



## CELEBRATION MENU

For special occasions, family gatherings, 'get-togethers' with friends, or corporate cocktail events

- Served in private homes, halls, or other venues.
- Minimum numbers apply.
- Hand-made finger foods, deliciously different.
- Hot and cold selection.
- Dietary options available (gluten free, vegetarian, and vegan).
- Substantial quantities.
- Platter service, attractively garnished.
- Menus can be adapted to suit themes and preferences.
- Location and time of event may require specific quotation.
- Price includes:
  - Service for 2 hours (minimum numbers apply)
  - Platters
  - High quality cocktail serviettes.
  - Kitchen equipment as required.
  - Serving equipment as required.



[www.garnishescatering.com.au](http://www.garnishescatering.com.au)

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18 Edmondstone Rd Bowen Hills QLD 4006



## CELEBRATION MENU

MENU 1 @ \$38.95 per person, GST inclusive

### SERVED COLD

#### Tomato Bruschetta (V)

Vine-ripened tomatoes, Spanish onion, picked basil, and aged balsamic bruschetta on toasted ciabatta spread with cream cheese.

#### Prawn Fritters

Diced Australian king prawns with chili, coriander, and tangy lemon, in light and fluffy fritters topped with creamy guacamole.



### SERVED HOT

#### Satay Chicken Skewers (GF)

Succulent chicken dipped in a Kingaroy peanut satay sauce served on bamboo skewers

#### Spring Lamb Calzethes

Lamb, Danish fetta, kalamata olives, and fresh herbs rolled in a wonton, accompanied by our house-made tzatziki.

#### Gourmet Cheese and Herb Potatoes (GF, V)

Baby chat potatoes filled with a trio of gourmet cheeses and garden herbs.

#### Savoury Meatballs

Seasoned beef meatballs served with a sweet plum sauce.

#### Shepherd's Pies

Beef mince pie in a crunchy pastry base piped with potato mash and topped with a dollop of pea puree.

#### Pumpkin Arancini (GF, V)

Creamy risotto arancini hand rolled with Queensland blue pumpkin and Parmigiano-Reggiano, served golden with paprika aioli.

#### Savoury Scroll (V)

A delicious vegetarian alternative of potato, carrot, onion, peas, and corn, infused with turmeric, cumin, fennel, and mustard seeds wrapped in puff pastry with aioli & micro herbs

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## CELEBRATION MENU

MENU 2 @ \$41.50 per person, GST inclusive

### SERVED COLD

#### **Vietnamese Summer Rolls (avail GF, V and v)**

Garnishes hand-made noodle rolls filled with Sai Fun vermicelli, sweet beerbur rum pineapple, and fresh mint leaves, served with a rich peanut and plum sauce.

#### **Prawn and Avocado Bruschetta**

Pureed Hass avocado with king prawn on a toasted bruschetta, sprinkled with micro-herbs.

#### **Beetroot & Feta Tartlet (GF, V)**

Buttery gluten free pastry filled with a beetroot and feta compote finished with a dollop of naturalyoghurt and micro mint.

### SERVED HOT

#### **Potato and Caramelised Onion Tart (V)**

A short crust pastry tart filled with caramelised onion, topped with circles of potato, and a sprinkle of parmesan, with sour cream and a beetroot relish.

#### **Duck Wellingtons**

Tender duck breast wrapped in a light puff pastry, served in a bamboo boat with a hoisin sauce and coriander.

#### **Pumpkin Flowers (V avail v)**

A delicate pumpkin flower with a Moroccan pumpkin filling and a light tempura batter served with aioli.

#### **Semi-Dried Tomato and Bocconcini Arancini (GF, V)**

Creamy tomato and bocconcini filled risotto ball served with paprika aioli.

#### **Greek Meatballs**

House-made ground beef balls with Mediterranean herbs and creamy fetta accompanied by tzatziki.

#### **Chicken Macadamia Balls**

Bite sized balls of chicken and roasted macadamia nuts with a light coriander dressing.

