

GOURMET FINGER FOOD

2021

Let's eat catering

CUSTOMIZED YOUR OWN MENU



Telephone: 1300 557 060

www.letseatcatering.com.au

sales@letseatcatering.com.au



We understand when you are organizing a catering it is can be overwhelming.

We at **Let's Eat Catering** can save you time and effort to ensure your catering is hassle free and guaranteed to taste delicious which gives you the time to enjoy your event.

We have various options available from a morning or afternoon tea, lunch or tea with or without staff and drinks can also be catered for as well.

Call us now on 1300 557 060 for a free quote and our immediate attention.

What our customers say

“ Whole process so easy whilst trying to arrange a funeral”

“Hi, I just wanted to pass on our most sincere thanks for all of your help and the wonderful food yesterday. Everyone commented on the quality and presentation of the food and there was **exactly** the right amount. There was one little plate left at the end of the night, so no wastage, but no one was looking for any more.

Also you made the whole process so easy, just being able to ring up and give you a vague idea of what we wanted and then you made it all happen was amazing and exactly what we needed whilst trying to arrange a funeral.

Kudos also to the cooks and to the poor delivery man who had a terrible time trying to find the church and then getting up into the apartment, all in the torrential rain we had yesterday.

So once again, thank you so much. “ Lauren July 2014

“Loved the food & would recommend Lets Eat Catering to anybody”

“Hello Natalie & Marilyn, thanks for making my wifes 60 birthday such a success. Natalies help designing the Menu & Marylins cooking fresh on site was a huge plus. My family loved the food & would recommend Lets Eat Catering to anybody. Job well done.”
Ian W - December 2014

“Hi Natalie, Sorry this is belated- I have been meaning to email you for the past week!! Just wanted to let you know how happy we were with the catering you provided for us back on the 5th of December for our staff training , everyone commented on how lovely everything was.”
Nimali—December 2014

“ Very impressed with the Gluten free products”

“Dear Natalie,
Just letting you know that Sunday's party went well. We were very pleased with the quality of the food and had excellent feedback from our guests. The Risotto balls, frittata and mini mushrooms went in seconds (should have ordered more of those!) People also found room for the assortment of sweet pastries. Thank you (and your team) for your wonderful service in preparation and delivering and willingness to re-work the original quote.”
Regards,
Rachel and Sean

P.S. “I forgot to say that Sean was very impressed with the Gluten free products as well!”

From cold or hot delivery or fully staffed, Special Dietary requirements we have the solutions for a hassle free event. See our other menu range Platters, BBQ's, Roasts, Buffets, Desserts, Cupcakes for that something special.

Tel: 1300 557 060 e:sales@letseatcatering.com.au www.letseatcatering.com.au

Customize your menu: Gourmet Finger Food—HOT

Choose from the selections below to customize and create your very own special menu :

Arancini Balls (Risotto) (M) (H) (V)

Italian Risotto balls lightly crumbed and deep fried. Chicken & Bacon Vegetarian Varieties, Pumpkin & Oregano, Sundried Tomato & Spinach

Beef Mignon (M) (H)

Fillet Steak wrapped in bacon and served with a Bearnaise Sauce

Beef Wellingtons (M) (H)

Deconstructed, our own twist on a classic, Fillet Steak , mushroom, pate and pastry

Butter Chicken Roti (M) (H)

Traditional flavour wrapped in a roti bread

Chicken & Camembert Parcels (H) (M)

Chicken, onion & camembert in a cream sauce wrapped in a filo parcel

Chicken Drumettes (M) (GF) (H)

Chicken Drumette with our own special marinade.

Chicken Pie (Petite) (M) (H)

Filled with creamy chicken filling

Filo Triangles (M) (V) (H)

Filled with a variety of fillings including Ricotta, Feta & Herbs, Pumpkin & Feta, Spinach & Feta, Chicken & Herb

Florentine Rolls (V) (H)

Ricotta, Feta, Spring Onions, Spinach, Sundried Tomatoes wrapped in pastry

Frittata (V) (C)

Garden fresh vegetables, eggs and cheese

Fish Fillet Bites (H) (M)

Whiting in tempura batter.

Lamb Kofta (M) (H)

Middle eastern meatball on skewers

Lamb Cutlets Marinated (M) (H)

Marinated Lamb Chops served with Tzatziki

Meat Balls (M) (H)

Premium mince, herbs and served with Napoli Sauce

Miniature Pizzas

Margarita, Meat Lovers, Ham and Pineapple

more choices next page.....

