

VEGAN & VEGETARIAN FINGER FOOD MENU

COLD SELECTIONS

Potato rosti, pepperonata, baby basil (v)(vg)(gf)(nf)

Goats cheese tartlet, capsicum pearls, baby basil (v)(nf)(gf available on request \$1 supplement)

Roma tomato, onion & basil cornetto, balsamic pearls (v)

Corn tortilla with chilli avocado crema, tomato & cilantro dressing (v)(vg)(gf)

Shitake mushroom & water chestnut tartlet, Szechuan soy (v)(vg)(nf)(gf available on request \$1 supplement)

HOT SELECTIONS

Pumpkin, sage & lemon arancini, grated pecorino, basil aioli (v)(nf)

Sriracha macaroni cheese bites, pickled cucumber (v)(nf)

Sweet potato croquettes, hummus (vg)(gf)(df)(nf)

BBQ corn fritter with tomato kasundi (v)(vg)(gf)(df)(nf)

Steamed vegetable gyoza with soy dipping sauce (v)(vg)(nf)(df)

'EFC' panko crumbed Swiss mushrooms with chipotle romesco (v)(vg)(nf)

Roast vegetable 'sausage roll' with tomato relish (v)(nf)

Polenta 'chips' with spiced eggplant relish (v)(vg)(gf)(nf)(df)

Korean BBQ tofu skewers, ponzu dressing (v)(vg)(gf)(nf)(df)

Thai vegetable spring roll, coriander, lime & sweet chilli (vg)(df)(nf)

Pumpkin & almond samosa, coconut-mint raita (vg)(df)

Moroccan vegan wellington (vg)(df)(gf)(nf)

Vegan lentil & chickpea curry pot pie (vg)(df)(gf)(nf)

Ratatouille pithivier, aioli (v)(nf)

DESSERT SELECTIONS

Chocolate peanut slice (vg)(df)(gf)

Spiced vegan carrot & sultana mini muffin (vg)(df)(gf)

Coconut panna cotta, chilli roasted pineapple (vg)(df)(gf)(nf)

PREMIUM FINGER FOOD

Add a premium finger food to your menu from \$7.50 each

Shitake & tofu bao, pickled carrot, cucumber, mint, coriander & sriracha mayo (v)(nf)

Vegan 'burger' pattie, spinach, roasted capsicum, hummus, slider roll (vg)(df)(gf)(nf)

SUBSTANTIAL ITEMS

Add a substantial item to your menu from \$16.00 each

Shiitake yakitori, edamame, eggplant curry & Vietnamese mint (v)(vg)(nf)

Roasted pumpkin & sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(vg)(gf)(nf)

Roasted cauliflower, cumin and kale salad, tahini dressing (v)(vg)(gf)(nf)

Falafel, quinoa, radish edamame, chilli citrus dressing (vg)(df)(gf)(nf)

Capunti pasta forest mushroom, truffle oil & pecorino (v)(vg no cream/pecorino)(nf)

(gf) gluten free (df) dairy free (v) vegetarian (nf) nut free (vg) vegan

PRICING OPTIONS

2026 | 2027

5 FINGER FOOD SELECTIONS	per person (1.5 hour service period)	\$28.50	\$28.50
8 FINGER FOOD SELECTIONS	per person (2 hour service period)	\$46.00	\$46.00
10 FINGER FOOD SELECTIONS	per person (2 hour service period)	\$54.00	\$54.00
PLENTIFUL OFFERING	per person (3 hour service period)	\$70.00	\$70.00

Selection of 10 finger foods and your choice of either a substantial item or 2 premium finger food selections. This package will ensure your guests are well and truly full.

PREMIUM FINGER FOOD	per person	\$7.50	\$7.50
SUBSTANTIAL ITEM	per person	\$16.00	\$16.00

INCLUSIONS | Qualified chef, crockery, cutlery, buffet ware as required & napkins. Pricing based on minimum numbers of 40 people. Waitstaff, additional fees & surcharges may apply, but vary depending upon locations & circumstances.
All prices listed are inclusive of GST. No hidden fees. No surprises. Just transparent pricing from the start.

www.essentialcatering.com.au Email: info@essentialcaterer.com.au (03) 9761 4188

Dietary & Allergen Notice Our kitchen uses a variety of ingredients, including gluten, dairy, nuts, shellfish, soy, and eggs. Whilst we take care with dietary requests, we cannot guarantee dishes are free from allergens.