



**GOURMET
GURU**
CATERING

Gourmet Finger Food



GOURMET FINGER FOOD

Minimum 20 Pieces Per Item

GOURMET BAO BUNS \$7.50 PER BAO

- Karaage Crispy Chicken with Asian Slaw & Sweet Mayo Drizzle
- Peking Duck with Spring Onion, Cucumber & Plum Sauce
- Tempura Prawn with Asian Slaw & Wasabi Mayo
- Marinated Tofu with Asian Slaw & Plum Sauce (VEGAN)



GOURMET BRIOCHE SLIDERS \$7.50 PER SLIDER

- Smoky Tennessee Bourbon Pulled Pork with Creamy Slaw
- Wagyu Beef Burger with Cheese, Lettuce, Tomato & Relish (H)
- Crispy Panko Crumbed Chicken Schnitzel with Tomato, Lettuce & Sweet Chilli Mayo
- Veggie Burger with Lettuce, Tomato & Relish (VEGAN)
- Add an extra \$0.50 per item for gluten-free brioche slider



GOURMET SANDWICHES \$11.00 PER SANDWICH

- Minimum order six sandwiches cut into four points
- An assortment of the following is included:
- Poached Chicken with Mayonnaise, Lettuce & Fresh Basil
- Triple Smoked Ham with Swiss Cheese, Fresh Tomato, Lettuce & Homemade Relish
- Curried Egg with Lettuce (V)
- Roast Turkey Breast with Brie, Cucumber & Lettuce
- Salami with Marinated Vegetables, Lettuce & Goat's Cheese
- Add an extra \$2 per item for gluten-free sandwiches



GOURMET FINGER FOOD

Minimum 20 Pieces Per Item



PASTRIES & PIZZA \$5.50 PER PIECE

- Caramelised Onion & Feta Cheese Tarts (V)
- Homemade Pork & Fennel Sausage Rolls with Chunky Tomato Relish (H)
- Homemade Spinach & Ricotta Pastry Rolls (V/H)
- Homemade Vegetable Samosa (V/H)
- Homemade Cornish Pasty with Chunky Tomato Relish (H)
- Homemade Mini Pies - Beef Brisket & Onion Gravy (H)
- Homemade Mini Pies - Free Range Chicken & Leek (H)
- Mini Pizza - Tomato, Mozzarella & Fresh Basil (V/H)
- Mini Pizza - Pepperoni & Mozzarella (H)

FROM THE GRILL \$6.50 PER PIECE

- Indonesian-Style Chicken Satay Skewers with Spicy Peanut Dipping Sauce (GF/H)
- Chicken Fillet Mignon - Grilled Chicken Tenderloins wrapped in Wood-Smoked Bacon served with Basil Pesto (GF/H)



ARANCINI \$5.50 PER PIECE

- Fire-Roasted Red Pepper & Provolone Arancini with Garlic Aioli (V/H)
- San Daniele Prosciutto & Pistachio Pesto Arancini with Garlic Aioli (H)
- Italian Bolognese & Mozzarella Arancini with Garlic Aioli (H)



GOURMET FINGER FOOD

Minimum 20 Pieces Per Item

MEATBALLS & FALAFEL

\$5.50 PER PIECE

- Spicy Thai Chicken Balls with Sweet Chilli & Coriander (H)
- Teriyaki Beef Meatballs with Toasted Sesame Seeds (H)
- Homemade Falafel Balls with Yoghurt Tahini (GF)
- Homemade Falafel Balls with Hommus (GF/VEGAN)



CRUMBED TO PERFECTION

\$5.50 PER PIECE

- Panko Crumbed Chicken Strips with Honey Mustard Mayonnaise Dipping Sauce (H)
- Panko Crumbed Halloumi Chips with Peppered Apple & Lemon Compote (V/H)
- Tempura Fish Bites with Homemade Caper & Dill Sauce (H)
- GOURMET DELUXE - Rosemary Crumbed Lamb Cutlet with Minted Yoghurt (\$11.00 per piece) (H)



BITE-SIZED DELIGHTS

\$5.50 PER ITEM

- Savoury Mini Pancake topped with Lime & Caper Infused Creme Fraiche & Smoked Salmon Rosette
- Mini Potato Rosti topped with Creme Fraiche, Chives & Semi Sun-Dried Tomatoes (V)
- Roasted Pumpkin & Three Cheese Frittata (GF/V)
- Traditional Peking Duck Pancake with Cucumber, Spring Onion & Plum Sauce

GOURMET FINGER FOOD

Minimum 20 Pieces Per Item



RICE PAPER ROLLS \$5.50 PER ROLL

- Vietnamese Rice Paper Roll & Sweet Chilli Dipping Sauce (GF)
- 40 grams per piece - options:
- Chicken
- Duck
- Sriracha Pork
- Prawn
- Beef
- Vegetarian (VEGAN)
- **Minimum order 40 rice paper rolls combined**



SUSHI (MAKI) \$18.00 PER LONG ROLL (CUT INTO 8 PIECES)

- Seaweed Wrapped White Rice Sushi (Maki) (GF)
- Long Roll Cut into 8 Pieces
- 35 grams per piece - options:
- Teriyaki Beef
- Teriyaki Chicken
- Chicken Schnitzel
- Cooked Tuna
- Spicy Tuna
- Prawn California
- Smoked Salmon
- Vegetarian (VEGAN)
- Wakame (VEGAN)
- Avocado & Cucumber (VEGAN)
- **Minimum order 15 long rolls combined (120 pieces)**





GOURMET GURU CATERING

LEGEND

- H = Heating Required
- V = Vegetarian
- GF = Gluten-Free
- VEGAN = Vegan

EVENT EQUIPMENT - HIRE FEE FROM \$1.50 PER ITEM

- Hire Glassware (wine & water glasses, champagne flutes)
- Hire Dinner & Side Plates
- Hire Dessert Bowls
- Hire Cutlery (knives, forks, dessert spoons, teaspoons)
- Hire Trestle Tables (\$10.00 each)
- Hire Black Tablecloths (\$5.00 each)
- Hire Large Galvanised Metal Drink Tubs (\$10.00 each)
- Hire Equipment Cleaning Fee (included)
- Bag of Ice (\$12.00 each)
- Quality Sugarcane Plates & Two-Ply White Cocktail Serviettes - 125 of each (\$30.00)
- Beverage Station - Tea/Herbal Tea/Coffee/Decaf/Fruit Punch/Water/Milk/Sugar (Price on Application)

EVENT WAIT & BAR STAFF

- Event wait & bar staff can be supplied (subject to availability)
- Includes heating & plating supervisor + serving staff
- RSA (Responsible Service of Alcohol) Staff Available
- Cost is \$60.00 per wait staff per hour
- Minimum of three hours per wait staff

EVENT BOOKINGS

If you wish to make an enquiry or proceed with an event booking, please use our Online Enquiry/Booking Form ([click here](#)) or email info@gourmetguru.com.au with the date, time, location, number of guests and finger food choices - we'll reply promptly to confirm our availability and will lock your booking in - if you have any questions, please feel free to ask.

