



Catering Menu

Finger Food



te tangata te kai

There are many things that come together to make a great event but fundamentally it's all about the people. People coming together to share knowledge, make decisions, celebrate, or to acknowledge. We feel that food is one of the key aspects that has the ability to define an event and it has always been our goal to ensure it is positive.

You currently hold our offering for you to select the nourishment that is needed to make your people get the most out of your gathering.

Depending on the nature and style of your event we have a number of other menus and offerings that you may wish to consider. We are happy to adapt, add or tailor an offering based on your needs.

In addition, we can come to you and provide catering at any location, discuss your needs with our Event's Coordinator and we'll take the food stress away.

Other menus we offer:

- **Large Group Menu** – Large groups with set numbers
- **Team Catering Menu** – Work, Sports Teams, or Family Dinners
- **Stadium Bistro Menu** – Small to medium groups

If you also looking for beverages, we can provide a comprehensive range of non-alcoholic and alcoholic drinks either onsite or off to ensure all your catering needs are met.

Morning and Afternoon Tea

All options \$7.50 per person

- Option One: Freshly baked scones served with whipped cream & jam
- Option Two: Baked sweet or savoury muffins served with butter
- Option Three: Selection of premium biscuits
- Option Four: Selection of Danishes
- Option Five: Choose any of the \$5.00 items from in this menu book

All Morning & Afternoon Tea options include a Coffee & Tea selection

Finger Food

All \$5.00 per person per item (unless indicated)

Choose from any of the following:

Club sandwiches (2pp)

- A selection of tasty sandwiches using a variety of meats, cheese and condiments

Full Sandwiches (1pp)

- A selection of full-sized sandwiches made with fresh white bread

Mixed savoury (3pp)

- A selection of mini potato top pie, mince pie and sausage roll served with tomato sauce

Mixed deep-fried platter (1 each of the following pp)

- Deep fried selection of mini spring rolls, mini samosa, chicken nuggets, fish goujons, prawn twisters, and served with a trio of dipping sauces

Fish gorgons (3pp)

- Breaded fish bites served with homemade tartare sauce and lemon wedges

Crumbed fresh chicken fillets (3pp)

- Fresh chicken fillet pieces coated with herb crust served with a lemon slice and aioli sauce

Salt & Pepper Squid (3pp)

- Crumbed salt & pepper squid served with aioli and lemon wedges

Bites (2pp)

- Mac N Cheese and Jalapeno bites with a duo of dipping sauces

Pizza Slice (2pp)

- A couple of slices from our popular pizza menu. Choose from our delicious range of pizzas from our main menu

Slider (1pp – choose 1 of the following)

- Pulled pork & creamy coleslaw
- Miniature BLT
- Philly cheesesteak
- Popcorn chicken with lettuce
- Vegetarian with pesto slaw

Skewers of Beef Sirloin (2pp)

- Fresh sirloin steak marinated in a Thai dressing cooked pink

Angus beef meat balls (4pp)

- Juicy beef meatballs served with a yoghurt, cucumber and mint dipping sauce

Petite Wedges (1pp)

- A side portion of spicy potato wedges with bacon & cheese

Petite Loaded Fries (1pp)

- A side portion of fries with bacon, smoky cheese sauce & salsa

Vegetarian mini quiche (1pp)

- Freshly baked spinach, cheese, herb and sundried tomato quiche topped with melted cheese served with Italian tomato sauce

Yorkie & Beef (1pp)

- A petite Yorkshire pudding filled with beef, gravy and veg

Asparagus Roll (2pp)

- True classic of asparagus rolled in fresh white bread

Fresh fruit Bowl (2pp)

- A selection of whole fresh fruit to finish your lunch of in style

Bacon & Egg Slice (1pp)

- A generous portion of an old favourite served with a neapolitan sauce

Tea & Coffee (pp)

- Bottomless tea and coffee station kept topped up for the duration of your function
- Tea & Coffee Station priced at \$3.50 pp
- Barista made coffee available on request at card rates

