

Finger Food

Choose from warm, cold or sweet options

Select 6 items for \$38pp | Select 8 items for \$49pp | Select 10 items for \$59pp

Rick's Complete Feast, let us choose for you – 13 items for \$75pp



FEEDING *Hungry* HUMANS

Personal Chefs \$65ph, minimum 3 hours

Bar & Floor staff \$55ph, minimum 3 hours

WARM

Chicken curry and vegetable pie with raita
12 hr slow braised beef and red wine pie with tomato relish
Beef, pork, mustard and thyme sausage rolls with tomato relish
Thai style chicken, lemongrass, chilli sausage roll with minted yoghurt
Smoked salmon, zucchini, feta and dill tart
Classic quiche Lorraine, ham, cheese, tomato, chives
Roasted pumpkin, feta, cherry tomato quiche (V)
Cauliflower croquette, three cheese, cayenne pepper with herb mayo (V)
Crumbed Paella bomb, chorizo, prawns, chicken, saffron, smoked paprika with saffron aioli
Croquette of pulled Middle Eastern lamb, za'atar and feta with minted yoghurt
Classic bolognese arancini, parmesan, peas, basil with herb mayo
Mushroom, tallegio thyme arancini, caramelised shallots with herb mayo (V)
Pumpkin, sage and goat cheese croquette, toasted pine nuts with whipped feta (V)
Baked Italian pork, beef, basil and parmesan meatballs with tomato relish
Chicken satay skewer with peanut sauce (GF)
Chilli and garlic grilled prawn skewer with sweet chilli mayo (GF)
Spiced grilled pumpkin, zucchini and tofu skewer with Japanese dipping sauce (GF) (VGN)
Sopressa salami, olive, provolone, tomato pizzetta
Grilled eggplant, zucchini, peppers, feta, pesto pizzetta (V)
Potato, caramelised onion, rosemary and gorgonzola pizzetta (V)
Classic cheeseburger, caramelised onion, American cheese, house ketchup, brioche bun
Grilled chicken slider, gem lettuce, smashed avocado, cheese and sweet chilli mayo
Mediterranean Veggie stack burger with sun-dried tomato pesto (V)
Polenta tart, ratatouille, herbs, whipped feta (GF) (VGN)



COLD

Brioche lobster roll, chive, Kewpie mayo, tabasco
Smashed avocado and feta bruschetta, toasted pumpkin seeds (V)
Caprese skewer, cherry tomato, bocconcini, basil, olive oil (V) (GF)
Corn and chive sweet chilli fritters with smoked salmon and dill cream cheese (GF)
Mini pastry cups filled with whipped goat curd, caponata and olive tapenade (V)
Truffled mushroom pate, parmesan crouton, rare lamb fillet
Peking duck pancakes, hoisin, cucumber, spring onion
Tuna tataki spoon, shredded nori, sesame, soy, wasabi mayo (GF)
California roll selection with soy dipping sauce (V) (GF)
Ribbon sandwich of truffled chicken, pecorino, mayo and spinach
Baby frittata of seasonal roasted vegetables, herbs and parmesan (V)
Beef tartare, mustard, shallots, parsley with parmesan croutons
Rice paper roll of lemongrass braised chicken, pickled carrot, spring onion with dipping sauce (GF)
Soy braised tofu, pickled red cabbage, mint rice paper roll (GF) (VGN)
Katsu chicken wrap, avocado, Kewpie mayo, mixed leaves
Smoked salmon wrap, dill creme fraiche, capers, red onion, rocket
Natural oysters, shallot vinaigrette (GF)



📞 **CONTACT US**

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SWEET

Mini Pavlova, passionfruit curd, fresh berries, mango, double cream, freeze dried fruits (GF)

Flourless chocolate fudge cake with chocolate ganache, strawberry (GF)

Mini banana cup cake with salted caramel icing, blueberries

Bite size lemonade scone, strawberry jam, double cream

Apricot, date, tahini and coconut bliss ball (GF) (VGN)

Lemon curd tartlets, chocolate drizzle, blueberries

Tiramisu cups, espresso, Savoiardi biscuits, mascarpone, chocolate shavings,

Double choc fudge almond brownie, double cream, freeze dried raspberry (GF)

Spiced carrot and walnut cake, lemon cheese icing, candied walnut

Nutella tartlets, hazelnut praline

Mini orange poppy seed friands, candied orange zest



SMALL PLATES/ BOWLS *(minimum 20 people)*

Small Plates Big Flavour! For when you want that little bit extra.

Select 2 choices \$26 | Select 4 choices \$48 | Select 6 choices \$69

Personal Chefs \$65ph, minimum 3 hours

Bar & Floor staff \$55ph, minimum 3 hours

8 hr Moroccan Lamb Tagine with cinnamon, paprika, apricots, Medjool dates, cous cous minted yoghurt

Red wine braised Beef cheeks, creamy potato puree, caramelised onion jus

Blue Swimmer Crab Risotto, prawns, mascarpone, fried capers, dill (GF)

Fragrant South Indian Chicken, Potato and Eggplant Curry, steamed rice, green harissa yoghurt (GF)

Ricotta and herb gnocchi, tomato basil sugo, grated grana padano (GF)

Pumpkin lemongrass Dahl, roasted sweet potato, Chinese greens, fried tofu, crispy shallots and coriander (V)

Mixed Croquettes Bowl, cauliflower 3 cheese paprika, paella croquette, braised beef shin bolognese and mozzarella, herb mayo

Lamb, pine nut, mint, kofte skewers, sumac yoghurt and dukkah (GF)

Chicken Cacciatore, olive, bacon, capsicum tomato, rice pilaf, grated Grana Padano (GF)

Mexican Chilli Con Carne, beef, beans, chilli, sour cream, corn chips (GF)

Ramen Noodle Asian Salad, Sriracha, sesame, soy, crispy shallots, Teriyaki Chicken skewer

Caprese Salad, heirloom tomatoes, Buffalo mozzarella, basil, balsamic syrup (V)

Pan fried Gyoza, prawn and pork, soy dipping sauce, sesame, spring onions

BBQ Pork Bahn Mi, pickled carrot, daikon, spring onion, sweet chilli mayo, coriander



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