

COLD FINGERFOOD

TARTLET

- Tomato tartlet topped with goats cheese and pesto
- Mini caesar tartlet
- House smoked salmon and caperberry
- Beef carpaccio with fried capers and balsamic dressing
- Rocket, blue cheese and poached fig tart
- Pulled Portuguese flavoured chicken tart with roast capsicum sauce

TINY SANDWICH

- Smoked salmon, chive and cream cheese roulades
- Roast beef and horseradish brioche
- Crab and lime mayo

RICE PAPER ROLL

- Traditional vegetarian rice paper rolls
- Prawn cocktail
- Vietnamese style beef, sprouts and vermicelli

OYSTER

- Pacific oyster with salmon roe
- Sydney Rock with balsamic salsa

SPOON

- Prawn and green papaya salad with smoked peanuts
- Teriyaki beef and sweet tomato salsa
- Sesame tuna with salsa verde

SUSHI ETC

- Assorted hand roll slices
- A selection of sashimi
- Nigiri selection

HOT FINGERFOOD

CRISPY

- Handmade smoked chicken and brie spring roll with aioli
- Panko crumbed scallop with Japanese mayonnaise
- Mushroom risotto ball with truffle oil
- Vegetarian pakora with lemon yoghurt
- Tiger prawn and basil wonton with fresh lime
- Karaage chicken with jalapeno mayonnaise
- Barramundi with lemon and sauce grabiche
- BBQ hot wings with ranch dressing

OVEN

- Bocconcini and dried tomato pizza
- Mini shepherds pie
- Lamb, pinenut and fetta cigars
- Pork and pine nut sausage rolls

STICK

Mini filet mignon
Prawn and chorizo skewer with saffron mayonnaise
Soy and ginger marinated lamb fillet kebab
Mexican chicken skewers with chipotle mayonnaise
Prawn skewer with lime and chilli

SPOON

Pulled pork with apple slaw
Teriyaki chicken, spring onion and radish

TARTLET

Blue cheese and quince tartlet
Mushroom and fetta tartlet
House-smoked salmon and chive tartlet

FINGERSWEETS

Lemon curd tartlets
Chocolate tartlets
Tiny baked cheese cakes
Steamed date and ginger puddings
Coconut and lime panna cotta
White chocolate and raspberry tartlet
Salted caramel popcorn cups

BIGGER BITES

(in addition to fingerfood)

Pulled pork rolls with coleslaw
Eye fillet slider, red onion chilli jam and rocket
Fried chicken brioche with iceberg and jalapeno mayonnaise

BOWLS / BOXES

(in addition to fingerfood)

Saffron and paprika prawns with chorizo on tex mex style rice with chipotle mayonnaise
Green thai chicken curry and rice
Six hour cooked lamb shoulder, roast garlic and mash
Barramundi on salsa verde potatoes
Porcini risotto, rocket and truffle oil
Soy and ginger marinated rump on crisp asian salad
Tasmanian salmon, panzanella and basil mayonnaise

Our minimum order for a canape event is 40 people. To help guide you, Gusto finds for a cocktail party of 1 to 2 hours, a selection of 8 cold/hot and/or sweet canapes at a cost of \$24 per person is generally sufficient. However, if you want to wow your guests, you may like to add more to your selection or even look at some alternative food options.

For larger events, extra canapes start from \$3 per piece per person; "Bigger Bites" are from \$7 per piece per person and Gusto bowls from \$10 per bowl per person or look at adding one or two of our platter options. Most special dietary requirements can be catered for with advance notice.

Chefs are supplied at \$60/hour. Highly-skilled, professional wait staff are charged at \$50 per hour. All staff must be engaged based on a 3-hour minimum commitment. Weekend penalty rates apply.

Extra equipment, tableware or any materials hired to support the event will attract an additional hire fee. Delivery charges may also apply.

Prices quoted exclude GST. Payment terms are COD. Visa and Mastercard attract a 2.5% surcharge and for more regular customers can apply for a 7 day trading account. Please note menu items change based on availability and seasonality. All prices quoted for menu, staff and equipment are subject to change without notice.

*All food produced on equipment that also handles nuts, soy, gluten, seafood, crustaceans, seeds, oils, eggs and a total absence of these cannot be guaranteed.