

<b>FUNCTION FOOD SHEET</b>		
	<b>Name:</b>	<b>Phone:</b>
	<b>Function Date:</b>	<b>Pax:</b>
	<b>Event Type:</b>	<b>Location:</b>
	<b>Special Requirements:</b>	
		<b>Total</b>
<b>Quantity</b>	<b><u>Cocktail &amp; Mezze Platters: \$60 each</u></b>	
	Platter of 12 rounds assorted finger sandwiches	
	Assorted seasonal fruit platter	
	Cheese platter of brie, cheddar & blue w crackers & grapes	
	<b><u>Meat &amp; dips mezze platter</u></b> Honey baked ham, prosciutto wrapped grissini, salami, feta cheese, olives, baba ganoush & hommus dips & turkish bread	
	<b><u>Vegetarian dips &amp; bread mezze platter</u></b> Baba ganoush, hommus & balsamic beetroot dips w olives, feta cheese, turkish bread & grissini	
	Italian meatballs w napoli sauce & parmesan (40 pieces)	
	Vegetarian Spring rolls w tomato chilli jam (50 pieces)	
	Selection of Beef, lamb & chicken cocktail pies (40 pies)	
	Salt & pepper calamari w garlic mayonnaise (50 pieces)	
	Cocktail sausage rolls w tomato sauce (50 pieces)	
	Chicken satay skewers w caramelised lemon (30 pieces)	
	Goats cheese & spinach arancini balls (30 pieces)	
	Homemade slow cooked BBQ beef ribs (25 pieces)	
	Spicy chicken drumettes (50 pieces)	
	Deep fried brie w cranberry sauce (25 pieces)	
	Smoked salmon, taramasalata & caper en croute (35 pieces)	
	Platter of fish cocktails & chicken nuggets (50 pieces)	
	<b><u>10" Thin Crust Pizzas (\$20)</u></b>	

	Margherita - Tomato, mozzarella & basil	
	Hawaiian Deluxe - Smoked ham, roast bacon, onions & pineapple	
	Capricciosa - Italiana ham, mushrooms, onion & olives	
	Pepperoni - pepperoni, spanish onions, capsicum & garlic	
	Supreme - Smoked ham, pepperoni, mushrooms, capsicum, spanish onions, pineapple & olives	
	Prawn - chili prawn, spinach, tomato & onion (\$22)	
	<b><u>Handcrafted Canapes w Seafood \$3 (Minimum 20 Pieces)</u></b>	
	King Prawn, lychee & corriander fresh rice paper rolls w chilli jam*	
	Seared scallops, cauliflower cream, pork crackling, lemon oil *	
	Thai crispy king prawn spring rolls w nuoc cham*	
	Slow cooked salmon w tarragon bread & salsa	
	Dumplings pork & chive 50 + 10 vegetarian dumplings	
	<b><u>Handcrafted Meat Canapes \$3(Minimum 20 Pieces)</u></b>	
	Braised pork belly, ginger pumpkin puree & soy	
	Peking duck, chili eggplant, shallot rice paper rolls *	
	Teriyaki wagyu steak w enoki mushrooms	
	Roasted quail, chicken pate, red wine poached grape *	
	<b><u>Vegetarian Canapes \$2.5 (Minimum 20 Pieces)</u></b>	
	Smoked eggplant, marinated olives, grape & tomato tart	
	Ricotta & feta corncakes w haloumi & avocado salsa	
	Asparagus, goat's cheese, fig vinegar mini flans	
	Silken tofu, chili eggplant, shallot rice paper roll *	
	<b><u>Assorted Cocktail Milk Bun Sliders \$4</u></b>	
	USA beef burger w bacon, double cheese, onions & tomato sauce	
	Peri Peri chicken burger w avocado & tomato & lemon mayonnaise	
	Grilled haloumi burger w tomato, lettuce & mayonnaise	

	<b><u>Substantial Fork Food( \$8 Each Served in disposable boxes or bowls)</u></b>	
	Beer battered flathead w chunky chips & homemade tartare sauce	
	Indian butter chicken w yoghurt & jasmine rice*	
	Slow cooked shoulder of lamb, risoni pasta, olives, parmesan & lemon gremolata	
	Beef burgundy petit pie pots (\$5)	
	King prawn & avocado salad, tomato chili jam*	
	Teriyaki salmon w bok choy	
<b>Our staff can serve the food directly to guests for \$35 per hour minium 3 hrs</b>		<b>Total Grand</b>
<b>Special Notes &amp; Allergies:</b>	<u>4 Vegetarians</u>	<b>\$880</b>
<b>Date of Deposit:</b>	<b>Staff Member: Jason</b>	
<b>Bank Details:</b>		
<b>Acc Name: Nouvelle Cuisine BSB: 062231 Acc No: 10421867 Commonwealth Bank</b>		
<b>*Please note: 50% Deposit is required 48hrs before the event and the remaining needs to be paid on the day</b>		