

Absolutely Fabulous Food

by *Meredith*

FINGER FOOD

Mini Quiches-Lorraine, two cheese and chive, spinach, smoked salmon.

Frittata- Carrot and zucchini, bacon and cheese, two cheese and chives, smoked salmon and Mediterranean.

Middle Eastern meatballs- Fragrant meatballs served with a yoghurt, garlic and coriander dipping sauce.

Smoked salmon blini- Small Russian pancakes with a creamy mint and chive topping with Tasmanian smoked salmon and caviar on top.

Sushi nori- Made to Western tastes with wasabi, pickled ginger and soy on the side. A selection of vegetarian sushi is also served.

Asparagus, ham & hollandaise rolls- All of the mentioned ingredients wrapped in a crepe and served in bite sized pieces.

Thai fish cakes- made with white fish and Thai flavours and served with a sweet chilli and lemon dipping sauce.

Vol au vents- asparagus, mushroom, cheese and chive, smoked salmon and ham.

Chicken wingettes- marinated chicken wing pieces ie. Satay, Chinese hoisin, soy and honey, ginger, lime and chilli, sweet plum etc.

Roast beef croutes- Small rounds of toasted bread topped with wasabi style sauce, roast beef and trimmings.

Bocconcini & asparagus spears wrapped in pancetta - individually wrapped and served cold with a light dressing and parmesan cheese.

Cucumber & salmon bites- Thin slices of cucumber topped with a creamy salmon and cheese mixture.

Swiss potato roesti- crisp nests of potato individually topped with hummus, capsicum, guacamole, sundried tomato or spinach dip.

Creamy prawns on noodle nests- baked noodles topped with a creamy prawn sauce.

Forest mushroom & marscapone tarts- a pastry shell filled with marscapone and a selection of field mushrooms.

Spicy hoisin chicken balls- hand rolled chicken balls with an Asian influence served with Chinese BBQ sauce for dipping.

Spiced lentil & hoummus toasts- spiced but not hot.

Caramelised onion & goats cheese tarts.

Dukkah platters- Middle Eastern dry dips made from blended herbs, spices and seeds.

Served with pita and Turkish breads, olive oil and Greek yoghurt.

Thai style pork balls with sweet chilli dipping - hand rolled pork balls made with Thai flavours.

Salmon cakes with herbed mayonnaise- hand made salmon cakes gently pan fried and served warm with herbed mayonnaise for dipping.

Blue cheese tartlets- short crust pastry tartlets cooked with cream and blue cheese filling.

Cajun potato cakes- small patties with Cajun flavour and topped with sour cream and slithers of salami (hot or mild according to taste).

Prawn & crab filled pastry shells- vol au vent shells filled with a creamy prawn and crab filling baked in the oven.

Risotto balls-risotto infused with herbs and cheese, hand rolled and coated in crunchy breadcrumbs.

Fruit & cheese platters- a selection of four cheeses, pate, sundried tomatoes, olives, strawberries, kiwi fruit, sultanas, almonds, dried apricots served with both water and rice crackers.

Dip & crudités platters- three types of dip served with carrot, celery, cucumber, capsicum sticks and an assortment of breads and crackers.

Assorted sandwich platters- 3 types of bread filled with tasty cheese, tomato, ham, egg, salad, beef, and silverside combinations.

Party pies, sausage rolls & cocktail franks- served with tomato sauce.

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