

- FINGER FOOD
- SIT-DOWN
- BUFFET
- SPIT ROASTS
- PLATTERS

FINGER FOOD

canapés \$45/ person (minimum 20 guests)

Style: finger food- tray service - requires the use of a kitchen and is served over 1.5-2 hours hours (not a substantial meal)

- Crispy mushroom risotto bites V
- Roasted butternut pumpkin tart w caramelized onion (V)
- Rare roast beef on toasted Turkish w horseradish cream
- Salt and pepper squid w citrus aioli
- Peking duck pancakes
- Grilled tandoori chicken skewers with minted yoghurt
- Mini seafood rissoles with coriander and lime

substantial canapés \$55/ person (minimum 20 guests)

Style: finger food- tray service - requires the use a kitchen and served over 2.5-3 hours (equivalent to a substantial meal)

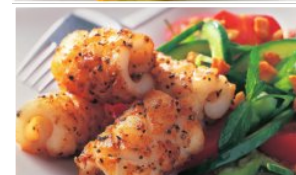
- Prawn and crab gyoza w coriander and lime
- Mini tortilla cones with avocado, prawn, fresh herbs w wasabi mayo
- Rare roast beef on toasted Turkish w horseradish cream
- Salt and pepper squid w citrus aioli
- Grilled lamb cutlets with chilli jam glaze
- Indonesian chicken satay with coconut curry sauce
- Mini seafood rissoles with coriander and lime
- Wagyu beef sliders w rocket and bush tomato relish

grilled from the charcoal brazier \$60/ pp (minimum 20 guests)

Style: finger food- tray service - "theatre of food".. this style is a mouth-watering selection of exotic international flavours cooked in full view from a special charcoal brazier! ... served over 2.5 hours (equivalent to a substantial meal)

- Grilled giant king prawns basted w lemon garlic
- Grilled lamb cutlets with bush tomato relish
- Lamb souvlaki with tzatziki
- Salmon skewers basted with caramelized soy and wasabi
- Tandoori chicken with minted yoghurt
- Vegetarian skewers with haloumi V
- Indonesian chicken satay basted with coconut curry
- Beef kebabs (South American style)

Notes: Cost includes chefs and specialized food service and cooking equipment. Service waiters are additional at \$55 per hour (food or beverage service) ratio 1/30 guests



Finger Food Menu choices Nov 2020.



S/potato & fennel ravioli -
hand made w fresh pesto (V)



Mini Bao bun with spiced
chicken and asian salad

Seared scallop w caramelised
balsamic and grape must



Indonesian chicken satay
with coconut curry sauce

Flame grilled salmon w
wasabi and caramelized soy



Coconut king prawns
with garlic aioli

Lamb souvlaki skewers with
tzatziki



Crispy pork belly w char siu

Roasted kipfler potato with
sour cream and chives (V)



Roasted butternut pumpkin
tart w caramelized onion (V)

Crispy mushroom risotto
bites (V)



Beef fillet (rare)
w horseradish cream

Salt and pepper squid w
citrus aioli



Grilled lamb cutlets with
chilli jam glaze

Grilled tandoori chicken
skewers with minted yoghurt



Seafood cakes (crab, scallop,
fish) w lime & coriander

Peking Duck pancakes



Wagyu beef sliders w rocket
and bush tomato relish

Prawn and crab gyoza w
corriander and lime



Poached king prawn served in a
demi cup

South American empanada
(traditional Chilean)



Tasmanian oysters w spiced
tomato & lime salsa (gf)

Scallop sashimi, fresh lime
with asian slaw (gf)



Veg rice paper rolls with
asian dipping sauce (gf, v)

Caramelized onion w goats
cheese tartlets (v)



Thai beef salad in cucumber
rounds (gf)

Prawn biryani in noodle box
(Nepalese dish)



Butter chicken on mini garlic
naan w minted yoghurt

Blue swimmer crab wonton
cups



Smoked salmon with crème
fraiche and salmon roe

Fresh king prawn on turkish
bread w mary rose sauce



Succulent pork ribs (slow
smoked) with a smoky glaze

Tortilla cones, w king prawn,
wasabi mayo & avocado



Momo dumplings with
chicken and Nepali spices

Fish tacos with mexican style
salsa



Crostini, cream cheese and
caviar

Prices based on 20 guests minimum and exclude service staff

Note: any item can be served as a canapé, tapas meal, entrée or main meal

Create your own menu!

