

Toast Espresso Catering finger food Selection

Our Chef will be able to offer advice as to what is possible for your style and size of function.

Prices for the Finger food menu are estimates only for groups over 10 and are based on a self-serve, pickup basis. Delivery, travel and staff will add to the cost if required.

Some hot items may require a staff member to prepare on site, serve and clean up.

Deadlines – For functions with **less than 24 hours' notice** please call to confirm your first choices are available at short notice. *We will always do our best to offer a solution for your lastminute catering needs and offer what we can.*

Cancellations - Once the quantity has been confirmed this will be the be charged amount. Last minute pull outs are the responsibility of organisers.

Minimum of 10 people. Items subject to availability	No of guests	Per Item	Price
Moroccan Lamb Balls with Cumin Yoghurt.			
Puff pastry with Caramelise onion, fetta, continental parsley and baby spinach.			
Frittata cubes with leg ham, chorizo or vegetarian			
Yamba King Prawn Wontons with Lime and Sweet Chilli Dipping Sauce.			
Rice Paper rolls served with dipping sauce: choose from Soy Chicken, Duck, prawn or vegetarian from			
Smoked Salmon on mini-Corn Fritters with baby spinach and parmesan onion cream.			
Antipasto platter: A selection of Homemade dips, served with toasted Turkish bread croutons, Kalamata olives, marinated feta cheese, crumbled zucchini fritters, green beans, rock melon with prosciutto.			
Asian Style Grilled Chicken Balls with Sweet Chilli and Soy dipping sauce.			
BBQ Chicken Skewers with homemade Satay sauce – or Noc jam dipping sauce.			
Arancini – Pumpkin Risotto Balls in breadcrumbs served with Aioli			
Home-made Chicken Sausage Rolls with Lemon and Thyme seasoning in Puff Pastry with Poppy Seeds.			
Grilled Chorizo Sausage on Kipler potato discs served with Kalamata Olive Tapenade and Roast Capsicum.			
Vine ripened Tomato discs with Bocconcini and Basil Pesto			
Fish and Chip Cones – fresh fish available (eg. Blue Eye, Snapper, Flathead or Jewfish) with our home-made Lime Mayonnaise		Market price	

Selection of Sushi with Wasabi and Picked Ginger and Soy Sauce pieces			
Salt and Pepper Calamari with Lime and Sweet Chilli Sauce			
Pork, Beef or Chicken Sliders on Brioche Buns with Slaw, Mayo & Sriracha Sauce			
Mini Beef, Chicken or Lamb Burgers on locally baked semolina rolls and appropriate condiments.			
House Made Chicken and Duck Spring Rolls with Chilli Plum Sauce.			
Bite size pieces of flat bread with Slow Roast Lamb served with hummus, tomato, cucumber and radish.			
Hokkein Noodle Boxes with a choice of either Beef, Chicken or as a vegetarian dish. Stir fried fresh vegetables, garlic, soy, oyster sauce, and ginger.			
Yamba King Prawns with Home-made Mayonnaise		Market price	
Karaage Chicken pieces with Sriracha Mayo			
Local North Coast Oysters served with Soy and Ginger dipping sauce.			
Pork Tonkatsu mini sandwich with Wombok & Bulldog (BBQ) Sauce			
Yamba King Prawn Toast with Lime Mayo & Dill			
Gruyere & Blue Cheese Choux Pastry Puffs			
Duck Rillettes with Remoulade on Toasted Turkish bread			
Homemade Potato Focaccia with Anchovy/Pesto and Tomato			
Baby Bocconcini & Pickled Peach – when in season			
Slow cooked Beef Brisket on Duck Fat Potato hash & baby Spinach & Chipotle Mayo			
Rare Roast Beef Cappaccio with pickled Cucumber, Parmesan & Anchovy Mayo			
Crispy Potato Skins filled with Burnt Onion Cream & Chives			
White Anchovy in Olive Oil, Dukka and toasted Turkish Bread			
Shallot pancake roll with Smoked Salmon Mascarpone cheese and toasted sesame seeds.			
Delivery – Grafton and South Grafton		15.00	
PAYMENT DETAILS – CASH, EFTPOS/CREDIT CARD IN PERSON OR OVER THE PHONE PAYMENTS AVAILABLE (1% Credit card charge applies over \$100) DIRECT DEPOSIT Toast Espresso BSB 124001 Acc No. 22205597 INVOICING on request		TOTAL	
The Confirmed quantities will be billed to clients. Last minute pull outs is the responsibility of organisers.			