



Finger Food Menu

www.allsuburbs.com.au

PH: 1300 785 701

Premium Finger Food

Choose 5, 8, 10, 12, or 15 Pieces per person from our Premium finger food range

5 Pieces \$10.95 per head	The Starter	P
8 Pieces \$16.95 per head	The Gathering	P
10 Pieces \$18.95 per head	The Entertainer	P
12 Pieces \$19.95 per head	The Crowd Pleaser	P
15 pieces \$21.95 per head	The Works	P

*All prices exclude 10% GST

Petite Gourmet Burgundy Beef Pies

Our classic Flaky Pastry, with premium Beef, served with Tomato Relish.

Vegetable Spring Rolls (V)

Crispy Filo Pastry with Asian Vegetables, served with a Sweet Chili sauce.

Beef Cocktail Dim Sims

Dim Sim, with Beef and Asian Vegetables, served with Soy sauce.

Vegetable Samosa (V)

Made to a traditional Indian recipe, with Curry Style Vegetables.

Miniature Pizzas

Freshly prepared dough, House Special, Hawaiian and Margarita (V).

Chicken Breast Fillet Bites

Coated with a light tempura style coating, served with aioli.

Flame Grilled Beef Meatballs (GF)

Premium Mince and Italian Herbs, with BBQ sauce.

Crumbled Calamari

Fresh Calamari, lightly coated in breadcrumbs, served with a light aioli.

Risotto Balls (V)

Risotto, rolled into fingerfood pieces and coated in a light crumb.
Variety of fillings

Goats Cheese and Tomato Blini (V)

Handmade blini topped with rich goats cheese and cherry tomato

Chicken Goujons

Strips of premium thigh chicken coated in a Japanese style crumb

Beef Curry Puffs

Curry style beef, in a half moon style crescent pastry casing.



Vol Au Vents (V)

Avocado, Pesto, Spicy Capsicum, and eggplant

Quiche

Spinach (V), and Lorraine (Egg & Bacon)

Spinach and Ricotta Cheese Rolls (V)

A perfect vegetarian option. Pastry rolls with Spinach and Ricotta Cheese.

Samurai Prawn

Traditional Tempura dipped Japanese style Prawn

Vietnamese Rice paper rolls (GF) (C)

A Vietnamese classic dish. Served with a variety of fillings including pork, chicken, prawn and tofu (V)

Sesame Prawn toast

An Asian classic! Served with a Sweet Chili sauce.

Cocktail Size Sushi Nori Rolls (V options) (C)

A variety of cocktail Nori rolls, served with Wasabi, Ginger and Soy sauces.

Sausage Rolls

Flaky pastry, with premium sausage mince, onion, & subtle herbs, with a tomato relish

Bruschetta (V)

Roma tomato, Spanish onion, basil, garlic & olive oil, atop crusty bread.

Tandoori Chicken with Cucumber and Yoghurt (GF) (C)

A round of cucumber, topped with tandoori chicken and yogurt

Fish Fillet Bites

Premium whiting fillet bites with a light battered coating served with a tartar dipping sauce

Curry Chickpea and Roasted Sweet Potato (V)

A great vegetarian option in a puff pastry

Thai Fish Cakes

Premium fish fillets, Thai spices & a dash of chilli! Served with sweet chilli sauce!

**(V) - Vegetarian (GF) - Gluten Free
(C) - Cold Item**

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Finger Food Gourmet Canapes

Choose 6, 8, 10, or 12 Pieces per person
from our Gourmet finger food range

6 Pieces \$19.95 per head	Gourmet 1
8 Pieces \$24.95 per head	Gourmet 2
10 Pieces \$29.95 per head	Gourmet 3
12 Pieces \$34.95 per head	Gourmet 4

*All prices exclude 10% GST

Mini Wagyu Beef Burger (S)

Premium melted Cheddar on a wholesome Meat Patti, served with a rich Tomato Relish, a Caramelized Onion and Lettuce.

Satay Chicken Skewers

Satay marinated chicken breast on a skewer

Gourmet Chicken Pie

Creamy chicken filled miniature pie

Gourmet Potato Rosti Fritters (V)

Mini potato rosti's topped with goats cheese and basil pesto

Torpedo Prawn

Straightened prawn coated with a light tempura batter

Salt and Pepper Calamari

Crispy Squid Tentacles with Salt and pepper

Sweet Potato & Cashew Empanada (V)

The same as our other famous Empanada, but this time with a more subtle, sweet taste from the Potatoes and Cashew Nuts combined.

Pulled Pork Slider (S)

Marinated pork, pulled apart and served with coleslaw on a mini brioche bun.

Grilled Asparagus Spear Parcels in Prosciutto

Fresh asparagus spears, wrapped in a salty prosciutto and drizzled with light olive oil

Petite Lamb and Rosemary Pie

Medium-Rare lamb and rosemary infused mini pie

Prawn Twisters

Succulent whole peeled prawns infused with herbs and spices rolled in a crispy pastry

Mini Hot Dogs (S)

Miniature hot dogs in a crusty dinner roll served with tomato sauce and mustard

Mini Nachos (V) (S)

Individual mini bamboo bowl with nacho corn chips, salsa, cheese, sour cream and guacamole

Mini Paella (S) (V option available)

A brilliant combination of chorizo sausages, mussels, prawns, scallops, fish and rice, served in small canape bowls



Peking Duck Pancakes (C)

Authentic Peking duck recipe with a Hoi Sin sauce, Cucumber and vegetables wrapped in a pastry pancake.

