



Finger Food Menu (1)



Fine Affair
THE CATERING SPECIALISTS
0400 012 949

The Thorough Fare

Won Ton Favourites (VEG)

Mini Spring Rolls, Dim Sims & Samosa served with Sweet Chilli and Soy Sauces

Fish & Chip Cones (*V)

Help yourself to a tub of our petite fried fish & lightly salted Chips. Served with Tartare Sauce

Mini Mexican Tacos

Soft Taco shells filled with Chilli Beef, Lettuce & Cheese will be on offer

Baby Arancini Rounds (G) (VEG) (*V)

Petite Maple baked Pumpkin with spiced feta & served with a Caramelised Onion Salsa

Chicken, Mushroom and Onion served with Garlic Aioli

Curried Lamb & Coconut Bites (G)

With Mild Spices and served with our Citrus Yogurt dip. A Fine Affair classic!

Sun Dried Tomato, Cheese and Spinach Jaffles (VEG) (*V)

Rustic House Baked Toasties served warm - an absolute crowd winner

Charred Italian Meatballs (G)

Hand Made and drizzled with a Spicy Barbecue Sauce

Baby Shrimp Cocktails (G)

Petite Lettuce & Avocado Salads topped with Tequila and Lime soaked Shrimps

Salt and Vinegar Chicken Pops

Crunchy Chicken Morsels served with Sour Cream and Chive Dip

. . . and of course Everyone's Favourite

Pies & Sausage Rolls accompanied by Tomato Sauce

Lamington Drops (VEG)

Everyone loves a good Lamo' - and our's are quite simply to die for.

Little Hand made cubes of Lamington Bites, double Choc dipped & served with Cream. What a way to finish!



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Finger Food Menu 2

The Lover Fare

Mini Beef Empanadas

Little Beef Pasties with Potato, Chilli, Tomato & Peas.
Flavoured with Garlic, Coriander and Paprika

Petite Stuffed Potato Boats (VEG) (G) (*V)

Filled with Mediterranean Pan fried Vegetables & topped with warm melted Cheese

Layered Nachos Salad (Veg) (G) (*V)

Guacamole, Salsa, Bean dip and Sour Cream bowls served with corn chip crackers

Chicken Teriyaki Bites (G)

A classic taste of Japan here, served with an oriental Soy and Sesame glaze

Garlic Roasted Lamb

Slow Roasted Leg of Lamb with fried Onions & Yogurt on Hommus Turkish Bread

Succulent Mini Beef and Macadamia Meat Balls (G) (N)

Oven Basted with Garlic & Thyme Oil & finished with a light Balsamic Aioli

Pulled Pork Wraps

Sticky Mongolian Pork Shoulder wrapped with sweet Asian slaw. Served cold

Our famous Salmon Éclairs

Filled with a warm Salmon Mousse and light tones of Citrus Lemon, Myrtle & Garden fresh Dill

Won Ton Favourites (VEG)

Mini Spring Rolls, Dim Sims & Samosa served on fried Noodles with Sweet Chilli and Soy Sauces

Bombay Spiced Chicken and Cashew Clusters (G) (N)

Refreshingly accompanied by a softly flavoured Lime and Mango Raita

The Frangelico Finale (G) (VEG) (N)

Whipped Nutella spiked Mousse Shots with an infusion of Vanilla Beans and Frangelico!



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Finger Food Menu 3

The Fan Fare

Won Ton Favourites (VEG)

Mini Spring Rolls, Dim Sims & Samosa served on fried Noodles with Sweet Chilli and Soy Sauces

Chunky Chicken and Peanut Tasters (G) (N)

Smothered in our famous Piquant Peanut Sauce

Baby Moroccan Beef Sliders

Served with a sweet Tomato and Onion Pickle, Goat Cheese Mousse & Garlic Yogurt

Spanish Tortilla Bites (G)

Full flavoured Potato Pie Classic made with or without Garlic fried Chorizo

Lamb Skordalia Vol au vents

Petite Pastries filled with slow Roasted Lamb and a Garlic and Lemon Potato Smash

The Bermuda Special

Our highlight – A wonderful feast of Seafood !

