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 (staff not included)
    - Platters
    - High quality cocktail serviettes.
    - Kitchen equipment as required.
    - Serving equipment as required.

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CELEBRATION MENU

MENU 1 @ $40.50 per person

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 M
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 @ $44.00 per person

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 M
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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MENU 3 @ $48.50 per person

SERVED COLD

Coffin Bay Oysters (GF) M
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 M
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 M
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 M
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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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 M
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 thestandard 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 @ $6.50 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 @ $6.50 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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TASTY ADD-ON OPTIONS

OPTION 3: HOT NOODLE BOXES @ $9.95
(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.

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