#### **Camembert, Sundried Tomato and Caramelised Onion Quiche (V)**

Our most popular vegetarian canape, light and fluffy in a crisp filo pastry case.



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## CELEBRATION MENU

MENU 3 @ \$44.95 per person, GST inclusive

### SERVED COLD

#### **Coffin Bay Oysters (GF)**

Freshly shucked coffin bay oysters, on ice, served with fresh lemon.

#### **Peking Duck Pitas**

Crisp pitas topped with slices of Peking duck finished with an orange glaze.

#### **Mooloolaba Prawn Spoons**

Mooloolaba prawns mixed with zested lemon and limes, avocado, and natural yoghurt.

### SERVED HOT

#### **Gourmet Honey Roasted Pumpkin Quiche (V)**

Honey roasted pumpkin, caramelised onion, fetta, and thyme quiche, cooked until light and fluffy.

#### **Thai Chicken Curry Puffs**

Authentic Garnishes Thai curry puffs made with our in-house chicken and potatoes in a puff of pastry with a light coriander dressing.

#### **Miso Scallops**

Sea scallops lightly grilled and topped with house-made miso butter and fresh chives, served in shell.

#### **Pulled Pork Sliders**

Pulled confit pork with a fresh crisp apple slaw served in a toasted bun.

#### **Beef Wellingtons**

Tender beef wellington topped with a mushroom duxelle and wrapped in light puff pastry.

#### **Mediterranean Prawns**

Tempura Mediterranean king prawns with a garlic Aioli.

#### **Mushroom and Mozzarella Arancini (GF, V)**

Bite sized risotto balls of shiitake mushroom and creamy mozzarella.



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## CELEBRATION MENU

### ADDITIONAL CANAPE OPTIONS

*(Can be substituted with items on any of the standard menus, upon request. Additional costs may apply)*

#### SERVED COLD

##### **Beetroot & Feta Tartlet (GF, V)**

Buttery gluten free pastry filled with a beetroot and feta compote finished with a dollop of natural yoghurt and micro mint.



##### **Smoked Salmon Mousse Tart**

Tasmanian Smoked Salmon combined with cream and a hint of lemon, seasoned with dill encased in a buttery short crust pastry shell with caviar garnish.

#### SERVED HOT

##### **Arancini Bolognese (GF)**

A tasty combination of rich Bolognese sauce, fresh basil, parmesan cheese and creamy risotto in a golden coat of crunchy breadcrumbs.

##### **Tomato & Bocconcini Calzone (V)**

Traditional Italian pizza dough folded into a petit parcel, filled with semi-dried tomatoes, pesto and fresh bocconcini.

##### **Charcoal Arancini Balls (GF, V)**

A bite-size gluten free ball of creamy charcoal risotto and Danish feta served with paprika aioli.

##### **Goat's Cheese Tartlet (V)**

Caramelised onion and golden roasted pumpkin in a short crust tartlet case topped with aromatic goat's cheese.

##### **Creamy Pumpkin & Chickpea Scrolls (GF, DF, V, v, Nut Free)**

Pumpkin and chickpea with a mild curry flavour encased in a flaky gluten free pastry.

##### **Roasted Vegetable Tartlet (V, v)**

Classic chickpea Hommus topped with wilted spinach and oven roasted pumpkin in a short crust vegan pastry shell.



## CELEBRATION MENU

### ADDITIONAL CANAPE OPTIONS (cont.)

*(Can be substituted with items on the standard menus, upon request)*

#### SERVED HOT

##### **Butter Chicken Wellingtons**

Tender chicken in a creamy gravy infused with Indian herbs and spices wrapped in puff pastry and finished with minted yoghurt.

##### **Petite Lamb Pie**

Juicy sautéed Moroccan inspired lamb in a short crust pastry.

##### **Willow Grove Brie Tartlet (V)**

A buttery pastry base filled with roasted tomatoes, fresh basil, and willow grove brie.

