

FINGER FOOD MENU

The Finger Food Menu offers flexible options perfect for any occasion ranging from a formal affair to a casual get together.

COLD SELECTIONS

Sushi | prawn | teriyaki chicken | salmon | tofu & vegetable (vg)(v), with soy & wasabi (gf)(nf)
Peppered beef crostini, wasabi cream (nf)
Roma tomato, onion & basil cornetto, balsamic pearls (v)(contains nuts)
Kingfish ceviche, rice puff, yuzu, tomato, micro coriander (gf)(df)(nf)
Roasted prawn, compressed watermelon, za'atar, orange gel (gf)(df)(nf)
Potato rosti, Tasmanian smoked salmon, crème fraiche (gf)(nf)
Prosciutto wrapped chicken roulade, pepperonata (gf)(df)(nf)
Goats cheese tartlet, capsicum pearls, baby basil (v)(nf)(gf available on request)

HOT SELECTIONS

Pumpkin, sage & lemon arancini, grated pecorino, basil aioli (v)(nf)
Sriracha macaroni cheese bites, pickled cucumber (v)(nf)
Lamb, currant and Aleppo pepper polpette, roasted capsicum (gf)(df)(nf)
Chilli garlic prawns (gf)(df)(nf)
Yakitori chicken skewer with ponzu dressing (gf)(df)(nf)
Pork & fennel sausage roll, caramelised onion & tomato relish (nf)
Sweet potato croquettes, hummus (vg)(gf)(df)(nf)
Pork & water chestnut shu mai with soy dipping sauce (df)(nf)
Steamed vegetable gyoza with soy dipping sauce (v)(vg)(nf)
Essential fried chicken, panko crust & chipotle spiked mayo (nf)
Traditional Ivans beef pies, tomato relish (nf)
Thai vegetable spring roll, coriander, lime & sweet chilli (vg)(df)
Pumpkin & almond samosa, coconut-mint raita (vg)(df)(contains nuts)
Moroccan vegan wellington (gf)(vg)(df)(nf)
Vegan lentil & chickpea curry pot pie (gf)(vg)(df)(nf)
Ratatouille pithivier, aioli (v)(nf)

DESSERT SELECTIONS

Nutella mousse cones (v)(gf available)(contains nuts)
Salted caramel chocolate tartlet, freeze dried mandarin (v)(nf)(gf available on request)
Lemon tart, freeze dried berry (v)(nf)(gf available on request)
Flourless chocolate cake, mascarpone (v)(gf)(nf)
Coconut panna cotta, chilli roasted pineapple (v)(gf)(vg)(nf)
Raspberry frangipane tart (v)(contains nuts)

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

Spiced Lebanese lamb fattaya, pomegranate yoghurt

Grilled scallops, verjuice macerated raisins, micro herb (gf)(df)(nf)

Peking duck crepes, plum sauce (df)(nf)

Vietnamese pork banh mi, pate, crackling, carrot, red chilli, torpedo roll (nf)

Steamed pork belly bao, pickled carrot, cucumber, mint, coriander & sriracha mayo (nf)(Veg available)

Steamed bun with duck and lemongrass, nam jim (nf)(df)

Pulled BBQ beef slider, sriracha mayo, dill pickle, spinach, milk bun (nf)(gf available)

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

Katsu chicken burger, kewpie mayo, pickles, milk bun (nf)

SUBSTANTIAL ITEMS

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

Baked Tasmanian salmon, soba noodles, green beans, cherry tomatoes, Thai dressing (gf)(df)(nf)

Prawns, chorizo, kipfler potato, roasted cherry tomatoes & rocket (gf)(df)(nf)

Fish & chips lemon and tartare (nf)

Black sesame chicken, wasabi, soy mayo & Asian slaw (gf)(df)(nf)

Moroccan duck salad, carrot, ginger, raisin, Ras el hanout dressing (gf)(df)(nf)

Slow braised beef, truffled mash, merlot jus (gf)(nf)

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

Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg)(gf)(contains nuts)

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

Capunti pasta, forest mushroom, truffle oil & pecorino (v)(nf)

Tortellini filled with ricotta & sundried tomato saffron cream (v)(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.

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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.