

nediz food catering

Canape/cocktail style menu

Asian inspired

Beef, pickled ginger and wasabi omelette rolls
Sweet chilli prawns on cucumber
Chicken larp with kaffir lime on betel leaves
Stir fried pork and eggplant salad on cassava crackers with mint
Coconut and coriander dhal with lentil crackers
Cashew, carrot and coriander wontons, lime and chilli dipping sauce
Spiced corn, coriander and potato cakes with tomato relish
Chilli prawn skewers with coriander and mint yoghurt
Soy marinated chicken wingettes with peanut sauce
Thai spiced chicken balls with coriander chutney
Sushi rice cake with miso eggplant
Pork and prawn dumplings with soy and ginger shallot
Crispy fried pork belly with cucumber and pickled garlic
Vietnamese chicken popcorn with garlic and 5 spice
Betel leaf with prawn and sweet coconut and tamarind
Scallops on the half shell with green mango salad
Spiced corn, coriander and potato cakes

Middle Eastern/ North African inspired

Broad bean, dill and walnut omelette
Moroccan spiced duck pastries with cinnamon
Barbequed asparagus with harissa and lemon
Spiced cauliflower fritters with tahini yoghurt dipping sauce
Lebanese yoghurt flatbread with babaganoush
Deep fried quail eggs with spiced seeds and nuts
Turmeric and cumin roasted potatoes
Chickpea falafel with spiced hummus
Roast duck with eggplant relish on crostini
Lamb kofta with pine nuts and parsley oil

Mediterranean/European inspired

Goat curd, olive and parsley tartlets
Shortcrust tart with roasted Mediterranean vegetables and parmesan wafer
Mini potato, rosemary and parmesan pizzettes
Caramelised onion, ricotta and thyme tartlets
Bambini bocconcini skewers with mint, tomato and vin cotto
Goats cheese, polenta and parsley puffs
Pea, corn and pecorino risotto balls with garlic mayo
Mushroom, mozzarella and truffle oil risotto balls with garlic aioli
Goat fetta and spinach filo pastries
Blue cheese and caramelised onion slice
Twice cooked baby spuds stuffed with gruyere and smoked paprika
Zucchini and haloumi fritters with lemon and mint mayo
Scrambled egg tartlets with crispy bacon
Baked ricotta with prosciutto and sun-dried tomato
Mussels on the half shell with olive, anchovy and parsley stuffing
Salt cod croquettes with saffron aioli
Salmon, potato and onion cakes with caper mayonnaise
Buckwheat and potato blini with smoked salmon and horseradish cream
Garlic marinated prawns wrapped in prosciutto with salsa verde
White anchovy, olive oil crouton, potato lemon puree
Potato, chorizo and red onion tortilla slice
Chorizo sausage in flaky pastry with smoked tomato relish
Beef fillet wrapped in speck with herb butter sauce
Pancetta, olive and fetta muffins
Pulled pork brioche sliders with slaw and sriracha mayo

Cocktail finger sandwiches with fillings of

Chicken and avocado with garlic mayonnaise
Rare roast beef with horseradish cream
Gruyere and carrot with mint and parsley
Leg ham with seeded mustard and rocket
Curried egg and lettuce

Pizza slice

Potato, rosemary and parmesan
Tomato, fetta and basil
Roast pumpkin, onion and sage
Salami, olive and parsley

Soup shots

Pumpkin, chilli and coconut milk
Oyster, leek and potato
Roast tomato with basil and cumin
Chicken and sweet corn

Platters

Antipasto
Charcuterie, crusty bread and condiments
Cheese and fresh fruit

Noodle bowls/boxes

Beef rendang, green chicken or red tofu and vegetable curry with steamed rice and fresh herbs
Tandoori fish pieces with basmati rice and cucumber and yoghurt salad
Butter chicken with steamed rice and coriander
Thai beef salad with rice noodles
Moroccan lamb tagine with preserved lemon and almond couscous
Black pepper beef or tofu and eggplant with steamed rice and green vegetable salad

Sweet choices finger food

Chocolate black bottom cup cakes
Raspberry meringue slice
Meringue kisses
Lemon curd meringue tarts
Almond caramel brittle
Apricot and coconut macaroon tarts
Raspberry hazelnut cup cakes
Mini lamingtons and jelly cakes

Dessert options, individual

Seasonal fruit, sponge and vanilla custard trifles
Tiramisu
Chocolate mousse with salted caramel
Berry compote, meringue and Chantilly cream
Dreamy fruit salad with custard and marshmallows
all served in individual glasses

These menus are presented as an example of what we offer. We would be delighted to discuss your occasion with you and tailor a menu that suits your special needs.

We can also organise waiting staff and any hiring requirements.

Costings

Finger food, cocktail sandwiches, pizza slice, soup shots and sweet choices
\$4.50-\$6.50 per piece

Platters

\$12.00 per person
minimum 10 people

Cheese platters

Standard \$12.00 per person
Gourmet \$15.00 per person
minimum 10 people

Noodle bowls/boxes

\$17.50 per person

Dessert options

\$12.00 each

Staffing costs for kitchen are \$55.00 per hour per chef onsite.

If no kitchen staff required at the function our delivery and pick up fee is \$60 in the metropolitan area.

GST not applicable