls of nuts, pretzels and other nibbles designed to be placed around venue, great for guests on arrival
- **WOW factor centerpiece platter (50+ guests)**  
This is presented on a French wine barrel lid and makes a stunning centerpiece at any function. It also serves to keep early guests satisfied while others arrive and until the finger food is served. It's loaded with fresh & dried fruit, double brie, vintage cheddar, high-top blue and quality crackers. Check photos in Gallery on Web site.
- **Petit fors, desserts & chocolates**  
Delicious petite delicacies to finish if desired

## Staff

*Kitchen staff is included in menu price. Additional food-wait and/or drink-wait staff are charged at \$25.00 food wait & drink bar/wait at \$25.00 per hour with a minimum of 2 hours charged. Travel time is only charged when the function is outside the Brisbane area (10km radius x city) but can be discussed at time of quoting.*

**Self  
Catering**

## Don't require staff?

We are happy to provide our foods ready to heat and/or serve.

Visit our [Self Catering](#) page

## *Terms & conditions*

All prices quoted include GST and are valid until quoted function/event date. A deposit of 25% is required within 7 days of placement of order to secure date. Deposit is forfeited if cancellation is notified less than 14 days before order/function date. If order/function is postponed deposit will be held as security.

Final numbers of guests/food must be notified no later than 5 working days prior to order/function. Increases will be charged. Reduced numbers will be charged at final confirmed number. A minimum spend of \$1000 is required to secure a staffed function/event on any Friday or Saturday evening.

Where staff is included in per head cost, the time included will be advised in the quotation. Any additional hours will be charged at the current hourly rate (available on request)

Payment is to be made prior or no later than at conclusion of function/event unless other arrangements have been approved.

Electronic Funds Transfer to:

Westpac Ashgrove

BSB 034 034

A/C 196 799

B A Davey T/A Plates & Platters Catering

Credit Card payments attract 1.5% fee

MASTERCARD/VISA ONLY