



*Paul & Vickie's*  
**Gourmet Catering**  
*Imagination, Presentation & Personal Service*

## **Gold Finger Food Menu**

### ***Cold Selection***

Herb crostini topped with beef roulades, chicken galantines, roasted vegetable fritatta, smoked salmon & caviar, king prawns, turkey & avocado, assorted cheeses, roast lamb & fetta, ricotta cheese & mediterranean vegetables. Garnished with salad & condiments.

### ***Hot Selection - all items are included***

Prawn Twisters – crispy seasoned king prawns in a wonton wrap.

Chicken parmigiana filled with sweet corn, bacon & basil with cranberry sauce.

Fillo pastry filled with ricotta, parmesan & romano cheese.

Cajun spiced chicken fillet bites with sweet mango chutney.

Honey & soy beef tenderloin skewer with a sweet soy & coriander sauce.

Mille feuille pastry filled with ricotta cheese, pesto & semi dried tomato.

Moroccan chicken skewer with a peach & coriander sauce.

Sesame crumbed mushrooms filled with a brown rice & vegetable risotto.

Beer battered Italian premium beef meatballs with garlic aioli.

Asian vegetable spring rolls with sweet chilli plum sauce.

Barramundi fillets in a fresh herb & almond crumb with tartare sauce.

Mini tartlets with bacon, cheese & caramelized onions.

Mini quiche with baby spinach, sundried tomato & fetta.

Steak & potato pies served with bbq sauce.