Canapé size: \$7 per course (8 selections = substantial meal)

Tapas/Entrée size: \$16 / plate (includes accompaniments eg. garnish etc)

Main size: \$28 / plate (includes accompaniments eg. garnish, veg, etc)

For orders and inquiries call 0417233014 www.foodbywayne.com.au

Cocktail and Petit Four Dessert Options



CHOICES

- Apple Blueberry Tart
- Apple Pie
- Banana Cream Pie
- Blueberry Tart
- Chocolate Salted Caramel Tart
- Chocolate Pecan Pie
- Italian Ricotta Tart
- Lemon Lime Tart
- Lemon Meringue Tart
- Mango Strawberry Tart
- Mixed Fresh Fruit Tart
- Mixed Red Berry Tart
- Passion Fruit Tart
- Passion Fruit & Meringue Tart
- Rhubarb & Apple Crumble Tart
- Fresh Strawberry Tart



Dessert prices based on 20 guests minimum and exclude service staff

Note: all dessert items can be served cocktail size individually or as a buffet presentation

Buffet presentation: \$18pp (6 selections)

Plated dessert: \$16 pp (individual size - larger than petit four with garnish, cream etc.)

Plated dessert variety: \$25 pp (choice of 3 petit four size with garnish, cream etc.)

SPIT ROASTS

Whole spit roasted pig (only) \$40/ person (minimum 40 guests)

served on crusty rolls w fresh slaw, crackling and apple sauce

Spit roast w salad buffet - \$55/ person (minimum 30 guests)

Cost includes chefs, kitchen hands and specialized food service and cooking equipment, cutlery, crockery and napkins. Service waiters are additional at \$55 per hour (food or beverage service)

Style: buffet - meats carved directly from the spit- "theatre of food"

Spit roast (entirely cooked at your venue on the Austech roaster)

Choice of 2 meats (with salad buffet only):

- whole pig or hind quarter w golden crackling
- prime beef ribs roast basted with a red wine glaze
- whole lamb or barron of lamb

Salad buffet:

- Tossed salad with chive vinaigrette (lettuce mix, tomatoes, roasted capsicum, avocado and cucumber)
- Roasted sweet potato w fetta, olives and rocket
- Tabouli salad (traditional)
- Caesar salad (cos lettuce, crispy bacon, croutons, parmesan w traditional dressing)
- assorted rolls, crusty breads w condiments and sauces.

spit roast w finger food - \$65/ person (minimum 30 guests)

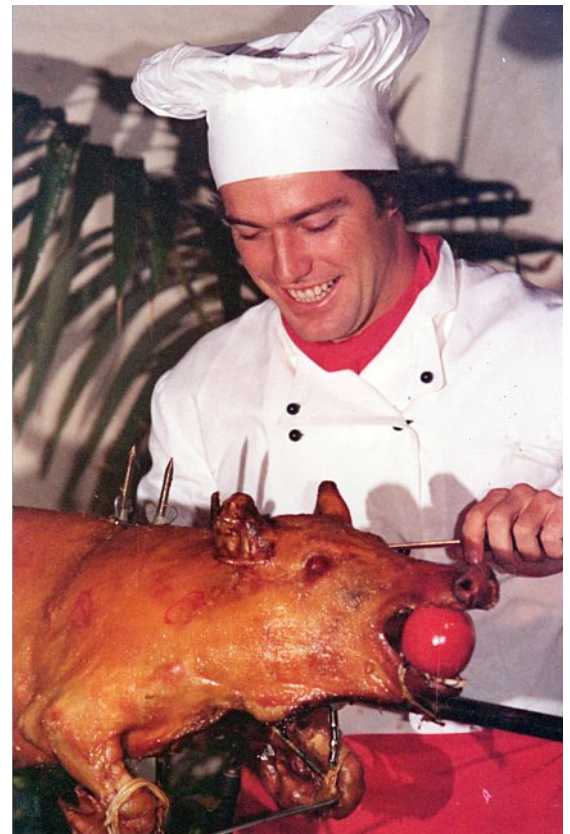
Cost includes chefs, kitchen hands and specialized food service and cooking equipment. Service waiters are additional at \$55 per hour (food or beverage service)

