

APPETIZERS

House made garlic bread (v)
Bruschetta – tomato, basil, onion & feta (v)
Assorted antipasto – pepperoni, ham, salami, cheese, olives

FINGER FOODS

Arancini balls – Mushroom cheese & pumpkin with tomato relish (v)
Spring rolls – vegetarian or Meat (v)
Vegetarian House made frittata – mushroom, spinach, sundried tomatoes, Feta (gf) (v)
House made sausage rolls
House made quiche tarts (v)
Garlic prawn cocktail (gf)
Grilled haloumi skewers – artichoke, tomato, olives (gf) (v)
Grilled chicken tenders with house made satay sauce (gf)
Chicken, bacon, corn croquettes – Romesco sauce
Mini Pulled beef tacos – guacamole, tomato, corn chilli salsa
Pork Belly Bites – cabbage slaw, chilli mango coriander sauce (gf)
House made beef & pork ricotta meatballs
Spicy Buffalo Chicken wings (gf)
Stuffed mushroom – pumpkin, feta, basil, honey (gf)
Oriental Beef kofta – baba ganoush, tahina sauce (gf)
Crumbed chicken tenders – sour cream & chives

SUBSTANTIAL MEALS

Beer battered fish fingers, chips and tartare sauce
Chicken and chorizo paella box (gf)
Chicken & bacon Carbonara pasta
Satay chicken with pilaf rice (gf)
Assorted Sliders with chips (Wagyu beef, chicken or Pork)
Vegan curry (gf) (vegan)
House made Gnocchi – pumpkin, feta, spinach in creamy sauce
Mini assorted pizzas

DESSERT

Chocolate Brownie bites
Warm sticky date with butterscotch sauce
Chocolate mousse tarts
Creme Brulee tarts
Fruit Salad cups

PRICES

Menu option 1 - \$30 PP

1 Appetizer
3 finger foods
1 Substantial

Menu option 2 - \$36 PP

2 Appetizer
3 finger foods
1 Substantial
1 Dessert

Menu option 3 - \$42 PP

2 Appetizers
3 finger foods
2 Substantial

Minimum spend \$1000

*All our menu options include serviettes & plastic cutlery, Wait staff available if required,
otherwise plated by chefs.*

Minimum number of people is 35 or minimum spend \$1000.

Travel fee might be added depending on location of event.

Cater for all around Perth

Menu items can be mixed and matched and re-quoted to create your own menu.

Food is cooked fresh on the premises in our food van

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