Individual Beef Wellingtons

English style beef wellingtons, served with a yearling roast beef

Marinated Lamb Cutlets

Garlic and herb marinated cutlets, fresh from the grill! Served in a Greek style with Tzatziki dip

Peppered Beef Mignon

Scotch fillet steak wrapped in bacon and served on a toothpick with a peppered Bearnaise sauce

Potato Rosti Burger (V) (S)

Small potato rosti with tomato relish on a mini brioche bun

Lamb Kofta

A Middle Eastern meatball, served on skewers. Rich flavours from South Asia / MiddleEast

Dolmades (V) (C)

Authentic Greek recipe of rice mix with vine leaf outside

Whiting fillets and Chips served in pine cones with lemon wedge

A sensational mix of original fish & chips - whiting fillet and individual chips, served with fresh Tartar sauce and lemon wedges

Atlantic Smoked Salmon & Camembert Savory Boats (C)

A crispy savory pastry casing boat filled with Smoked Salmon & Tasmanian triplecream Camembert.

Gourmet Aranchini Balls (V)

Italian Risotto Aranchini balls. Variety of fillings

Pumpkin and Almond Samosa (V)

Indian specialty, with a rich pumpkin and almond filling

Chicken and Mushroom Filo

Creamy chicken and mushroom in a white wine sauce with flaky filo pastry

Crispy Scallops

Crumbled scallops, with a creamy Aioli dipping sauce

Smoked Salmon, Brie and Caper Tart

Pasty canapé tart with smoked salmon, French brie and crispy capers

Chinese Chicken Dumplings

Authentic Chinese style pastry dumpling with chicken and crispy Asian vegetables

(V) - Vegetarian (GF) - Gluten Free

(S) - Substantial item (C) - Cold Item

Call us 1300 785 701

Gourmet Cocktail Desserts

\$4.95 per guest
minimum 20 serves per selection



Opera Slice

A coffee soaked joconde delicately layered with coffee butter crème and dark chocolate ganache

Baked Berry Cheesecake Tart

New York cheesecake recipe baked in a short bread shell and topped with juicy fruits of the forest

Date Pudding Cake

Classic moist date cake finished with a dollop of caramel buttercream

Caramel Slice

A wonderful condense milk and caramel fudge over a shortbread base with waves of chocolate

Rocky Road

An all time classic mix of chocolate, marshmallows, coconut and cherries

Blackforest Tart

A sour cherry compote topped with a Kirsch flavoured bavaroise and a dusting of cocoa

Chocolate Mousse

Made with our special recipe of using Toblerone chocolate, so you can taste the rich texture of nougat, nuts and dark Swiss chocolate!

Apple Pie

A traditionally spiced apple compote topped with a cinnamon sugar dusted shortbread lid

Chocolate Éclairs

Mini chocolate éclairs with fresh cream

Chocolate Profiteroles

Fresh cream filled profiteroles with a chocolate ganache

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Vegan Finger Food Menu

\$24.95 per head
minimum 30 guests

*All prices exclude 10% GST



Beautiful full vegan fingerfood
menu to suit any occasion

10 pieces per person

Pumpkin and Potato Tartlets

Bruschetta (C)

Shredded Potato Fritter with

Sundried Tomatoes and Olives

Mushroom and Cherry Tomato Skewer
with Balsamic Reduction (C)

Grilled Zucchini with Caramelized Onion
and Red Pepper

Curry Pumpkin and Spinach Delights

Vietnamese Rice Paper Rolls - TOFU (C)

Cocktail Sushi Nori Rolls - VEGAN ONLY (C)

Tomato and Balsamic glaze Blini (C)

Mini Potato Rosti and tomato relish slider (S)

(C) - Cold Item, (S) - Substantial Item

Call us 1300 785 701



Cold Finger Food Menu

\$24.95 per head
minimum 20 guests

*All prices exclude 10% GST



COLD FINGERFOOD PACKAGE

10 pieces per person

Tandoori Chicken, Cucumber, Yoghurt - (GF)

A round of cucumber, topped with a dollop of mint yoghurt and pieces of moist tandoori chicken atop

Goats cheese, Tomato Blini - (V)

Handmade blini with rich goats cheese, and Smokey cherry tomato

Cocktail Sized Nori Sushi Rolls - (GF) (V-varieties)

A variety of cocktail Nori rolls, served with wasabi, ginger, and soy sauce

Bruschetta - (V)

Roma tomato, Spanish onion, basil, garlic & olive oil, atop crusty bread

Quiche

Spinach (V), and Lorraine - Egg and Bacon

Vietnamese Rice Paper Rolls

Authentically made. Our rice paper rolls have proved a success
- Varieties include pork, prawn, chicken, and tofu (V)

Cold Cocktail Prawns

Served cold, king prawn cutlets. Served with Seafood cocktail & Tartar sauces

Peking Duck Pancakes

Authentic Peking duck recipe, with a Hoi sin sauce, cucumber and other Asian vegetables wrapped in a pastry pancake

Vegetable and Dips (V)

Cold julienne cut mixed vegetables served with an avocado dip in individual shot glasses.

