



# Stone Catering

Private Party & Corporate Function Specialists

## Cocktail Party/ Finger Food Menu

Mix & match between 3 price tiers and the sample boxes to create your perfect menu. Or you may want to take advantage of our cocktail party packages deals. Our team is happy to customise the menu to suit your needs. Prices are based on minimum of 20 guests & 6 menu selections.

### **Cocktail Party Packages:**

<b>Package</b>	<b>Sandstone</b>	<b>Limestone</b>	<b>Marble</b>	<b>Total Items</b>
#1: \$25 pp	3	2	1	<b>6</b>
#2: \$35 pp	4	3	2	<b>9</b>
#3: \$48 pp	5	4	3	<b>12</b>

Sandstone options \$3.50 per person

### **COLD**

Cucumber cups with tandoori chicken and yoghurt (GF)  
Roast vegetable & parmesan frittata with humus & olive (V) (GF)  
Tomato & basil/ smoked salmon & crème fraiche bruschetta  
Confit tomato, goats cheese tart with black olive tapenade (V)  
Roast pumpkin and feta cheese tartlet (V)  
Vietnamese beef or chicken salad on a spoon with lime dressing (GF)  
Caramelised Pear and blue cheese crepes (V)  
Panini with rare roast beef, béarnaise sauce & rocket  
Crisp chorizo & guacamole on croutons

### **HOT**

Arancini balls with chilli jam (V option)  
Satay chicken skewers (GF)  
Greek style lamb souvlaki with tzatziki (GF)  
Homemade authentic Italian meatballs with tomato relish  
Beef & mushroom pies with mushy peas  
Tandoori chicken skewers with minted yoghurt (GF)  
Pork & fennel sausage rolls  
Chicken san choy bau on a spoon (GF)  
Wontons

### **SWEET**

Triple chocolate brownies  
Mini lush lemon tarts  
Chocolate mousse shots

Limestone options \$4.50 per person

### **COLD**

Beef tenderloin, horseradish cream, baby cress, en croute  
Smoked chicken waldorf salad tartlet  
Smoked salmon, cucumber & cream cheese panini  
Ricotta, sage and grilled peach tartlet (V)  
Caramelized beetroot with goats cheese & dill tartlets  
Smoked salmon and dill cream cheese roulade  
Assorted Sushi rolls with wasabi & soy

### **HOT**

Crab cakes with coriander paste

Beef Sliders with swiss cheese and caramelised onion on brioche  
Spicy coriander & kumera corn cakes with avocado salsa (V) (GF)  
Coconut prawns with chilli lime mayonnaise (GF)  
Thai fish cakes with dipping sauce (GF)  
Zucchini & haloumi fritters with babaganoush (V) (GF)  
Mini steamed bbq pork buns  
Grilled prawns with tequila mayonnaise (GF)  
Salt & pepper squid with chilli lime aioli

### **SWEET**

Mini Vanilla cheese cakes with blueberry coulis  
Strawberry and Blueberry mascarpone tartlets  
Chocolate dipped strawberries

Marble options \$5.50 per person

### **COLD**

Crab tart with a sesame and hoi sin dressing  
Peking duck pancakes with hoi sin  
Salmon roses on potato rosti with caper cream cheese.  
Grilled peaches or figs (seasonal) stuffed w blue cheese & wrapped in prosciutto  
Pacific oysters with lemon  
Sesame & wasabi crusted tuna cubes (GF)

### **HOT**

Beef fillet wrapped in prosciutto served with a peppercorn jus  
Seared lamb mignons wrapped in prosciutto served w carrot puree & red wine jus  
Char grilled scallops with mango salsa (GF)  
Crisp pork belly with caramelised apple and crackling (GF)  
Baby lamb cutlets served with a garlic yoghurt (GF)  
Oysters Kilpatrick  
Chicken Schnitzel Sliders

### **SWEET**

White chocolate & Orange panacotta cups  
Portuguese custard tarts

Boxes \$6 each

Vietnamese rice noodle salad (beef or chicken) (GF)  
Beef stroganoff w mushrooms, sour cream & chives  
Chicken Caesar salad  
Mediterranean vegetable melody (V) (GF)  
Butter chicken served with rice (GF)  
Roast Lamb and gravy with kumera and potato  
Cajun chicken with preserved lemon yoghurt and couscous,  
BBQ Char sui Pork with vegetables  
Chicken tagine on couscous with olives  
Thai green curry, served with rice (beef/chicken/veg) (GF Option)  
Penne pasta boscaiola  
Salmon fillet on Israeli cous cous with salsa verde  
Pork Sirlion on a crunchy coleslaw with chilli lime glaze (GF)  
Chicken noodle stir fry.

### **Staffing**

Chef – 4 hours \$240.00  
Wait staff / Bar Staff - Min 4 hours \$220.00 (travel time may apply)

### **DIY Delivery Option**

We can prepare everything and deliver with easy to follow instructions to Heat, Garnish and platter up the menu.  
All the serving equipment you need is supplied, including cocktail napkins, platters, pails, forks, ramekins etc.  
Everything is labelled in foam boxes with ice bricks.  
Our chef can go through everything with you to show you how easy it all is.

We then collected the cleaned equipment a couple of days later.  
=\$100 (City & Northern Beaches surrounding areas Monday to Saturday)

**Hot / Ready to enjoy Delivery Option**

Frenchs Forest/ Forestville / Davidson/ Belrose/ Dee Why/ Freshwater surrounding areas - We can arrange delivery of your menu (certain items - please ask) ready to enjoy on platters hot & cold. = \$150