



# COCKTAIL FINGER FOOD

**\$30.90 per head (GST Exclusive)**

A gourmet selection of hot and cold nibbles. Your guests won't be able to get enough! The perfect, laid back catering menu for all celebrations. Our famous grazing table accompanied by a range of hot nibbles to keep everyone happy.

## GRAZING TABLE

The grazing table is a gourmet selection of all things delicious. This includes fresh fruits, cold meats, dips, cheeses, biscuits, nuts and plenty more. All presented beautifully to you and your guests. The grazing table is perfect for any occasion and is always a hit! The perfect way to add that 'wow' factor to your function.

## HOT NIBBLES

The following are standard in this menu:

- Gourmet mini quiches
- Italian meatballs
- Chicken wings
- Delicious arancini balls
- Vegetable Samosas

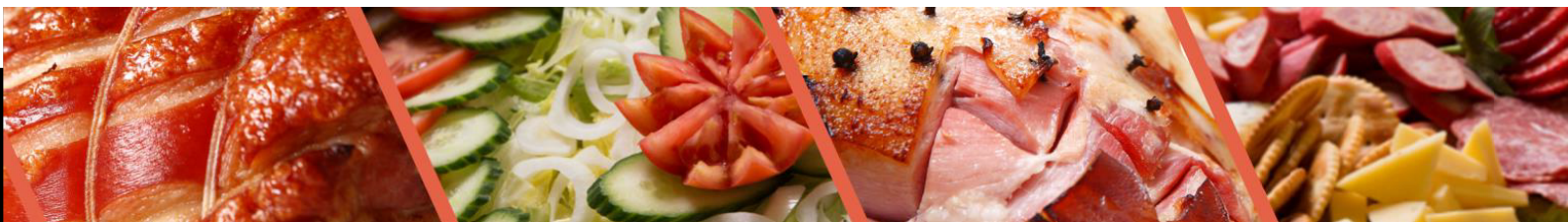
## CONDIMENTS

Satay sauce, sweet chilli, BBQ and tomato sauce will be provided for your hot nibbles.

## PLATES & CUTLERY

Only napkins are provided on the day. High quality disposable plates, cutlery and napkins can be added for \$1 per person, China plates and stainless-steel cutlery can be added for \$1.50 per person.





**ALL REMAINING FOOD IS LEFT FOR YOUR  
CONTINUED ENJOYMENT  
PLEASE SUPPLY CONTAINERS FOR LEFTOVERS**

**STAFF**

All staff will arrive two to two and a half hours prior to your eating time to cook & prepare for your function. Please note; If our staff members are required to stay at your function for longer than 6 hours, \$35 per hour, per staff member will be charged.

**BILLING**

We have a minimum of 40 adult guests for this menu.

Children 4 – 10 are half price. Children under 4 are \$2.50 each.

We accept cash, cheque, and major credit cards. (All credit cards attract a 3% surcharge)

To secure your booking we require a refundable \$200 deposit. The outstanding balance is due two days before your function date.

Upon request we can accept cash or cheque on the day of your function.

**TRAVEL**

Travel fees may apply, this fee is \$45 per staff per every hour of travel from our warehouse in Malaga, Perth.

**WHAT WE REQUIRE**

For all functions we require access to boiling water and two trestle tables along with tablecloths.

If your menu includes the grazing table, please also supply an additional table & tablecloth.

We also require an urn if you wish to have tea & coffee.

**CONTACT US**

[www.goldenroast.com.au](http://www.goldenroast.com.au)

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