

Emmanuel Buchanan – Director First Choice Gourmet Catering



At Your Service

Menu 1 & 2 FINGER FOOD – REFER PAGES 1 to 3

FINGER FOOD MENU – ANY 10 SELECTIONS

SELECT FROM BOTH MENUS:

Menu 1 – Hot and Cold Function Favorites

And

Menu 2 – Finger Food Savory Selections

Menu 1 - HOT & COLD FUNCTION FAVOURITES

Tempura Seafood Bites with Assorted Dipping Sauces
Boneless Chicken Pieces – Honey Mustard / Teriyaki / Chili
Samosa Cocktails
Mini Spring Rolls
Party Pasties
Mini Pizzas
Gourmet Mini Party Pies
Kabana Bites
Chicken & Cheese Gems
Gourmet Mini Quiches – Tomato & Mushroom, Ham & Asparagus, Chicken & Leek
Sesame Prawn Toasts
Smoked Salmon Vol au Vents
Curry Mini Pasties
Steamed and Deep Fried Mini Dim Sims
Middle Eastern Flavored Meat Balls with Assorted Dipping Sauces
Chicken Nuggets & Combination Sauces
Mini Curry Sticks

Sandwiches – Your Choice of 3 (Three) from:

Chicken, Chives, Mayonnaise and Avocado
Smoked Trout, Brie, Egg and Lettuce
Ham, Cheese, Tomato and Mustard
Tuna, Egg, Mayonnaise and Shredded Carrot
Curried Egg, Bacon, Cheese and Lettuce
Turkey, Cranberry, Cream Cheese and Cucumber
Beef, Pickles, Tomato and Lettuce

First Choice Gourmet Catering

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Menu 2 - FINGER FOOD SAVOURY SELECTIONS

California Rolls
Smoked Salmon and Camembert Rounds
Pork Delight with Honey Soy
Salami and Smoked Oyster Rolls
Chicken & Coriander Balls
Prosciutto Melon
Cheese Puffs

Chicken Satay - Malaysian Style with Tangy Peanut Sauce

Chipolata Sausages

Hot and Spicy Chicken Wings

Shrimp Shoamai

Savory Mini Meatballs with Chutney

Stuffed Mushrooms

Chicken/Pork Balls & Combination Sauces

VEGETARIAN SELECTIONS:

Apricots with Blue Cheese Topping

Potato Wedges with Sour Cream

Continental Salad Sticks

Pistachio Cheese Balls

Spicy Rice Vine Leaves

Ricotta and Spinach Puffs

Fruit Kebabs with Honey Cream

Potato Cakes and Vinegar

Mini Vegetable Dim Sim

Mediterranean Falafel Nuggets

Tater Bites – Cheesy or Spicy

PLEASE NOTE – for an additional charge we can also provide –

Noodle Boxes
Peking Duck
Mini San Choi Bow
Stuffed Cherry Tomatoes
Smoked Salmon and Cucumber Canapés
Turkey and Pate Rolls
Oyster Cases with Leek Chiffonnade
Avocado and Smoked Salmon Rolls
Tiny Muffins with Smoked Beef
Chicken and Asparagus Rolls

Menu 3 – FINGER FOOD SWEETS
Petite Continental Patisseries
40 pieces per tray containing 8 varieties

Tray 1

40 pieces

Chocolate Brownie
 Apricot Tart
 Pistachio Cream Boat
 Raspberry Friand
 Coffee Hazelnut Meringue
 Chocolate Éclair
 Lemon Mille Feuille
 Strawberry Tart

Tray 2

40 pieces

Praline Choux Bun
 Chocolate Financier
 Jaffa Pyramid
 Lemon Tart
 Raspberry Mousse
 Chocolate Banana
 Citrus Friand
 Chocolate Mousse Cake

Tray 3

40 pieces

Chocolate Tart
 Passionfruit Cheese Cake
 Sticky Date Dome
 Almond Macaroon
 Strawberry Triangle Roulade
 Opera Cake
 Walnut Cake
 Coffee Éclair

Tray 4

40 pieces

Panforte
 Fruit Pate
 Lemon Tart
 Chocolate Truffle
 Praline Stick
 Berry Friand
 Opera Cake
 Almond Straw

Menu 4 – PLATTER MENU - REFER PAGES 4 to 5

(Price on Application)

Platter sizes, quantities and prices are tailored to your individual requirements

