

FUNCTION FOOD SHEET		
	Name:	Phone:
	Function Date:	Pax:
	Event Type:	Location:
	Special Requirements:	
		Total
Quantity	<u>Cocktail & Mezze Platters: \$70 each</u>	
	Platter of 12 rounds assorted finger sandwiches	
	Assorted seasonal fruit platter	
	Cheese platter of brie, cheddar & blue w crackers & grapes	
	<u>Meat & dips mezze platter</u> Honey baked ham, prosciutto wrapped grissini, salami, feta cheese, olives, baba ganoush & hommus dips & turkish bread	
	<u>Vegetarian dips & bread mezze platter</u> 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 (30 pieces)	
	Spicy chicken drumettes (50 pieces)	
	Smoked salmon, taramasalata & caper en croute (35 pieces)	
	Platter of fish cocktails & chicken nuggets (50 pieces)	
	<u>Assorted Cocktail Milk Bun Sliders \$4</u>	
	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	

	Peking duck, chili eggplant, shallot rice paper rolls *	
	Teriyaki wagyu steak w enoki mushrooms	
	<u>Vegetarian Canapes \$2.5 (Minimum 20 Pieces)</u>	
	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 *	
	<u>Assorted Cocktail Milk Bun Sliders \$4</u>	
	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	
	<u>Substantial Fork Food(\$8 Each Served in disposable boxes or bowls)</u>	
	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	
Our staff can serve the food directly to guests for \$35 per hour minium 3 hrs		Total Grand
Special Notes & Allergies:	<u>4 Vegetarians</u>	\$880
Date of Deposit:	Staff Member: Jason	
Bank Details:		

Acc Name: Nouvelle Cuisine BSB: 062231 Acc No: 10421867 Commonwealth Bank

***Please note: 50% Deposit is required 48hrs before the event and the remaining needs to be paid on the day**