##### **Beef Burgundy Pie**

Premium quality diced beef slow cooked in red wine and herbs.

##### **Cauliflower Rolls (GF, DF, V, v, Nut Free)**

A delicious cauliflower filling encased in a crisp gluten free pastry.



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### TASTY ADD-ON OPTIONS

**OPTION 1: WINTER SOUP SHOTS @ \$5.50 each**  
(One to be selected)

**Pumpkin and Ginger (GF, V)**

Classic butternut pumpkin with a ginger twist.

**Beetroot and Orange (GF, V)**

A silky-smooth vibrant soup perfectly balanced with a delightful dill cream.

**Potato and Leek (GF)**

Hearty soup of creamy potato, leek, and bacon.

**Cauliflower and Coriander (GF, V)**

A flavoursome winter soup to tantalise the tastebuds.

**OPTION 2: SLIDERS @ \$5.50 each (One to be selected)**

**American Beef Slider**

Succulent beef patty with gherkins, American cheddar, and tomato relish on a brioche bun.

**Greek Lamb Sliders**

Toasted Turkish buns with Greek style lamb patty, cucumber and Tzatziki sauce.

**Cajun Chicken, Avocado and Bacon Ciabatta Sliders**

Juicy marinated chicken with bacon, avocado and rocket.



**Bacon-wrapped Scallop Sliders**

Melt-in your mouth scallops wrapped in crispy bacon with lemon and spicy seafood sauce in brioche buns.

**Fennel and Zucchini Sliders**

Refreshing vegetarian patties with fennel, courgette, mint, tomato served with mixed salad leaves and tzatziki Sauce.

**Pulled Pork Sliders**

Pulled confit pork with a fresh crisp apple slaw served in a toasted bun.

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## CELEBRATION MENU

### TASTY ADD-ON OPTIONS

**OPTION 3: HOT NOODLE BOXES @ \$9.50**  
(One to be selected)

**Thai Green Chicken Curry (GF, avail V)**

Our favourite Thai dish, a refreshing curry with green beans, carrot, and baby peas with chicken.



**Massaman Curry (GF, avail V)**

Rich curry full of spices and herbs, served with potato, apple, tomato and your choice of chicken or beef.

**Teriyaki Chicken Hokkien Noodles**

Tender chicken pieces with crisp vegetables and roasted cashews in a teriyaki and coconut cream sauce.

**Traditional Beef Stroganoff (GF)**

Braised beef with onions and mushrooms in gravy finished with red wine, sour cream, and sliced gherkins served with wild rice.

**Tortellini in Creamy Tomato Basil Sauce (avail V)**

Fresh tortellini served in a roasted tomato, capsicum and basil sauce finished with a touch of cream.

**Chicken Satay (GF)**

Chicken breast pieces in a light peanut, coconut satay sauce finished with coriander leaves served with coconut rice.

**Ravioli with Basil Pesto (V)**

Vegetarian pasta in a light creamy sauce served with fresh basil and parmesan.

**Cannelloni Ricotta (V)**

(Served in environmentally friendly bamboo boats)

Vegetarian pasta with spinach & ricotta cheese in Napolitana sauce.

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### DON'T FORGET THE FINISHING TOUCHES!

If you want to finish the night with something sweet, we have an array of cocktail desserts available including our **Specialty Boutique Cupcakes, Unique Petit Fours** and **Dessert Cups**.

We also highly recommend our **selection of local and imported cheeses, served on garnished platters with seasonal fresh fruits and accompaniments**. Impress your guests with Queensland's best produce, including **Maleny Double Brie**, with a spread that looks and tastes sensational!



If you would like to order a **Cheese Table**, we can do a half size spread or a full size spread of our selection of local cheese, fresh seasonal fruit, a variety of nuts and dried fruits, quince paste and an assortment of breads and crackers. Contact us now for a quote! [info@garnishescatering.com.au](mailto:info@garnishescatering.com.au).



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