5 pieces per guest	\$17.50 per guest
8 pieces per guest	\$28.00 per guest
10 pieces per guest	\$35.00 per guest
12 pieces per guest	\$42.00 per guest
15 pieces per guest	\$52.50 per guest



Let's eat

catering

Call us for a quote on 1300 557 060

Gourmet Finger Food—Hot

Choose from the selections below to customize and create your very own special menu choice:.

Prawn Skewers (M) (H)

Market Fresh prawns on Skewers, with honey & soy glaze

Prawns Wrapped in Bacon (M) (H)

Prawns wrapped in bacon and slowly cooked and served with our own dipping sauce

Pumpkin & Potato Tartlet (V) (H)

Roasted Pumpkin topped with creamy mashed potato, in a shortcrust pastry.

Quiches (M) (V) (H) (C)

Our home made speciality with variety of fillings including Lorraine (Bacon & Cheese) Mushroom, Spinach & Roasted Tomato.

Sausage Rolls (H) (M)

Our home made speciality served with tomato relish

Satay Chicken Skewers (M) (H) (C)

Chicken marinated in a satay sauce, lightly grilled. Can be served hot or cold.

Satay Beef Skewers (M) (H) (C)

Tender pieces of beef marinated. Can be served hot or cold.

Salmon Wellington Petite (M) (H)

Deconstructed classic, Pastry Round, Cream Cheese Sauce, Spinach, dill and salmon

Sweet Potato (Empanada) (V) (H)

Sweet Potato, curry in puff pastry

Beef Curry Puffs (H)

Curry Style Beef in a half moon style pastry casing. Spinach

Ricotta & Spinach Rolls (H) (V)

Spinach & ricotta cheese in a pastry roll

Spinach & Ricotta Pastizzi (V)

Spinach & Ricotta in a puff pastry

Tempura Torpedo Prawns (H)

Light and crispy coated prawn served with aioli

5 pieces per guest	\$17.50 per guest
8 pieces per guest	\$28.00 per guest
10 pieces per guest	\$35.00 per guest
12 pieces per guest	\$42.00 per guest
15 pieces per guest	\$52.50 per guest



Tel: 1300 557 060

e:sales@letseatcatering.com.au

www.letseatcatering.com.au

Let's eat

catering

GOURMET FINGER FOOD (COLD)

Asparagus Spear (M)

Fresh Asparagus wrapped with prosciutto and served with a hollandaise sauce

Blini with Goats Cheese (V)

Blini topped with Tomato Relish, Goats Cheese and Roasted Tomato.

Bruschetta Capsicum (V) (C)

Served on crusty bread tomato, roasted capsicum Spanish onion.

Bruschetta Traditional (V) (C)

Rich mixture of fresh tomatoes, Spanish onion, marinated in virgin olive oil, balsamic vinegar served on a crusty bread.

Camembert & Smoked Salmon Tarts (M)

Creamy camembert sauce topped with smoked salmon served in a petite pastry tart.

Cucumber Cups (M)

Filled with Fillet Steak flavoured with Terakyi

Cocktail Sized Nori Sushi Rolls (V)

Selection of Vegetarian flavours

Frittata (V)

Garden fresh vegetables, eggs and cheese

Mushroom with Egg (V) (C)

Bite Size mushrooms filled with creamy egg & herb

Peking Duck Pancake (C)

Peking Duck with cucumber and asian vegetables wrapped in traditional pancake and hoi son sauce.

Prawn & Mango Salsa (C)

Prawns served on a bed of lettuce, accompanied by Mango Salad in a shot glass

Pumpkin, Goats Cheese & Sage Focaccia (V) (C)

Roasted pumpkin, sprinkled with Goats Cheese, Sage on toasted Focaccia

Sushi

Variety of Flavours

Quiche (V) (C)

Home Made Tomato & Spinach Vegetarian

Vietnamese Cold Rolls (V)

Made to traditional recipe with Tofu and Avocado, Terakyi Chicken, Prawn.

See also Canapes Menu for further choices.

Recommendations:

5 pieces per guest	\$17.50 per guest
8 pieces per guest	\$28.00 per guest
10 pieces per guest	\$35.00 per guest
12 pieces per guest	\$42.00 per guest
15 pieces per guest	\$52.50 per guest



Let's eat

catering

GOURMET FINGER FOOD -SUBSTANTIAL Individual Servings

Beef Stroganoff (M) (H)

Prime Beef sauté with mushrooms, paprika, sour cream and served with pasta noodles in a bamboo boat.

