

SMART & BROWN catering
9893 0305

FINGER FOOD MENU

February 2010

\$2.05 per item/ per person incl GST

Cold

Pumpkin risotto balls topped with pesto and shaved parmesan

Pinwheel sandwich with egg mix and olive tapenade

- Selection of nori rolls and sushi
- Cherry tomato, bocconcini and stuffed green olive skewers with pesto dipping sauce
- Crispy pesto and pancetta filo pastries
- Coriander frittata rounds with eggplant relish

Hot

- Meatballs;
 - Spicy lamb kofta with cucumber mint yoghurt
 - Beef meatballs with tomato relish
 - Eggplant and fetta
 - Chicken, basil and cashew nut
- Suppli- crumbed risotto balls with melted cheese centres
- Vegetable samosa
- Quiche
- Mushroom and bacon pinwheels
- Filo selection;
 - Spinach, feta and ricotta
 - Chicken and mushroom
- Baby baked potatoes;
 - Bacon, cheese, onion and sour cream
 - Roast capsicum, chive, basil and olives
- Bite size gourmet pizza
- Cocktail pies;
 - Beef and burgundy
 - Chicken
 - Vegetarian
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- Tiny tarts;
 - Goats cheese with caramelized onion
 - Leek and cheddar
- Homemade sausage rolls
- Salmon and potato croquettes with dill and lemon mayo
- Herb crumbed schnitzel with tomato and basil relish

\$2.45 per item/ per person incl GST

Cold

- Corn cakes topped with chicken, guacamole, salsa and sour cream
- Salmon cake topped with lime mayo and bean salad
- Chicken ceasar salad toast cups
- Ricotta cheese and herb polenta ball
- Morroccan lamb curry puff
- Sweet potato, olive and cream cheese pastry
- Ricotta, spinach and parmesan tarts topped with red capsicum and olive tapenade
- Marinated cumin lamb with eggplant puree and coriander yoghurt on flat bread
- Parmesan and olive biscuits topped with basil, tomato relish and prociutto or bocconcini, cherry tomato, relish and fresh basil
- Smoked salmon blini with horseradish cream and dill
- Turkish bread with dips; baba ghanoush and hummus
- Ham, spinach and tomato frittata
- Zucchini and haloumi fritter
- Corn and capsicum muffin topped with salmon mousse

Hot

- Mushroom filled with walnuts, cream cheese and herbs
- Thai chicken rolls wrapped in bean curd skin
- Asian selection; mini spring rolls, dim sims and samosas
- Satay chicken
- Fish goujons with lemon mayonnaise
- Spicy beef with horseradish on a sweet potato round
- Bacon and sour cream potato skins
- Southern fried chicken tender with orange mustard mayo
- Goats cheese and fig wrapped in bacon
- Roasted potato round with minted pea mash and mustard lamb

\$2.90 per item/ per person incl GST

Cold

- Chilli chicken, avocado and salsa tortilla wraps
- Thai fish cakes with sweet chilli and coriander dipping sauce
- Babaganoush beef and sumac cherry tomato tarts
- Mini lamb souvlaki
- Seared yellow fin tuna with asian dressing
- Veal saltimbocca skewers
- Fresh prawns with citrus mayonnaise
- Sashimi oysters
- BBQ Pork crepes with cucumber and hoisin

Hot

- Peking duck pancakes with hoi sin and spring onions

- Ginger pork potsticker dumplings
- Rare tuna spring rolls with lime soy
- Mini beef mignons with mushroom and pepper jus
- Thai coconut prawns with dipping sauce
- Prociutto wrapped scallops with lemon and basil
- Baguette style open steak sandwich with relish, onions, romas and lettuce

SWEETS

\$1.95 per item/ per person incl GST

- Chocolate dipped strawberries
- Lemon tarts
- Baked custard fruit tarts
- Berry friends
- Profiteroles

MINI MEALS (minimum order of 10)

\$10.50 per item / per person incl GST

- Fish and chips with lemon and sauce
- Chicken or lamb curry
- Asian pack; 2 rice paper rolls and 1 nori roll
- Egg, leek and bacon pie with salad
- Beef lasagna
- Ricotta and spinach cannelloni
- Greek lamb with pea and capsicum pilaf
- Beef burgers with bacon, beetroot, onions, cheese, lettuce and egg
- Hot dogs with grilled onions and cheese and wedges

Additional Costs

- Staff @ \$45 per hour minimum 4 hour incl GST
- Delivery \$16.50
- Minimum Food order for weekends is \$750.00