



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

Gold Finger Food Menu

Cold Selection - all items are included

Herb crostini topped with beef roulades, chicken galantines & salmon terrines.

Poppyseed lavosh canapes topped with smoked salmon & caviar, king prawns, turkey & avocado, roast lamb & fetta, ricotta cheese & mediterranean vegetables. Garnished with salad & condiments.

Fresh seasonal local & tropical fruit platters.

Hot Selection - all items are included

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

Turkey 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.

Prawn parcel – filled with a creamy prawn mousse.

Focaccia pizzettas with a variety of mediterranean toppings.

Seafood pillows – creamy crab, perch & shrimp mousse on a bed of puff pastry