



Finger Food Menu 2020

Catering, Event Management & Melbourne's Most Amazing Venues

It's your event: enjoy it with your guests.

Trust our expert catering and event management team with the smooth running of your event, leaving you free to be the perfect host.

Whatever the occasion, leave a lasting impression on your guests with one of ACC Catering's superb function packages, all delivered with our exemplary service and professionalism.

ACC Catering provides a large range of tantalising menus and 30 incredible venues. We also have all your event needs covered, including; beverage packages, entertainment, hire equipment, security, styling and any other requirements.

Our advice and expertise will ensure you create the perfect event.

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Cocktail Packages

Our Finger Food packages provide fantastic variety and value for your event. All items on our menus are hand crafted and prepared on site from quality, locally sourced, seasonal ingredients.

Our team understand how important it is to provide a balanced menu with a range of items to suit all tastes and dietary requirements. Should you wish to develop a custom menu, our function manager is available to assist.

Set Menu 1 – 16 pieces per person

\$40.00 per person

3 hour service

Cool

Smoked salmon on blini pillows with dill crème **GFO**

Mustard poached chicken pastry cups

Heirloom tomato, baby basil, red onion bruschetta **VG, GFO**

Cured beef on sourdough baguette, rocket pesto, onion jam **GFO**

Warm

Moroccan chicken skewers, mint yoghurt **GF**

Battered flake bites, sriracha dipping sauce **GFO**

Mushroom and parmesan arancini balls, pesto dip **V**

Salt and pepper calamari strips, garlic lemon aioli **GF**

Gourmet beef sausage rolls, green tomato relish

Vietnamese vegetarian spring rolls, pineapple sweet chilli **V**

Sweets

Selection of handmade miniature cakes and tarts

Price includes, service platters, napkins and GST

Menu 2 – Select 12 items Finger Food

\$45.00 per person

Menu 3 – Select 10 items Finger Food & 2 Bowl Food

\$50.00 per person

Menu 4 – Select 8 items Finger Food & 4 Dude Food

\$53.00 per person

NB all menus are equivalent to more than 16 pieces per person

Petit Four Desserts can be selected at no charge as one of your Finger Food items, allowing 1 or 2 pieces per person.

Menu structure can be varied to suit your specific requirements.

Finger Food

Cool

Rice paper rolls, pickled vegetables, Vietnamese dipping sauce **VG, GF**

Heirloom tomato, baby basil, red onion bruschetta **VG, GFO**

Smoked salmon on blini pillows, dill crème **GFO**

Mini slider roll, premium chicken mix, micro herb salad **GFO**

Pastrami on potato rosti with horseradish crème, balsamic onion **GF**

Mustard poached chicken pastry cups

Sweet potato, caramelized red onion and goat's cheese frittata, red capsicum relish

V, GF

Smoked duck bruschetta, celeriac remoulade, roasted hazelnuts **GFO**

Cured beef on sourdough baguette with rocket pesto, onion jam **GFO**

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Warm

Moroccan chicken skewers, mint yoghurt **GF**
Battered flake bites, sriracha mayo
Selection of mini pies, tomato jam **V ¼**
Mushroom and parmesan arancini balls, pesto dip **V, GF**
Steamed Asian shitake mushroom dumplings, dumpling vinegar **VG, GF**
Salt and pepper calamari strips, garlic lemon aioli **GF**
Gourmet beef sausage rolls, green tomato relish
Vietnamese vegetarian spring rolls, pineapple sweet chilli sauce **V**
Panko crumbed chicken tenderloin, basil aioli
Scallop and prawn dumplings, mild chilli soy **GF**
Prawn spring rolls, sweet chilli sauce
Pulled pork pancake with cucumber, coriander, spring onion
Mini lamb kofta, harissa yoghurt **GF**

Dude Food

Beef Bulgogi bao, coriander, cucumber **VG option**
Master stock pulled pork roll, candied peanuts, fresh coriander, ginger **GFO**
Vegan slider, chickpea falafels, rocket, caramelised onions, capsicum relish **VG**
Queensland jumbo king prawn, nam jim dipping sauce **GF**
Southern fried chicken, ranch sauce **GF**
Beef slider, ground beef, pickles, cheddar cheese, tomato relish **GFO**

Bowls, Boats and Boxes

Braised lamb shank, creamy mash, rosemary, shiraz jus **GF**
Beef Rendang, jasmine rice, mango chutney, roti **GFO**
Battered flake, hand cut chips, sriracha dipping sauce **GFO**
Moroccan chicken tajine, jewelled cous cous, fresh mint **GF**
Super food salad, kale, ancient grains, pomegranate, mint **VG, GF**
Berber shredded chicken, cous cous, roast pumpkin, toasted almonds, currants, mint
Slow cooked beef cheek, cauliflower puree, seasonal greens **GF**
Gnocci, caramelised baby vegetables, onions, white wine sauce **V**

Dessert

A Selection of petit fours served as a roving dessert - 2 pieces per person

Lemon curd tart, burnt meringue
Salted caramel tart, caramel ganache
Flourless orange and poppy seed cake **GF**
Chocolate ganache tart
Petite red velvet cake
Chocolate and caramel mousse dome
Flourless lemon cake, citrus glaze **GF**
Death by chocolate **GF**

Includes all petit fours items listed

Dietary Codes

V – Vegetarian, **GF** – Gluten free, **GFO** – Gluten Free option, **VG** – Vegan

Price includes, service platters, napkins and GST

Please note that ACC Catering can tailor a menu to suit your specific needs, please do not hesitate to contact one of our consultants to assist further.

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