



MINUTE CHEFS CATERING

FINGER FOOD PACKAGES

BRONZE PACKAGE

\$40 per person

Approx 16 pieces per person

COLD ITEMS

Antipasto platter of cured meats & marinated vegetables (GF options)

Trio of dips, grilled Turkish bread (GF options)

HOT ITEMS

Arancini rice balls w/ sage & mozzarella

Minute made sausage rolls with green tomato chutney

Creamy chicken & mushroom vol au vents

Warm mini bacon & zucchini quiches

Garlic lamb & oregano Italian style meatballs, basil pesto

Chilli beef skewers, lime aioli (GF)

SUBSTANTIAL ITEMS

(One of each per person)

Porcini mushroom & spinach risotto boxes (GF)

Chinese pork & hokkien noodle boxes w/ hoisin sauce

No substitutions to packages.

Prices for 8 pieces \$25 /person (no substantial item) 12 pieces /person \$35

Minimum spend for a wedding is \$4000 on Saturdays in October, November, March & April

Minimum spend for general catering is \$2000 on Saturdays



MINUTE CHEFS CATERING

SILVER PACKAGE

\$50 per person

Approx 16 pieces per person

COLD ITEMS

Wafer sliced beef fillet on mini toasts, horseradish cream (GF options)

Mixed California sushi rolls: vegetarian, salmon & crab (GF)

HOT ITEMS

Arancini rice balls filled w/ sage & mozzarella

Authentic Indonesian satay chicken skewers, ketchup manis (GF)

Mini handmade beef & red wine pies

Baked spinach & ricotta filo parcels

Vegetable spring rolls w/ nouc cham dipping sauce

Stuffed button mushrooms w/ roast duck & persian fetta

SUBSTANTIAL ITEMS

(one of each per person)

Beef burger sliders w/ chutney, onion tobacco & blue cheese aioli

Mini chipolata hotdogs w/ mustard, pickles & cheese

No substitutions to packages

Prices for 8 pieces \$30 /person (no substantial item) 12 pieces /person \$40

Minimum spend for a wedding is \$4000 on Saturdays in October, November, March & April

Minimum spend for general catering is \$2000 on Saturdays



MINUTE CHEFS CATERING

GOLD PACKAGE

\$60 per person

Approx 16 pieces person

COLD ITEMS

Seared tuna fillet served in Chinese spoons w/ seaweed salad & kewpie mayo (GF)

Peking duck crepes, coriander, julienne asian vegetables, hoisin sauce

Oysters: Natural - Lime & chilli - Red wine vinegar w/ shallots (GF)

HOT ITEMS

Minute handmade beef & kimchi veg spring rolls

Persian fetta & mushroom vol au vents

Chicken lolly pop wings w/ honey & sesame seeds (minimal mess) (GF)

Smoky pork spare ribs (GF)

Lamb kebab w/ garlic riata (GF)

SUBSTANTIAL ITEMS

Battered barramundi & chip cones, caper aioli, lemon

Hickory smoked brisket sliders w/ coleslaw & honey bbq sauce

No substitutions to packages

Prices for 8 pieces \$35 /person (no substantial item) 12 pieces /person \$50

Minimum spend for a wedding is \$4000 on Saturdays in October, November, March & April

Minimum spend for general catering is \$2000 on Saturdays
