

FINGER FOOD MENUS

5 pieces per head is perfect for cocktail parties and nibbles, or where only light refreshments are required.

Menu 1 - Starter Package

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)

5 pieces per guest is \$8.00 inc GST per guest

Menu 2 – Classic works well for small evening style functions for an approximate 1.5 hour service of foods.

Menu 2 - Classic Package

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)
- **Chicken Breast Fillet Bites**
(Coated with a light tempura style coating, served with Honey Mustard)
- **Flame Grilled Beef Meatballs**
(Premium mince and Italian herbs, served with a BBQ sauce)
- **Cocktail Sized Nori Sushi Rolls**
(A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce)

8 pieces per guest is \$11.00 inc GST per guest

Menu 3 – Premium 10 pieces per head works well for all evening style functions, from corporate functions through to private events and parties.

Menu 3 - Premium Package

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)
- **Chicken Breast Fillet Bites**
(Coated with a light tempura style coating, served with Honey Mustard)
- **Flame Grilled Beef Meatballs**
(Premium mince and Italian herbs, served with a BBQ sauce)
- **Cocktail Sized Nori Sushi Rolls**
(A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce)
- **Crumbed Calamari**
(Fresh calamari, lightly coated in breadcrumbs, served with a light aioli)
- **Vol Au Vents**
(Spinach and Ricotta, Chicken & Mushroom, Ricotta & Bacon)

10 pieces per guest is \$13.00 inc GST per guest

Deluxe Package works very well for larger functions, or even to replace a light dinner. This will allow for service of 2.5 - 3 hours.

Menu 4 - Deluxe Package

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)
- **Chicken Breast Fillet Bites**
(Coated with a light tempura style coating, served with Honey Mustard)
- **Flame Grilled Beef Meatballs**
(Premium mince and Italian herbs, served with a BBQ sauce)
- **Cocktail Sized Nori Sushi Rolls**
(A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce)
- **Crumbed Calamari**
(Fresh calamari, lightly coated in breadcrumbs, served with a light aioli)
- **Vol Au Vents**
(Spinach and Ricotta, Chicken & Mushroom, Ricotta & Bacon)
- **Sesame Prawn Toasts**
(An Asian Yum Cha classic!, Served with a Sweet Chilli Sauce)
- **Frittata**
(A variety of gourmet fillings within. A classic Savoury dish)

12 pieces per guest is \$15.00 Inc GST per guest

The Menu 5 Banquet package, works well to replace a dinner for your guests in the style of finger food. There is a great selection of both cold and hot dishes available.

Menu 5 - Banquet Package

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)
- **Chicken Breast Fillet Bites**
(Coated with a light tempura style coating, served with Honey Mustard)
- **Flame Grilled Beef Meatballs**
(Premium mince and Italian herbs, served with a BBQ sauce)
- **Cocktail Sized Nori Sushi Rolls**
(A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce)
- **Crumbed Calamari**
(Fresh calamari, lightly coated in breadcrumbs, served with a light aioli)
- **Vol Au Vents**
(Spinach and Ricotta, Chicken & Mushroom, Ricotta & Bacon)
- **Sesame Prawn Toasts**
(An Asian Yum Cha classic!, Served with a Sweet Chilli Sauce)
- **Frittata**
(A variety of gourmet fillings within. A classic Savoury dish)
- **Quiche**
(Tomato and Onion, Spinach, Asparagus, Lorraine- Egg and Bacon)
- **Spinach and Ricotta Cheese Rolls**
(A perfect vegetarian option, Pastry roll with spinach and ricotta cheese)
- **Prawn Skewers**
(Marinated with honey and rosemary, and grilled to perfection)

15 pieces per guest is \$18.00 inc GST per guest

Menu 6 – Smorgasbord, allows for a heavy dinner replacement finger food style function. With over 20 different choices available, you are sure to please all your guests' different tastes!

Menu 6 - Smorgasbord Package

- **Gourmet Burgundy Beef Pies**
(Our classic flaky pastry, with premium beef, served with Tomato Relish)
- **Vegetable Spring Rolls**
(Crispy filo pastry with Asian vegetables, served with a sweet chilli sauce)
- **Beef Cocktail Dim Sims**
(Dim sim, with beef and Asian vegetables, served with a soy sauce)
- **Vegetable Samousa**
(Made to traditional Indian recipe, with curry style vegetables)
- **Miniature Pizzas**
(Freshly prepared dough, House Special, Hawaiian, and Vegetarian)
- **Chicken Breast Fillet Bites**
(Coated with a light tempura style coating, served with Honey Mustard)
- **Flame Grilled Beef Meatballs**
(Premium mince and Italian herbs, served with a BBQ sauce)
- **Cocktail Sized Nori Sushi Rolls**
(A variety of cocktail nori rolls, served with wasabi, ginger, and soy sauce)
- **Crumbed Calamari**
(Fresh calamari, lightly coated in breadcrumbs, served with a light aioli)
- **Vol Au Vents**
(Spinach and Ricotta, Chicken & Mushroom, Ricotta & Bacon)
- **Sesame Prawn Toasts**
(An Asian Yum Cha classic!, Served with a Sweet Chilli Sauce)
- **Frittata**
(A variety of gourmet fillings within. A classic Savoury dish)
- **Quiche**
(Tomato and Onion, Spinach, Asparagus, Lorraine- Egg and Bacon)
- **Spinach and Ricotta Cheese Rolls**
(A perfect vegetarian option, Pastry roll with spinach and ricotta cheese)
- **Prawn Skewers**
(Marinated with honey and rosemary, and grilled to perfection)
- **Thai Fish Cakes**
(Thai spices & a dash of chilli! Served with sweet chilli sauce!)
- **Risotto Balls**
(Risotto, rolled into fingerfood and coated in a light crumb - a variety of fillings)
- **Green Curry Chicken and Coriander Tartlet**
(Curry chicken dish, served in a pastry tartlet open cocktail pie)
- **Bruchetta**
(Roma tomato, spanish onion, basil, garlic and olive oil, atop crusty bread)
- **Prawns Cold**
(King prawn cutlets, ready to enjoy! Served with Seafood cocktail sauces)

20 pieces per guest is \$22.00 inc GST per guest

All orders must be placed at least 7 days prior to your event. Final numbers are also not changeable 7 days prior to your event. For an extra fee, we can arrange wait staff to serve your finger foods. Cost is \$120 per 3 hour block only. Please note that for evening functions where hot food has been ordered to be served after 8pm, a \$70 fee is additional to the above prices. All food must be paid 7 days prior to your event using EFT, Credit Card or cash settlement.

Call venue on 9415 9800 to arrange payment or email on bluevelvet@bluevelvet.com.au

EFT Banking Details:

Account Name: NLJ Pty. Ltd.

Bank: Westpac

BSB: 033 070

Account No: 143841

Venue Contact Details:

Blue Velvet Bar & Nightclub

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