



GOOD FOOD MONTH SPECIAL

FINGER FOOD MENU HIGHLIGHTING DELICIOUS
LOCAL PRODUCE
SUITABLE FOR ANY OCCASION REQUIRING FOOD
THAT'S JUST A BIT BETTER
\$55.00 PER PERSON

(BOOK FOR 45 GUESTS AND WE'LL
INCLUDE THE COOKING AND SERVING STAFF)

Sweet Potato & Wild Rocket Bruschetta
Drizzled with Balsamic Glaze

Smoked Salmon & Cucumber Ribbon Pinwheels
with cream cheese, horseradish & capers

Char-Grilled Zucchini Disks
topped with creamy goats chees and strips of marinated red pepper

Prosciutto Wrapped Chicken Breast Mignons
with Truffle Oil & Wilted Cherry Tomatoes

Cocktail Nadine Potatoes
*Hollowed and Filled with Rolled Anchovies and Parmesan Garlic Butter
Then Grilled*

Roast Eye Fillet of Yearling Beef
Freshly Sliced on Crusty Mustard Buttered Bread

Winter Veg and Chic Pea Casserole
over Pilaf Rice in a Cocktail Boat

Deconstructed Open Top Beef Wellington Pie

Baby Tempura Whiting Fillets
with Twice Cooked Hand Cut Chips & Garlic Aioli

Moreton Bay Seafood Chowder
rich and creamy in a French style short crust pastry pot

Kalamata Olive & Sundried Tomato Pinwheels
*Brunoise olive and sundried tomatoes in crispy puff pastry pinwheels
with a dollop of sour cream atop*

1300 782 969
info@tccatering.com.au
www.tccatering.com.au

CORPORATE
WEDDINGS
SPECIAL EVENTS



SWEET TREATS TO FINISH

Filled Petite Four Tartlets

variety of caramel meringue and macadamia chocolate ganache

Macarons

a rainbow of flavours and colours

STAFF COSTS: CHEF \$200.00 / WAITER \$150.00

HAVE YOUR MENU DELIVERED READY TO EAT FROM \$88.00

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