Full Lunch

Larger food options at listed prices

Gourmet Sandwiches (1pp) <ul style="list-style-type: none">- A selection of quality sandwiches crammed full of fresh ingredient	\$7.50
Brown Bag It! (1pp) <ul style="list-style-type: none">- Gourmet sandwich, sweet muffin, fruit, and bottled water	\$15.50
Quiche (1pp) <ul style="list-style-type: none">- Larger quiches served with an Italian tomato sauce with vegetarian options available	\$7.50
Gourmet Baps /Filled Rolls (1pp) <ul style="list-style-type: none">- A selection of fresh baps crammed full of fresh ingredients	\$7.50
Wraps (1pp) <ul style="list-style-type: none">- An assorted selection of wraps filled with fresh ingredients	\$7.50
Salad (1pp) <ul style="list-style-type: none">- Any salad from our main menu available individually or as a large sharing bowl	\$7.50
Team Catering (multiple) <ul style="list-style-type: none">- Take a look at our Team Catering Menu for full, shared meals	POA
Bistro Menu (multiple) <ul style="list-style-type: none">- Depending on the size of the group order from the Bistro menu	POA

Hospitality Options

All \$5.00 per person per item (unless indicated)

Have a function or event that requires something special? Looking for an entrée before your buffet? Try some of our hors d'oeuvres and canapes...

- Crostini with beef & horse radish** (2pp)
 - Medium rare minute steak on garlic crostini with a touch of horseradish cream
- Vegetarian Rosti** (2pp)
 - Vegetarian rosti topped with sundried tomato and haloumi cheese
- Salmon Blini** (2 pp)
 - Bite sized Russian pikelet topped with a creamy salmon mousse

Mussel Blini (2pp)

- Cream cheese set upon a blini topped with a portion of smoked mussel

Scallops & Bacon (2pp)

- Juicy scallops wrapped in streaky bacon with a drizzle of fresh lemon juice

Chicken Slider (1pp)

- Petite buns with crumbed chicken, camembert, and iceberg lettuce

Pork Belly Bao (1pp)

- Sticky hoisin coated pork belly in a bao bun with a micro herb salad

Teriyaki Chicken (2 pp)

- Chicken skewer marinated in teriyaki sauce baked with a scattering of sesame seed

Popcorn Chicken Strips (2pp)

- Generous strips of chicken served with spicy chipotle sauce

Lamb Kofta (1pp)

- Moroccan spice lamb on a skewer served with yoghurt & mint

Something Sweet

All \$5.00 per person per item (unless indicated)

Meringue Bites (2 pp)

- Mini meringue nests filled with vanilla cream and a sliver of seasonal fruit

Brownie Bites (2 pp)

- Gluten free Bite sized gooey brownie segments topped with a white chocolate mousse

Sweet Yorkie (1pp)

- A sweet Yorkshire pudding with cream and seasonal berries

Lolly Cake Bites (2pp)

- Bite sized pieces of sweet lolly cake

Sweet Muffins (1pp)

- Sweet muffins with a swirl of chocolate mousse

Ginger & Pear Loaf (1pp)

- Gluten & dairy free, a tasty alternative

Coconut Brownie Bites (2pp)

- Gluten free chocolate covered slice of nice

Raspberry Shortcake (2pp)

- Traditional and always a favourite cut into 2 bite sized treats

Tan Slice (2pp)

- Goopy treat of delicious caramel topped with crumble & dark chocolate

Lamington (1pp)

- As traditional as it gets, raspberry lamington topped with sweetened cream

Danishes (2pp)

- Delicious, assorted pastry treats

Mini Donuts (1pp)

- Traditional cream donut with jam & freshly whipped cream



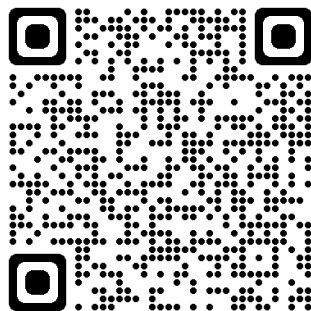
Mix and match items over all the menus or let us know if there is something specifically, we can create. Our chefs can tailor a function package that meets your needs, guests, and budget.

Discuss with our Events Co-ordinator to how we can help you make your function successful and memorable.

Stadu 
Bar & Bistro



 *Stratford*
Catering Company
te tangata te kai



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