Style: finger food- tray service - "theatre of food"

- Tasmanian oysters with herb and lime salsa
- Rice paper rolls with avocado, prawn and lime and coriander dipping sauce
- Grilled lamb cutlets with bush tomato relish (served warm)
- Flame grilled scallops with lemon, ginger and soy (served warm)
- Indonesian chicken satay with coconut curry sauce (served warm)
- Flame grilled Atlantic salmon tartlets with wasabi and caramelized soy (served warm)
- Mini seafood rissoles with coriander and lime (served warm)

To finish ...

Spit roasted whole pig with golden crackling and/or beef standing rib roast, served on crispy rolls with a home-made relish and fresh garden salad (carved and served direct from the spit)



FORMAL menu suggestion

dinner/ lunch (table served) \$75/ person (minimum 20 guests)

Cost includes chefs, kitchen hands and specialized food service and cooking equipment. Service waiters are additional at \$55 per hour (food or beverage service)

starters (alternate serves)

- Crispy peking duck mini taquitos
- Seared tasmanian scallops w beetroot vinaigrette and micro herbs

mains (alternate serves)

- Beef Fillet, potato gratin, & red wine jus
- Rack of lamb w chilli jam glaze, spinach and celeriac purée

dessert (alternate serves)

- Salted caramel tart w raspberry coulis
- Vanilla crème brûlée

notes:

linen, crockery, cutlery, tables, chairs are not included in these costs. The above menu is just a sample of many options and choices are tailored specific to your requirements ... see next page for options

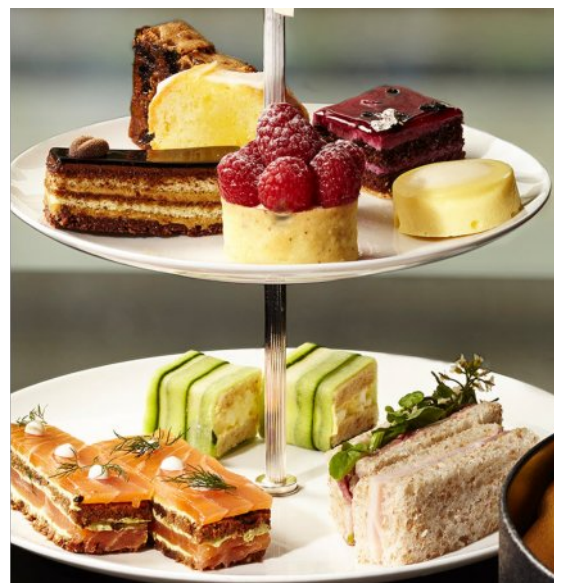
high tea menu \$55pp (minimum 20 guests)

Costs include: chefs, kitchen hands and specialized food service equipment (tiered cake stands, small plates, napkins etc. and cooking equipment)

- vegetable and fetta fritatas topped with roasted eggplant
- smoked salmon crepes w crème fraiche and salmon roe
- triple decker ribbon sandwich fingers
- peeking duck tartlettes
- petite wagyu and cheese burgers with tomato chutney
- scones with Chantilly cream, raspberry jam
- mini chocolate mousse cups
- macaroons

assorted tarts and home made cupcakes

Optional: Tea & Coffee (espresso coffee) \$5.00 pp includes cups, saucers, spoons, sugar and milk jugs



FORMAL sit down options .. min 10 guests

\$75 (3 course - alternate serves)

Note: linen, crockery, cutlery, tables, chairs are not included in these costs

Pre-dinner Canapes (optional) additional \$15 pp
choose any 3 items from our "finger food choices"

Entree

Peking duck pancakes with char siu, pickled daikon, cucumber and shallots

Mushroom risotto with asparagus, shaved parmesan and fresh herbs V

Roasted Cauliflower with a mustard and caper drizzle

Fragrant Vietnamese beef noodle soup (pho)

