



ULTIMATE GOURMET FINGERFOOD PACKAGE

5 SELECTIONS \$25.00PP

8 SELECTION \$39.00PP

11 SELECTIONS \$48.50PP

COLD SELECTION.

Char Grilled Zucchini Ribbons

encasing goat's cheese and roast red capsicum strips

**Cherry Tomato with Baby Spinach & Feta
(seasonal)**

cherry tomato hollowed out and filled with wilted baby spinach and crumbled feta

Smoked Salmon Roulade

thinly sliced smoked salmon rolled in cucumber ribbons with a hint of cracked black pepper and horseradish

Thinly Sliced Beef Fillet on Stoneground Bread Croutons

with Dijon mustard and shaved pickled onion

Small Prawn Cocktail

peeled prawns on a chiffonade of Cos lettuce with tangy seafood sauce in a bamboo boat

Vietnamese Rice Paper Rolls

a favourite on any menu.... variety of fillings

Freshly Shucked Oysters

in the half shell with cracked black pepper and tabasco on the side

Baby Pumpkin & Walnut Salad

a vegetarian delight topped with marinated Persian feta presented in a cocktail noodle box..... or remove the feta for vegans

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

CORPORATE
WEDDINGS
SPECIAL EVENTS



HOT SELECTION.

Moreton Bay Seafood Chowder Pot Pie

prawns, scallops, fish fillet pieces in a creamy garlic and vegetable base sauce all served up in a delicious French short pastry shell

Chicken Breast Mignon

tender chicken breast pieces wrapped in prosciutto then topped with a wilted cherry tomato and earthy truffle oil

Mediterranean Lamb Cutlets

marinated in garlic and rosemary, served with tzatziki

Tempura Baby Whiting Fillets

crisp fillets with twice fried hand cut wedges in a bamboo boat with tartare sauce and lemon feathers

Arancini

traditionally made..... filled savoury rice balls

Chunky Beef and Mushroom Cottage Pie

braised with red burgundy and oregano, topped with a buttery mash potato and served with tomato relish

Stuffed Mushrooms

mushroom cups filled with gorgonzola and bacon served "au gratin"

Slow Roasted Pork Belly

in an Asian spoon with lemon infused apple sauce and crackling crumble

Peking Duck Tart

all the great flavours of a traditional Peking duck pancake tastefully presented in an open savoury tart shell

Marinated Pork Fillet

marinated in fresh ginger, green ginger wine and sweet soy.....wrapped in wilted shallot green and grilled to perfection

Chicken Breast Tenderloins

lightly flattened, wrapped around a green prawn cutlet the encased in a puff pastry girdle

CHEF \$200.00 FOR 4 HOURS ON SITE
(TRAVEL CHARGES MAY APPLY)

WAITERS \$150.00 FOR 4 HOURS ON SITE
(TRAVEL CHARGES MAY APPLY)

HAVE YOUR MENU DELIVERED READY TO EAT FROM \$88.00

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