TMG CATERING

Finger Food

Sliders

$6.00 each
(20 minimum)

CHICKEN PARMA SLIDER
chicken schnitzel, sugo, ham, mozzarella, brioche bun

CLASSIC CHEESEBURGER
beef patty, American cheese, tomato ketchup, mustard, pickles, brioche bun (gfo)

BEETROOT FALAFEL SLIDER
hummus, pickled slaw [v,vg,gfo,df]

Pizza

$4.00 slice
(18 slices per pizza)

MARGARITA
fresh vine-ripened tomato, shredded mozzarella, basil, sugo (v)

BBQ CHICKEN
chicken, bacon, sugo, mozzarella, BBQ sauce

SALAMI
Calabrese salami, chargrilled peppers, hot honey, mozzarella, sugo

POTATO & ARTICHOKE
potato, artichoke heart, mozzarella, rosemary, truffle cream (v)

VEGAN SUPREME
mushrooms, kalamata olives, vegan mozzarella, basil, sugo (v,vg,df)

Platters

(20 pieces per platter)

CHAR SUI PORK BUN - $95
hoisin sweet chilli glaze (df)

PORTUGUESE CHICKEN SKEWER- $85
peri peri sauce (gf,df)

HALLOUMI & ROAST MEDITERRANEAN VEGETABLE SKEWER - $85
Chimichurri (v,vgo,gf)

GINGER SOY PRAWN SKEWER - $90
sweet chilli and lime (gf,df)

CAULIFLOWER AND VEG BHAJI - $75
Mango chutney glaze, mint raita (v,vgo,gf,df)

CHORIZO & MANCHEGO POLENTA CHIPS - $75
rosemary salt, paprika aioli (gf)

BREADED CHICKEN GOUJON - $85
BBQ sauce, ranch dressing

TOMATO & BASIL ARANCINI - $85
herb aioli (v,gf)

Pastry

$5.50 each
(20 minimum)

CLASSIC SAUSAGE ROLL
tomato sauce

BEEF & VEGETABLE PASTIE
tomato relish

BEEF BRISKET CHEESE & PEPPER PIE
herb aioli

HOT POT MUSHROOM AND POTATO PIE
tomato relish (v,vg,df)

PUMPKIN, LEEK & FETA QUICHE
salsa verde (v)

TRUFFLE MUSHROOM & THYME TART
herb salsa (v,vg,gf,df)

LAMB & ROSEMARY PIE
mint dressing

Finger Food Cont.

Grazing

DIPS PLATTER

platter designed for 10 - **$70**

selection of three dips with house marinated olives and flatbread crisps (v)

CHEESE PLATTER

platter designed for 10 - **$95**

chefs selection cheese, quince jam, smoked almonds, grapes, crackers and sliced ciabatta (v)

CHARCUTERIE PLATTER

platter designed for 10 - **$105**

artisan cured meats, house marinated olives, cornichons, sliced ciabatta

GRAZING TABLE

minimum 30 pax - **$22** per person

artisan cured meats, chefs selection cheese, selection of dips, house marinated olives, cornichons, quince jam, smoked almonds, grapes, flatbread crisps, sliced ciabatta, lavosh