Fresh King Prawns on gnocchi with tomato ragout

Mains

Pistachio crusted lamb rack with roast potato and seasonal greens

Beef Fillet, potato gratin, spinach & red wine jus

Grilled Tasmanian salmon steak on wilted greens with roast cherry tomatoes

Baked Cajun spiced chicken breast, vegetable ragu and mango salsa

Stuffed Pork tenderloins with bacon and apple-moscato Sauce

Desserts

New Orleans Caramel Goey Cake w crème fraîche and raspberry coulis

Aussie pavlova topped w fresh whipped cream, seasonal berries and passionfruit

Double baked lemon lime cheesecakes with chantilly cream & lime zest

Ultimate crème brûlée topped with Crème Fraîche and fresh seasonal berries



PAELLA

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paella w finger food - \$65/ person

Cost includes chefs, kitchen hands and specialized food service and cooking equipment. Service waiters are additional at \$55 per hour (food or beverage service)

Style: finger food- tray served - “theatre of food”

- Salt and pepper squid with citrus aioli
- Mini tortilla cones with avocado, prawn, fresh herbs w wasabi mayo
- Grilled lamb ribs with bush tomato relish (served warm)
- Grilled tiger prawns with garlic and white wine (served warm)
- Indonesian chicken satay with coconut curry sauce
- Peking duck mini tacos
- Mini seafood rissoles with coriander and lime (served warm)

To finish ...

Spectacular Paella (seafood and/or chicken) served in rice bowls (cooked in full view of guests)

paella w salad buffet - \$55/ person

Cost includes chefs, kitchen hands and specialized food service and cooking equipment, cutlery, crockery and napkins

Style: buffet - paella cooked and served from the giant paella pan- “theatre of food”

Choices:

- Chicken and seafood (chorizo, chicken, mussels, calamari, prawns, capsicum)
- Vegetarian, (tomato, onion, garlic, sweet potato, capsicum, mushroom, beans and eggplant)

Salad buffet:

- Tossed salad with chive vinaigrette (lettuce mix, tomatoes, roasted capsicum, avocado and cucumber)
- Roasted sweet potato w fetta, olives and rocket
- Tabouli salad (traditional)
- assorted rolls, crusty breads w condiments and sauces.

paella only - \$40/ person

Cost includes chefs, kitchen hands and specialized food service and cooking equipment, cutlery, crockery and napkins

Style: buffet - paella cooked and served from the giant paella pan- “theatre of food”

Choices:

- Chicken and seafood (chorizo, chicken, mussels, calamari, prawns, capsicum)
- Vegetarian, (tomato, onion, garlic, sweet potato, capsicum, mushroom, beans and eggplant)



BUFFET

buffet suggestion starts @ \$55 / person (based on 20 guests)

Main Buffet (served hot)

- Ossobuco tagine w tomato, carrots, celery, onion and fresh herbs (GF, DF)
- Butter chicken with garlic naan and rice (DF)
- Mushroom & gorgonzola ravioli, spinach, butter, walnuts, manchego (V)

Side Dishes

- Steamed garden vegetables (GF, DF, Vegan)
- Roast garlic & chive mash (GF, V)

Salads

- Sweet potato salad, baby spinach, toasted sesame seeds (GF, DF, Vegan)
- Thai salmon salad w poached salmon, basil, mint, lime, capsicum, and cabbage (GF, DF)
- Mesclun salad with roast capsicum, baby tomatoes and chive vinaigrette (GF, DF, Vegan)
- Organic crusty breads including (GF), Pepe Saya butter

Additional buffet food options (extra cost)

- Carvery: Standing beef rib roast chef carved at the buffet table w condiments \$14/ person (GF, DF)
- Seafood: Fresh king prawn display presented on bed of ice, garnished with Tasmanian smoked salmon \$15 / person (GF, DF)
- Whole poached Tasmanian salmon: cooked on premises, garnished with lemon and fresh dill (served warm) \$15 / person (GF, DF)

Buffet Starter options (additional \$9 / person)

Antipasto platters (fresh prawns, melon fingers wrapped in prosciutto, char grilled capsicum, char grilled eggplant, char grilled zucchini, semi dried tomatoes, pitted Kalamata olives, goats cheese w toasted Turkish bread fingers, sliced ham off the bone)

or

Canapes x 3 (tray served by waiters - additional \$9 / person)

