

## FINGER FOOD PLATTERS

Platters of finger food offered around once to guests, and then placed on food station tables for guests to graze from.

### COLD (MUST CHOOSE 2-3)

- Sushi  
(Nori rolls - salmon & cucumber, tuna & avocado) (GF)
- Finger sandwiches
- Toasted Italian bruschetta bread, topped w/ tomato, basil & spanish onion (V)
- Thai Beef cucumber cups
- Cheese & chive bilini w/ pesto cream & prosciutto
- Pulled sticky BBQ pork & slaw sliders

### HOT

- Spinach & ricotta triangles (V)
- Beef & chorizo meatballs w/ tomato relish (GF)
- crispy skin pork belly w sticky glaze
- Mini spring rolls w/ sweet chilli sauce (V)
- Spinach, cheese & pumpkin frittata (GF, V)
- Stuffed mushrooms (VE)
- Mini quiche lorraine
- Lamb & rosemary sausage rolls
- Mini meat pies (variety of flavours)
- Smokey bbq chicken skewers w aioli sauce
- Mini battered fish cocktail

### ADDITIONAL EXTRA: GRAZING TABLE

Assortment of crackers, cheeses, fresh & dried fruits, nuts, breads, cured meats & marinated vegetables

Package 1 - 6 x Varieties

Package 2 - 8 x Varieties

Package 3 - 10 x Varieties

Inclusions: Paper Napkins, Dipping sauces, Staff, GST

Exclusions: Travel (40km & over), Venue Hire, Decorations, Glassware, Linen, Tea & Coffee

**Contact Belinda for your quote**

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