Dips

Smoked Salmon, Avocado, Hummus

Three dips on one platter with crudités and crackers

Cheese and Fruit

Three cheeses and slices of fresh fruits in season with crackers

Cheese and Meats

Cabana portions, salami slices, cubes of tasty cheddar cheese

Antipasto

Selection of meats and vegetables together with marinades, herbs & sauces on a bed of lettuce

Lettuce Parcels

Leg ham, roast beef, turkey slices, rolled with crisp mignonette lettuce

Cold Meats

Selected crumbed chicken, ham off the bone, salami, mortadella, tongue on a bed of lettuce

Ribbon Sandwiches

50 fingers – Leg ham & cheese, salmon & tomato
- Chicken & Avocado, salad & cheese

Sandwich Points

52 points – Leg ham, roast chicken, salmon
- Curried egg, tomato & cheese

Stuffed Eggs

Curried & topped with caviar & stuffed olives
Celery fingers, cheese & walnuts

Marinated Chicken

Chicken pieces, marinated (honey soy, teriyaki)
Dips & Crudités

Open Sandwiches

Sliced leg ham & Swiss cheese
Sliced fillet beef & egg
Shrimp & seafood sauce
Mushroom & Broccoli salad
Chicken, melon/mango & yoghurt

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Canapés

Your choice of savory toppings from selection below

Savory Toppings

Rare roast beef and Horseradish

Smoked Turkey with Cranberry Sauce

Avocado and Bacon

Shaved Champagne Ham and Dijon Mustard

Egg, Chive and Bacon

**Lightly Poached Chicken
(tossed with mayonnaise and cracked black pepper)**

Cream Cheese and Fresh Herbs

Salami, Tomato and Fruit Chutney

Egg, Mayonnaise and Asparagus

Traditional Salad

Chicken and Avocado

Curried Egg

Tomato and Cheese

Bacon, Lettuce and Tomato

Tuna, Celery and Salad

OTHER SPECIALTIES

Soups

Quiches

**Including Salmon, Mushroom & Bacon, Sausage & Tomato, Spinach, Mushroom & Tomato,
Seafood, Lorraine**

Pies

Including Steak, Kidney, Mushroom & Oyster, Vegetable, Mushroom, Cheese & Onion, Meat

Pastas

**Including Pasticcio, Chicken & Ham, Ham & Cheese, 4 Cheeses & Mushroom, Cannelloni &
Lasagna**

Game

**Including Pheasant with Green Apples, Quail, Spatchcock with Pine nuts,
Duck Casserole in Red Sauce, Guinea Fowl, Turkey, Emu, Buffalo, Crocodile, Marlin Steaks**

***Menu 5 –HOT or COLD BUFFET / GOURMET ROAST / CARVERY /
SPIT ROAST / BBQ – REFER PAGES 6 to 8***

HOT or COLD BUFFET / GOURMET ROAST / CARVERY MENU

Your choice of ANY 3 Mains Selections.

Select any combination to suit your requirements from –

Roast Selections –

Meats from Pork, Beef, Lamb, and Poultry

AND / OR

Pasta Selections –

Lasagna, Cannelloni, Pasticcio – Meat Based or Vegetarian

AND / OR

Casseroles / Curry Dishes / Sweet & Sour / Vindaloo / Asian and European Dishes

The following is also included with Menu 5:

Roast Potatoes in Foil with Sour Cream

Salad Selections – Choose Four (4) from:

Fresh Garden, Coleslaw

Pasta, Oriental Rice

Mixed Bean, Potato

Bocconcini and Roma Tomato, Green Beans in Garlic

PLUS

Fresh Bread / Sticks / Rolls and Butter

PLUS

Tea / Coffee / Milk / Sugar / Serviettes / Hot Water Urn

PLUS

All Gravies / Sauces / Mustards/ Chutney and Relish

PLUS

Disposable Crockery and Cutlery

(China and Stainless Steel can be provided if preferred)

PLUS OPTIONAL

Dessert Selection (if required) – One Selection from:

**Pudding with Brandy Custard
Fruit Kebabs with Cinnamon Cream
Chocolate Dipped Strawberries
French Styled Baked Cheese Cake
Tiramisu**

**Fresh Fruit Salad with Cream Topping
Croquembouche
Pavlova Selections
Double Chocolate Mud Cake
Profiteroles au Chocolate**

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PLEASE NOTE – Hot Selections from Menu 5 can be substituted with:

Cold Meats such as:

**Chicken
Ham
Salami
Mortadella
Tongue**

OR WITH

**Assorted Flans
Quiches**

Roulades

OR WITH

Open Sandwiches – Ribbons and Points

OR WITH

**Cheeses
Dips
Fruits
Antipasto**

VEGETARIAN OPTIONAL SELECTIONS are also available. Select from:

Mushroom Crepes with Creamy Chive Sauce

Pasta with Basil and Almond Sauce

Eggplant Parmagiana

Layered Mushroom and Tomato Pancakes

Menu 5 - (Continued)**BBQ*****Any 5 (Five) Selections From:*****Mini Fish Patties with Assorted Dipping Sauces****Kabana Bites with Lemon Topping****Sherried Chipolatas****Spicy Mini Meatballs with Yoghurt Sauce****Hot & Spicy Chicken Wings****Crusty Pepper Beef Fillet****Chicken Satays with Tangy Peanut Sauce****Pork / Beef Sausages****Sesame Honey Lamb****Chicken Balontine with Mushroom & Pine Nuts****Beef / Lamb Patties****Pork Fillets Teriyaki****Chicken Drumsticks with Basil Butter****Crumbed Skewered Sausages****Spicy Lamb with Almonds****Brandied Veal Steaks*****Accompaniments*****Potatoes****Onion****Salads (Choose any 4 salads from page 6)****Bread Rolls / Sticks & Butter****Mustards / Sauces / Relishes & Spreads****Tea / Coffee / Milk / Sugar / Serviettes / Hot Water Urn****Disposable Crockery and Cutlery****(China and Stainless Steel can be provided if preferred)*****PLUS OPTIONAL*****Dessert Selection (if required) – One Selection from page 6**

Menu 6 – FIXED TABLE SERVICE MENU – REFER PAGES 9 to 14

Sample Menu 1

HORS D'OEUVRES

Please Choose Any Three (3) Selections from Menus 1 and 2

PLUS ANY TWO

SOUP SELECTIONS from:

**Crème of Chicken, Potato and Leek, Fresh Vegetable, Hearty Beef,
Crème of Pumpkin, Fresh Tomato, Chicken and Mushroom, French Onion,
Pea and Ham**

OR

ENTRÉE SELECTIONS from:

**Thai Beef Salad, Duo of Lamb, Chicken Kebabs, Vegetarian Cannelloni,
Chicken and Mushroom Vol au Vents, Beef Lasagna,
Steamed Cabbage Rolls with Fish and Crabmeat**

PLUS ANY TWO

MAIN SELECTIONS from:

**Eye Fillet of Beef Wellington
(Duxelle of mushrooms, pate, cognac, filo pastry)**

**Kiev Cut Chicken
(Mini drum filled with garlic butter and parsley)**

**Roast Pork Noel
(Filled with diced dried apple, pitted prunes, fresh herbs and seasoning)**

**Chicken Cordon Bleu
(Filled with mildly cured ham and mellow cheese)**

**Salmon Wellington
(Tasmania salmon fillet mixed with fresh vegetables, herbs & spices and wrapped in filo pastry)**

PLEASE NOTE

All Main Selections include your selection of:

Salads

Vegetables

PLUS

Garnish, Dinner Rolls and Butter

PLUS ANY TWO

DESSERTS from:

Orange Almond Cake

Sticky Date Pudding

Mousse

Baked Cheesecake

Lemon Meringue Pie

Tiramisu

Double Chocolate Mud Cake

Pecan Pie

Raspberry Pavlova Roulade

PLUS

Complimentary COFFEE and AFTER DINNER MINTS

Sample Menu 2

Entrée

Seasoned Bacon Rolls

Hot Cabanossi Balls

Smoked Salmon and Camembert Rounds

Main

Cherry Duck Roll

Apricot Glazed Leg Ham

Prawn and Avocado Salad with Dill Dressing

Dessert

Chocolate and Strawberry Mousse

Lemon Meringue Cake

Sample Menu 3

Entrée

Tarama Olive Dip

Avocado Cream Dip

Main

Cheese and Vegetable Lasagna

Creamy Chicken and Mushrooms

Tomato Lamb / Beef Curry

Dessert

Apple and Passionfruit Flan

Champagne Fruit Salad



Varying Options to Menu 6 format are also available for example:

Sample Option 1

Seafood Bonbons

Fillet of Beef with Avocado Béarnaise

Potato Casserole

Baked Tomatoes

Brandied Apple Mousse

Sample Option 2

Whiting Mousseline with Prawn Ragout

Duck with Apricot Sauce

Glazed Vegetables

Strawberry Liqueur Pastry

Sample Option 3

Fettuccine with Vegetables

Chicken with Crab

Broccoli and Snake Beans

Mushrooms with Chives

Poached Pears with Raspberries

Sample Option 4

Choice of either – Crème of Oyster Soup or Italian Styled Mussel Soup

Fish Fillets with Artichokes

New Potatoes

Beans with Hot Lemon Butter

Rum Plums with Cinnamon Cream

Sample Option 5

Spinach Fish Rolls

Seasoned Rack of Lamb with Glazed Mint Sauce

Peas with Bacon

Casserole of Cauliflower

Filled Brandy Baskets

Sample Option 6

Smoked Salmon Pate

Quails with Port

Saffron Rice with Stock

Carrot Puree and Buttered Squash

Frozen Grand Marnier Mousse

Sample Option 7

Celery Sticks and Cherry Tomatoes

Picnic Fried Chicken

Sliced Baked Glazed Ham with Dijon Mustard

Snow Pea Salad

Traditional Potato Salad

Yeast Bread

Assorted Berries with Raw Sugar



Sample Option 8
Crudités

Tarama Salata

Braised Pork Tenderloins with Mustard and Gherkins

Wheat Bread

Spanish Chicken Salad

Fresh Fruit and Assorted Greek Sweets

Sample Option 9
Tortellini Salad

Vegetable Pasta

Linguini Salad with Tomatoes

French Bread

Madeleines

Fresh Fruit or Berries

Sample Option 10
Spicy Rice Vine Leaves

Lamb, Apple and Cherry Soup

Stuffed Lamb OR

Sole Sautéed with Hazelnuts and Pine Nuts

Braised Artichokes

Greek Salad

Walnut Cookies

Sample Option 11
Seafood Mousse

French Potato Soup

Carrots and Mushrooms

Paupiettes of Brandy Flamed Beef

Green Salad with French Vinaigrette Dressing

Crème Caramel

Menu 7 – FORMAL OCCASION MENU – REFER PAGES 15 - 18
(Price on Application)

OPTION A

Upon Arrival

A Selection of Hot and Cold Canapés

Entrée – Choice of Two

Salad of Smoked Turkey, Gypsy Ham and Honeydew Melon with Dill Mayonnaise

Whole Quail filled with Wild Rice and almonds on Mixed Salad Greens

**Smoked Salmon with Chopped Onion, Dill Cucumber and Caviar served with Horseradish,
Cream and Toasted Bread**

**Seafood Antipasti – Marinated Prawns, Mussels, Oysters and Calamari with Kalamata Olives,
Baby Bocconcini and Red Peppers**

Main – Choice of Two

Individual Lamb Cutlets Baked in Ginger and Plum Sauce

Ground Fillet of Beef with Mango Chutney, Fried Onions and Zucchini

**Roast Chicken Balantine filled with Mushrooms, Pine Nuts and Onion
and Basted with a light Teriyaki Glaze**

Individual Seafood Pie with a Champagne Mustard Sauce

**Veal Cutlets with Almond Crust topped with Mushrooms, Pine Nuts
and Sour Cream**

All of the Above are Served With:

Potato Dauphanoise in Sour Cream with Black Pepper OR

Fresh Pasta with Pesto Sauce OR

Freshly Steamed Vegetables

Dessert – Choice of Two

Crème Brulee with Kiwi Fruit

Chocolate Box filled with Chocolate Cream and Strawberries on a Raspberry Coulis

Individual Pudding with Berry Puree with Seasoned Berries or Brandy Custard

PLUS

Coffee and Chocolates

OPTION B

Upon Arrival

A Selection of Hot and Cold Canapés

Entrée – Choice of Two

Fresh Lobster and Crab Salad served in Whole Blue Swimmer Crab with Chablis Mayonnaise and Continental Cucumber

Chicken Salad with Mango, Snow Peas and asparagus in a Coconut Curry Cream

A Selection of Chinese Dumpling Delicacies

Served in a Traditional Steamer Basket with Dipping Sauces

Main - Choice of Two

Trio of Chicken:

Mini Balontine filled with Mushrooms and Pine Nuts

Plump Breast with Almond and Mustard Sauce

Mini Drumette Poached in Tarragon and Chardonnay

Prime Eye Fillet of Beef served with Herbed Mustards

Peking Duck served in Chinese Pancakes with Cucumber, Pickled Radish, Spring Onions and Hoi Sin Plum Sauce