- Mini seafood rissoles w citrus aioli (GF)
- Rice paper rolls with avocado, vegetable julienne, fresh herbs, lime & coriander sauce (GF, DF, V)
- Scorched Crudités with fresh basil pesto and tzatziki dip (GF, V)

Options to finish (additional \$9 / person)

Cheese and fruit presentation (a tiered lavish display of international and Australian cheeses, fresh cut and segmented seasonal fruits, dried fruits, GF crackers and crusty breads)

Cost includes: chefs, kitchen hands and specialized food service and cooking equipment, crockery, cutlery, napkins, Service waiters are additional at \$55 per hour (food or beverage service)



FOOD STATIONS

MENU SUGGESTIONS (food stations) 4 stations minimum

served over a 3 hour duration and costs indicated are based on a minimum of 40 guests ..

Oyster Bar \$15 per person – Tasmanian pacific oysters shucked live and served 3 ways (Kilpatrick -flame grilled, natural, Thai style w coriander & lime) – 2 staff required



Paella station \$15 per person – vegetarian + chicken and seafood (prawns, mussels, calamari) served in mini bowls – 1 chef



Sashimi Bar \$15 per person – Whole fresh Tasmanian salmon, tuna, snapper and scallops (sashimi quality) sliced and presented by a Japanese chef served sashimi style and flamed grilled scallops- 1 Japanese chef + 1 staff member



Charcoal brasserie station: \$15 per person - Malaysian chicken and beef satay cooked on the authentic charcoal brasserie - 1 chef

Grazing / antipasto table: \$20 per person - melon fingers wrapped in prosciutto, char grilled capsicum, char grilled eggplant, char grilled zucchini, semi dried tomatoes, chilli olives (warm), smoked salmon, goats cheese w toasted Turkish bread fingers, double smoked sliced ham off the bone, Tasmanian camembert, blue cheese, cheddar and fresh mozzarella, fresh made dips, crisp breads, vegetable crudité's with fresh segmented seasonal fruits and berries

Spit roast station \$15 per person (choice of)

- whole pig or hind quarter w golden crackling
- prime beef ribs roast basted with a red wine glaze
- whole lamb or barron of lamb

served on crusty rolls w fresh slaw and condiments



Food Costs include: mini plates, rice bowls, chopsticks, forks, napkins and specialized food service and cooking equipment, 1 x paella chef + 1 x satay chef + 1 oyster shucker

Additional costs:

Japanese chef: (4 hours) \$250

Waiters/chef assistants: 1 per 30 guests @ \$55/hour

4 x 2.7m market umbrellas with bases @ \$110 each = \$440

6 x 1.8m flat folding tables @ \$16.50 each = \$132



FOOD DELIVERY OPTIONS

As an awarded caterer we provide only the highest quality ingredients with many of our platter offerings cooked and prepared in-house including smoked seafoods, meats, cheese and vegetables. Impress your guests with a beautiful platter overflowing with gourmet delights, Our platters and boxes are perfect for entertaining at home, corporate functions, celebrations and social gatherings. Disposable and eco friendly options allow you to easily take your treats with you to any occasion or as a gift.

Feel free to talk to us about customisation requirements and we will provide a quote accordingly. Selections may vary depending on availability of products. While our serving portions are generous, they are intended to supplement a light meal or select an additional board/box option.

PLATTER BOXES

[MORE INFO](#)

The perfect take along for your next event or a gift to delight any host, our platter boxes are stylish and oh so impressive. Delivered right to your door, our gourmet feast is beautifully packaged in environmentally friendly kraft paper boxes with a plant based clear window. Easily take one with you to your next picnic, dinner party or poolside BBQ. **Typical platter box options Include (not limited to):**



A beautiful, complimentary gift card is available on request.

Cost: 1 BOX suitable for 10 guests \$100 * Delivery: \$25

Optional extras: Eco disposable cutlery, plates and napkins, on site set up and decor add-ons

SIGNATURE PLATTER BOXES

Costs: \$25/person (based on 15 guests) Delivery: \$25

Post event collection: Boards/bowls/knives are for hire only and must be returned within 48 hours. Collection of our wares is charged at \$25 or you may return the items to our drop off point in Caringbah

Optional extras: Eco disposable cutlery, plates and napkins, on site set up and decor add-ons

If you would like your platter presented differently, just ask!

