

Fingerfood Menu 2016

basic fingerfood (as a sample only)

- smoked chicken dip on rye bread crisps
- caramelized onion tart with goats cheese
- wafer sliced beef on mini toasts w/ horseradish cream
- smoked salmon mascarpone on toasted baguettes
- arancini rice balls filled w/ sage & mozzarella
- antipasto platters of cured meats & marinated vegetables
- lamb, garlic & oregano meatballs w/ basil pesto
- thai fish cakes w/ chilli lime dressing
- creamy chicken and mushroom vol au vents
- indonesian satay chicken skewers w/ ketchup manis
- chilli beef skewers w/ lime aioli
- house made sausage rolls w/ tomato chutney
- warm mini bacon & zucchini quiches
- chinese pork & hokkien noodle boxes w/ hoisin sauce
- bruschettas w/ tomato, basil, bocconcini cheese, onion & balsamic reduction
- mini hot dogs w/ mozzarella & chutney

premium fingerfood (as a sample only)

- mixed california sushi rolls
- smoked salmon canapés w/ dill & crème fraiche
- seared tuna fillet served in chinese spoons w/ wasabi mayo
- oysters natural w/ lime & chilli
- grilled scallops served chilled w/ lime & coriander salsa
- mini handmade beef & red wine pies
- crispy spinach & ricotta parcels
- handmade spring rolls filled w/ kimchi vegetables & beef
- stuffed mushrooms w/ roast duck & persian fetta
- chilli & sesame grilled prawn skewers
- frenched chicken wings w/ honey and sesame seeds
- bruschetta w/ shredded slow braised lamb, grilled artisan bread, honey roasted pumpkin, feta, basil pesto, drizzled w/ candied balsamic
- chinese pork & hokkien noodle boxes w/ hoisin sauce
- roasted field mushroom risotto simmered w/ spinach, grana panado & truffle oil
- fish & chip cones w/ beer battered barramundi strips & caper aioli

dessert buffet

- fresh fruit platter w/ yogurt & honey
- platters of australian cheeses w/ crackers & dried fruits
- zingy lemon lime tart served w/ berry coulis & cream
- churros (spanish style donut) w/ caramel dipping sauce
- decadent chocolate mud squares
- individual house baked pavlova

radcliffe's

restaurant • functions • bar • catering

Food Quantity Recommendations:

- **6 pieces per guest** will suit a light snack
- **8 pieces per guest** will replace a light lunch
- **12 pieces per guest** will replace a one course dinner
- **15 pieces per guest** will replace a two course meal - dinner or lunch
- **17 pieces per guest** is able to replace a two course meal for large eaters - dinner or lunch

PRICING

Basic Package

6 pieces per guest \$16.00
8 pieces per guest \$21.00
12 pieces per guest \$31.00
15 pieces per guest \$39.00
17 pieces per guest \$44.00

Premium Packages

6 pieces per guest \$20.00
8 pieces per guest \$25.00
12 pieces per guest \$38.00
15 pieces per guest \$48.00
17 pieces per guest \$54.00

Dessert Buffet - \$7.00 per person

NOTES:

- Menu may vary slightly due to seasonal produce & prices may be subject to change
- A non-refundable room hire deposit is required to secure your booking. This fee covers the cost of set-up, cleaning and pack-down of the Conservatory Garden at Radcliffe's. Room hire for Saturday nights in peak season (October-April) is \$500, any other day is \$250. Payments can be made via direct deposit:
Name: Agrim Pty Ltd
BSB: 013 671
Account #: 289625836
- We require confirmation of the booking in writing, either by email or by letter. If we do not receive written confirmation we may re-sell your preferred function date
- Final numbers & full payment is due 7 days prior to function
- Sunday surcharge of 10% may apply
- Public Holiday 25% surcharge may apply
- Please note all pricing is inclusive of GST

radcliffe's

restaurant • function • bar • catering

2-10 Radcliffe St Echuca • P: (03) 5480 6720 • E: info@radcliffes.com.au • www.radcliffes.com.au