Chicken Parmigianino Mini (H)

Chicken Schnitzel, Napolitano sauce melted cheese and served with chips in a bamboo boat.

Chicken Mustard Seed (M) (H)

Strips of Chicken sauté with mustard seed in a cream sauce accompanied with rice in a bamboo boat

Fish & Chips (H) (M)

Piece of Whiting fillet served with chips, tartare sauce and lemon wedge served in a bamboo boat

Gnocchi Bolognese (H) (M) (V)

Home made gnocchi with bolognese sauce served in a bamboo boat. (Napolitano sauce also available as a vegetarian option.)

Hot Dogs Mini (M) (H)

Hot Dog served in a crusty bread roll with tomato relish

Lasagne Mini (M) (H) (V)

Layers of Fresh Lasagne pasta with a rich beef bolognese sauce. Vegetarian also available.

Potato Wedges (H) (V)

Served with sour cream and sweet chilli sauce

Penne Bolognese (H)

Traditional pasta served with a rich bolognese sauce

Sliders—

- Beef :** Meat Patty, melted cheese, caramelised onion, Tomato Relish, Lettuce on a Mini Burger Roll
- Mexican :** Chicken Breast marinated with Mexican flavours gourmet lettuce, tomato salsa and dressing.
- Potato Rosti :** Hash Brown patty, pesto, lettuce on a Mini Burger Bun

Salad—Tossed

Crisply lettuce, tomato, mushroom, cucumber with French Dressing served in a bamboo boat

Salad—Caesar

Cos Lettuce, Bacon, Egg and Caesar Dressing with Croutons in a bamboo boat

Recommendations:

5 pieces per guest	\$17.50 per guest
8 pieces per guest	\$28.00 per guest
10 pieces per guest	\$35.00 per guest
12 pieces per guest	\$42.00 per guest
15 pieces per guest	\$52.50 per guest



Let's eat catering

COCKTAIL DESSERTS

Great to compliment your fantastic food affair. These desserts are served in a shot glass or as an individual item.

Add to your finger food Menu \$4.00 per item.

Chocolate Bombe

Rich Chocolate Mousse, lemon curd sphere, hazelnut crunch

Cup Cakes (Large)

Our speciality home made, Vanilla, Chocolate, Sticky Date, Orange & Poppy Seed.

Decadent Eclairs (Minimum order of 20 per flavour)

Eclair Framboise—Chocolate Raspberry Cream
Eclair Caramel—Caramel Creameux
Eclair Chocolate Grand Cru,
Eclair Lemon Curd
Eclair Praline

Fruit Skewers

Seasonal Fruit on Skewers

Gateaux St Honore

Individual Choux Pastry filled with Italian Custard, Fresh Cream and topped with Toffee.

Lemon Meringue Tart

Individual Lemon curd tart topped with meringue (55 mm)

Miniature Pavlova

Individual Pavlova with fresh cream and seasonal fruit

Passionfruit Flummery

Light and creamy mousse with tangy passionfruit served in a shot glass

Raspberry Charlotte

Raspberry Mousse with Almond Sponge, Raspberry Gel glazed with caramel served in a shot glass

Tiramisu

Traditional Italian Dessert. Coffee and Kahlua soaked sponge fingers with mascarpone and cream served in a shot glass.

Toblerone Mousse

Rich Toblerone Mousse in a shot glass

Verinne

A modern Fresh Dessert which means layers. Rich Chocolate Cake, salted peanut caramel, Chocolate Mousse topped with ganache and Italian Meringue.



GST not included in the price

Tel: 1300 557 060 e:sales@letseatcatering.com.au

www.letseatcatering.com.au

Let's eat catering

Also available :

- Customised Finger Food Menus
- Gourmet Finger Foods
- BBQ
- Platters
- Roasts
- Buffets
- Desserts
- Cup Cakes

Let's Eat Catering provide catering for all types of functions:

- Corporate
- 18th, 21st, 40th, 50th, 60th, 70th, 100th birthdays or any in between
- Christenings
- Engagements
- Weddings
- Trade Fairs
- Seminars
- Funerals

Staffing Costs

Staff Hire is charged at the following rates
(unless included in your package)

Supervisor/Chef	\$52.00 ph
Waiter/Assistant	\$48.00 ph
Bar Staff	\$48.00 ph

Contact Us:

Reg Office:
56B King William Road, Goodwood 5034

E, sales@letseatcatering.com.au
T. 1300 557 060

www.letseatcatering.com.au