Grilled Asparagus Spear Parcels in Prosciutto

Fresh asparagus spears, wrapped in a tasty prosciutto, drizzled with a light olive oil

(GF) - Gluten Free (V) - Vegetarian

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American Finger Food Menu

Party in the USA! Or, at least, in the style of the USA, with the help of All Suburbs Catering's American themed party catering packages

\$29.95 per head
minimum 20 guests

*All prices exclude 10% GST



Themed cocktail catering package, including the following;

- Mini Hamburgers (S)
- USA Fries (V)
- Mini Peperoni Pizza
- Buffalo wings
- Mini Hot Dog (S)
- Onion Rings (V)
- Mini Meatball Sub (S)
- Pulled Pork w Crisps
- Peanut Butter & Jelly fingers(V)
- Vegetarian Pizza (V)

(V) - Vegetarian (GF) - Gluten Free
(S) - Substantial Item



Chef - \$140
Waiter/ess - \$110
(4 hours includes travel)

**Minimum order – 20 guests – however,
please contact us should you have less**

Call us 1300 785 701



Mexican Finger Food Menu

Having a Mexican themed party! Check out these menus to match your theme. Choose from our Budget or Gourmet cocktail finger food

\$29.95 per head
minimum 20 guests

*All prices exclude 10% GST



Gourmet Mexican Finger Food - Themed cocktail catering package, including the following;

- Mini Tacos
- Mexican Seasoned Chicken Skewers
- Fajita Seasoned Steak Bites on Skewers
- Mini Nachos (V)
- Stuffed Peppers (V)
- Mini Enchilada
- Vegetable and Feta Empanada (V)
- Mini Chili Con Carne
- Mini Paella
- Crostini's with a variety of toppings

**(V) - Vegetarian (GF) - Gluten Free
(S) - Substantial Item**



Chef - \$140

Waiter/ess - \$110

(4 hours includes travel)

**Minimum order – 20 guests – however,
please contact us should you have less**

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Chinese Yum Cha Finger Food Menu

Keep the food themed to your Chinese style event.

\$29.95 per head
minimum 20 guests

*All prices exclude 10% GST



A great selection of fried, steamed, and fresh Asian classics, including the following;

- Spring Rolls (V)
- Chicken Dumplings
- Steamed Pork and Prawn Sha Mai (Dim Sum)
- Mini San Chai Boi
- Duck and Plum Dumplings
- Mini Hokkien Noodle Boxes (V option available)
- Vietnamese Rice Paper Rolls (V option available)
- Cocktail Sushi Nori Rolls (V option available)
- Peking Duck Pancakes (C)
- Mini Thai Beef Salad Bowls (C)

(V) - Vegetarian (GF) - Gluten Free
(S) - Substantial Item



Chef - \$140

Waiter/ess - \$110

(4 hours includes travel)

Minimum order – 20 guests – however, please contact us should you have less

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Children's Finger Food Standard Menu

This menu has been put together especially
with children in mind! Ages approximately 5-12.
8 pieces per guest.

\$12.95 per head
minimum 20 guests

*All prices exclude 10% GST



Children's favorite finger food catering package, including the following;

Chicken Breast Fillet Bites

Beef Meatballs (GF)

Sausage Rolls

Miniature Pizzas (V option)

Beef Pies

Beef Dim Sims

Crumbed Calamari

Vegetable Spring Rolls (V)

**This menu can be customised to suit
your kids taste buds**

(V) - Vegetarian (GF) - Gluten Free



Chef - \$140

Waiter/ess - \$110
(4 hours includes travel)

Call us 1300 785 701



Children's Finger Food Gourmet Menu

9 pieces per guest, offering a great selection of gourmet canapés for the children.

\$19.95 per head
minimum 20 guests

*All prices exclude 10% GST



Chocolate Crackles

Individual buckets of chips (S)

Fairy Bread

Smartie Cookies

Chicken Balls

Sausage Rolls

Miniature Pizzas

Miniature Hamburgers (S)

Miniature Hot Dogs (S)

**This menu can be customised to suit
your kids taste buds**

(V) - Vegetarian (GF) - Gluten Free
(S) - Substantial Item



Chef - \$140

Waiter/ess - \$110

(4 hours includes travel)

Call us 1300 785 701



**Call us to book
your function on**

1300 785 701



WE ARE AUSTRALIA WIDE

- Sydney
- Brisbane
- Adelaide
- Melbourne
- Perth



Staffing Costs

Staff hire is charged at the following rates
(4 hours - includes travel time)

Chef	\$140
Waiter/ess	\$110
Bar Person	\$130

Note: \$20 Agency Booking Fee per staff

All staff wages are subsidized by All Suburbs Catering

Contact Us

Phone 1300 785 701

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