



Cocktail Function Menu

Catering Queen will work together with you to create a sensational catering experience for your event to impress you and every one of your guests. We will design the perfect menu for your occasion, within your budget. All of our delicious food is prepared in our kitchen, using fresh, locally sourced produce, making sure the food is one of the most memorable aspects of your party.

Our delicious fresh flavours, paired with beautiful presentation and excellent service will ensure your guests enjoyment, while leaving you free to relax and enjoy yourself.

Cocktail Function Suggestions

Finger food selection including:

Served warm:

Pumpkin and goats cheese tarts

Sweet roast pumpkin and creamy goats cheese tarts topped with sage. V G/F option available

Prawn and corn cakes

A delicious blend of prawn, corn, a hint of chilli, lime and coriander combined into a lightly pan fried fritter, served with a sweet dipping sauce. G/F option available

Roast beef and mushroom pies

Tender beef and mushrooms slow cooked then made into small sized pies, served with homemade tomato relish. G/F option available

Served cold:

Lemongrass chicken banh mi

Crusty baguette, Vietnamese street food style, filled with lemongrass chicken and asian greens.

Salmon and crème fraiche tarts

Crispy pastry cups filled with lemon infused crème fraiche, topped with salmon and chives. G/F available

Peking duck and asian greens served in pancakes

Tender slices of peking duck breast served traditional style with cucumber, spring onion and hoisin sauce, wrapped in a pancake.

Tasting platter to share served on a French wooden board

Premium cheese selection and avocado salsa served with crusty sour dough bread, biscuits, fruit, nuts and accompaniments. V M GF & Vegan option available

Finger food menu @ \$25 per person (minimum 50 guests)

In addition to the finger food menu, you may wish to add an individually presented dish for each guest to enjoy. These are considerable in size but easy to manage while standing. This is a great option for evening functions, which include dinner for guests.

Larger portions individually presented in natural palm leaf bowls. Suggestions include:

Curry bowls

Individual bowls of curry of choice served on a bed of rice with pappadams. Thai green chicken or butter chicken are our most popular.

Thai beef salad

Fresh salad leaves, red onion, a hint of chilli, asian herbs, tomato and cucumber are muddled together with slices of medium rare fillet steak and our own thai dressing. Served with rice. G/F chillies

Duck salad

Roast duck, spinach leaves, orange segments, fresh herbs, toasted hazelnuts and pomegranate seeds, combine with a tangy summer dressing. G/F

Chicken and couscous

Tender pieces of chicken, marinated in herbs and lime, are grilled and sit atop Mediterranean vegetable couscous.

Gnocchi napoli

Delicate, soft gnocchi served in our tomato and basil sauce, topped with a shaving of parmesan cheese. V

Sweet potato dahl

Lentils, sweet potato and pumpkin are gently simmered with mild spices and tomato to create a delicious dahl, served with brown or white rice. V G/F & Vegan option

Finger food menu plus substantial dish @ \$32 per person (minimum 50 guests)

Service of substantial dishes is available using crockery with cutlery for an additional \$2 per person

V – vegetarian option

G/F – gluten free option available

Vegan – vegan option

(please note that we are happy to provide vegan dishes for you guests in addition to the dishes you select)

Additional finger food suggestions:

You can consider these options instead of the suggested menu or add an additional item/s

Served warm:

- Pastry cases filled with a creamy asparagus & gruyere mixture – V
- Golden puff pastry parcels filled with potato, peas and mild spices, served with mint raita – V & Vegan
- Miniature roll filled with a Thai inspired chicken burger on baby spinach, with caramelised shallots
- Creamy wild mushrooms served in a crispy tartlet – V
- Tender prawns wrapped in a spring roll and cooked until crispy, served with sweet chilli sauce
- Baby chicken and leek pies served with tomato chutney – G/F available
- Homemade sausage rolls served with tomato relish – G/F available

Served cold:

- Beetroot relish and caramelised onion tarts – V & Vegan
- Roast vegetable and rocket mini baguettes – V & Vegan
- Mildly spiced and lime infused avocado salsa served in crispy pastry cups – V G/F & Vegan
- Chicken, coriander and almond mini baguettes or finger sandwiches
- Japanese style rolls filled with fresh mango, roast duck, avocado and rolled in a thin egg omelette. G/F

Additional items @ \$3.50 per item for each guest (minimum 50 guests)

Dessert is a delicious way to end a meal. Tantalise your guests with an array of individually presented desserts to choose from. Most won't be able to stop at one.

Individual desserts served on a dessert tower, French wooden boards or platters.

Choose a selection of individual desserts for you guests to enjoy, including:

Individual lemon meringue tarts

Thin crispy pastry tarts filled with tangy lemon curd and topped with soft meringue.

Chocolate hazelnut tarts with raspberries

Rich dark chocolate centre set inside a hazelnut tart case. Served with raspberries.

Mini pavlova with cream and fresh berries

Beautiful meringue topped with triple cream, fresh berry coulis and berries. G/F

Individual lemon cheesecakes topped with berries

Light lemon cheesecake filling is set on top of a crumbly biscuit base.

Cupcakes: Choose your favourites - vanilla, chocolate, lemon, red velvet, salted caramel, pear, carrot, passionfruit and more.

Individual chocolate mousse

Creamy, smooth chocolate mousse served individually with cream and berries. G/F

Individual traditional trifle

Butter cake, rhubarb and strawberry jelly, vanilla custard, fresh seasonal fruit layers.

Warm chocolate fondant

Soft and delicate chocolate fondant with a rich melting centre, served with cream.

Vegan chocolate brownie slice

Delicious chocolate brownie slice with chopped almonds. Free from refined sugar, they are also a great gluten free and vegan dessert. G/F Vegan

Individual desserts @ \$4 each (minimum 2 dozen each)

Buffet Style, Plated Dishes, Feasting Platters and High Tea Menus available. Please contact us to discuss your event details.

Our professional and friendly staff are available to look after every aspect of food preparation and service @ \$35 per hour with a 4 hour minimum. Please note – GST not included in quoted prices.

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