Whole Baby Spatchcock filled with Couscous, Pecan Nuts and Pearl Onions Basted with a Light Teriyaki Glaze

Plump Scallops and Banana wrapped in Bacon en Brochette on a Bed of Saffron Rice

Moreton Bay Bug and Fresh Yabby Pie with Mushrooms, Spring Onions in a Champagne Sauce

All of the Above are Served With:

Potato Dauphanoise in Sour Cream with Black Pepper OR

Fresh Pasta with Pesto Sauce OR

Freshly Steamed Vegetables

Dessert – Choice of Two

Fresh Strawberries with Hot Rum Toffee and Drambuie King Island Cream

Chocolate Fudge Torte on Chocolate Coulis with Cream

Individual Puddings with Cream

PLUS

Coffee and Chocolates

OPTION C

STAND UP GOURMET BARBEQUE

COURSE 1

**A selection of Hand – Ground Beef Sausages filled with Spinach Cream,
Mild Pepper Relish and Fresh Oysters**

COURSE 2

Plump Chicken Breast brushed with a choice of Peanut Satay or Pesto Sauce

COURSE 3

**Individual Rack of Lamb OR Lamb Satays brushed with Plum Sauce and
Mint Jelly**

COURSE 4

**Jumbo King Tiger Prawns sauced with a choice of Garlic Butter, Chili Sauce or Curry Honey
Glaze**

COURSE 5

**Prime Beef Fillet served on French Bread with a choice of Pate, Horseradish or Madeira
Mustard**

OR

Turkey Breast Served on French Bread with Cranberry Sauce

COURSE 6

**A combination of Fresh Pineapple and Banana brushed with Cinnamon and
Rum Butter with Strawberries Dipped in Chocolate**

Continental Bread Selections

Crudités with Dips

PLUS

Coffee and Chocolates

OPTION D

STAND UP GOURMET GAME SELECTIONS

COURSE 1

Bay Bugs with Nutty Galliano Liqueur Butter

COURSE 2

Diced Emu and Pine Nuts in Camembert Garlic and Cranberry Marinade

COURSE 3

Kangaroo Noisettes and Spicy Plum Sauce on Bagel Crisps

COURSE 4

Brandy Flamed Buffalo Wellingtons in Seeded Mustard and Shiraz Dressing

COURSE 5

Crocodile Kebabs with Strawberry Vinaigrette

COURSE 6

Tomato and Chili Sword Fish Steaks in Creamy Dill Dressing

COURSE 7

Individual Raspberry Pavlova Roulades

COURSE 8

Coffee and Chocolates

Please note that special requirements such as assorted pasta trays, stuffed peppers and tomatoes, casseroles and single meals are also available from plain and simple to gourmet delight – just ask.

FIRST CHOICE GOURMET CATERING can also provide Fruit Platters and / or Cheese and Fruit Platters.

Gourmet Premium Quality Cakes / Tarts - (approx 14 - 16 portions) are available. Select from:

Jamaican Truffle Cake	Hazelnut Praline	Chocolate Sticky Date
Passionfruit Cheesecake	Marinelo	Nero
Blueberry Brulee Cheesecake	Malt Teaser	Sin
Hummingbird Cake	Tiramisu Torte	Citrus Tart
Café Supreme Carrot Cake	Pecan Pie	Blueberry & Almond Tart
Cappuccino Cheesecake	Granny's Apple Pie	Mango Cheesecake

Individual Mini Tarts are also available.

Select from:

Mini Caramel Tart	Mini Citrus Tart
Mini Lemon Meringue Tower	Mini Choc Hazelnut Tart

I will be pleased to discuss setting up requirements, venue preparation and equipment needs such as glasses, crockery, cutlery, chairs, tables, linen, marquees and / or any other items.

Live music or other forms of entertainment can also be arranged to suit any mood or taste.

STAFFING / SERVICE

Chef / Maitre D / Waiter / Kitchen Staff if required are charged at an hourly rate.

Bar Service Staff / Drink Stewards if required are charged at an hourly rate.

Cocktail Drink service is also available if required and also charged at an hourly rate.

Complimentary Tea and Coffee with any Menu Selection

Payment can be made any number of ways. We accept cash and cheque payment, direct deposit, internet banking as well as most major credit cards



Assuring you always of the best in service and quality.

Dalbeigh Pty Ltd Trading As
FIRST CHOICE GOURMET CATERING

ABN 21 077 949 065

IT IS ALSO FEELING CARED FOR, AND NOT JUST CATERED TO, THAT MATTERS

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