This round sees us bringing out a massive 30 minute spread of seasonally selected dishes from our Seafood Catalogue. These could include Calamari with Mango, Smoked Tasmanian Salmon, fresh Oysters, Tempura Fish Bites, Sushi, and King Prawns all with complimentary Sauces

Caribbean Rice Pearls (G) (VEG)

Fused with Tropical Fruits, Raisins and Coconut & a touch of Chilli.

These delicious vegetarian morsels are accompanied by a refreshing Pina Colada Whip. Enjoy!

Bangers & Mash (G)

Crocodile Sausage bites served with a Creamy Mash Potato - a "must try" round

Tahitian Beef Dynamos (G)

Little exotic Beef Meatballs that pack a punch.

Fat Lady's Éclairs (VEG) (N)

She's certainly singing for the last round of the night –

Sweet Pastry Éclairs with a creamy centre of Pistachio Mousse and laced with a fine Midori Jelly



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Finger Food Menu 4

The Grandeur Fare

Vegetarian Scrolls (VEG)

Tomato and Cheese Pizza Wheels with Fresh Garden Herbs and Garlic

Won Ton Favourites (VEG)

Our famous basket of Mini Spring Rolls, Dim Sims & Samosa served with Sweet Chilli & Soy Sauces

Sizzling Pork and Pine Nut Bites (G) (N)

Smothered with a Pineapple and Sesame Seed Glaze

Oriental Chicken Dumplings (G)

Smothered in a deliciously Tangy Lemon Sauce

Scarlet Pinwheels (G) (N)

Soft Spirals filled with Sweet Spiced Pumpkin and finished with Honey Glazed Walnuts and Goats Cheese

Salmon Canapé Delight (N)

Little Cracker Bites with Whipped Brie & Toasted Walnut, topped with Whisky Cured Smoked Tasmanian Salmon

Tasty Thai Chicken & Pork Noodle Rounds

Infused with Ginger, Lemon Grass and served with a Sweet Lime Sauce

Firecracker Spikes (G)

Marinated Lamb Kebabs served alongside a fiery Peri Peri Salsa & a refreshing & cool Cucumber and Garlic Yogurt. You choose!

Oven Baked Pastry logs

Filled with seasoned Australian Beef, Bulgarian Feta & Green Peppered Couscous

Rainbow Frittata Wedges (G) (VEG)

A mélange of Quick fried Vegetables tossed with Garlic & pasta, Baked & served with an apple & silken Tofu Sauce

Korma tossed Noodle boats with Cashews (N)

A Mellow Turmeric & Coconut specialty, enhanced with gentle flavours of the East



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Finger Food Menu 5

The Foreigner Fare

Lobster Thermidor au Choux

Powder light pockets, filled sumptuously with the classic French Brandy dish

Goat Fillet Sauté (G)

Quickly Seared with a sprinkle of Outback Wattle Seed & served over an aged Bourbon Whiskey deglazed Bacon & Onion Pâté.

Moroccan Lamb Spikes (G)

Fused with a red lentil Hommus and offered with fragrant Citrus Mint Yoghurt

Welsh Rarebit (VEG)

Thick slices of Sour Dough smeared & Grilled with the Classic Mustard & Ale Cheese topping

Chicken Florentine Bon Bon's

Pastries filled with White Wine soaked Chicken finished with Onion, Garlic, Spinach & Cheese

Our Famous Oriental Won Ton (VEG)

Ever popular Vegetarian Dim Sims, Spring Rolls and Samosa – Served with our Sweet Soy and Chilli Sauces

Succulent Mini Beef and Macadamia Meat Balls (G) (N)

Oven Basted in Garlic Thyme Oil and finished with a Balsamic Aioli

Veal a la Surody

Pan tossed Veal & Garlic Buttered Pine Nut Balls served with a warm & Creamy Dijon

Classic Arancini (VEG) (G)

Crumbed Rice pearls with centres of Sun Dried Tomato, Basil & Garlic marinated Bocconcini Cheese

Braised Pork with Cider & Pear (G)

Served with a fork. These cups are full bodied and fruity

Peking Duck Pancakes

A revered Chinese Classic, served with Spring Onions and Hoi Sin Sauce

Mexican Churros

Classically served with a Chocolate Sauce