

DANIEL
STUART

F I N E F O O D

COCKTAIL CATERING

Key: (w): warm, (c): cold, (v): vegetarian

OPTION 1 - MENU

- Cream cheese and chive mousse on melba toast garnished with chive battons and brunoise capsicum (v) (c)
- Grilled vegetable, basil pesto and baked ricotta filo tartlets garnished with onion jam (v) (w)
- Spicy Italian meat balls with chilli jam dipping sauce (w)
- Chicken and crepe roulade with avocado salsa garnished with basil pesto (c)
- Rump steak and puff pastry roulade with wilted spinach seeded mustard garnished with chilli jam (w)
- Vegetable frittata topped with olive tapenade (v) (c)
- Mini pissaladière with kalamata olives and julienne basil (w)
- Cherry tomato, bocconcini and basil mini skewers (v) (c)
- Chicken and avocado sushi roll (c)

OPTION 2 - MENU

- Smoked salmon and crepe roulade with dill crème fraîche garnished with caviar (c)
- Prawn and tomato salsa filo tartlet with a fresh herb mayonnaise (c)
- Sweet corn fritters with smoked salmon fresh herbs and a dill crème fraîche (w)
- Fresh oysters in chinese spoons served with red wine and shallot vinegarette (c)
- Duck pancakes with port wine jus, five spice and julienne vegetables (w)
- Satay chicken filo tartlets topped with sour cream and crushed peanuts (w)
- Crab meat and citrus mayonnaise tartlets with fresh lemon and lime zest and crispy snowpeas (c)
- Oven baked button mushrooms filled with chorizo sausage, roasted capsicum and parmesan (w)
- Chicken & sweet corn fritters with avocado salsa (w)
- Prawn and avocado sushi roll (c)

DANIEL STUART

F I N E F O O D

Phone **5503 0070** | Fax **5503 0080**

5 working days minimum notice required.
Minimum 20 people order.

Pricing: (8 canapes per person)

• **PACKAGE ONE** \$20 p/person
2 Hours Includes Chef to plate
- 4 Option 1 Menu items
Includes: platters, garnish & napkins

• **PACKAGE TWO** \$25 p/person
2 Hours Includes Chef to plate
- 2 Option 1 Menu items +
- 2 Option 2 Menu items
Includes: platters, garnish & napkins

• **PACKAGE THREE** \$30 p/person
2 Hours Includes Chef to plate
- 4 Option 2 Menu items
Includes: platters, garnish & napkins

STAFF

Wait Staff - \$30 per staff per hour

Chef - \$35 per staff per hour

Function Coordinator - \$40p/hr (required for 50+ functions)

Minimum 3hrs for all staff.

Rate includes gst.

We can cater for all your function or party needs including:

- Alcoholic & Non-Alcoholic Beverages

(Wine, beer & spirits can be customised for your function).

- Glass Hire and Party Equipment Hire

(A quote can be provided on request)

- Venue Hire (for 20 - 70 people)

For more information or to book your function
phone Daniel or Myra on 5503 0070.

Shop A001, Southport Central,
Corner Lawson & Scarborough St, Southport 4215

www.danielstuart.com.au