

Barefoot n Hungry Catering in Conjunction with Bai Tong Thai Tempe

Sample Catering Menu

Effective Nov 1, 2015



A selection of dishes that can be ordered for group events, parties and offsite food service. A fully customisable menu to suit most events. Contact Irina on 0402422066 or Anthony on 0410636108 for details. All information presented in this document are commercial in confidence and intended for the recipient only. This can not be shared or distributed without prior consent from BarefootnHungry Catering.

Category 1 Canapes:

(\$2 each, minimum 10 per canape)

Fresh Rice Paper Roll filled with Twice Cooked Pork and Asian Herbs

Fresh Rice Paper Roll filled with Fresh Cooked Prawns, Mint and Lettuce

Fresh Rice Paper Roll Filled with Five Spice Tofu, Coriander, Carrot and Lettuce (V)

Crispy Spring Rolls filled with Minced Chicken and Asian Spices

Crispy Spring Rolls filled with Woodear, Cabbage and Vermicelli (V)

Curry Puffs with Sweet potato, Pea, Kefir Lime Leave and Panang Curry (V)

Chicken and Sweetcorn Tart

Home Made Fish Cake

Mini cone with homemade beetroot jam and creamed goats cheese (V)

Various Nigari and Maki (V)

Category 2 Canapes:

(\$3.5 each, minimum 10 per canape)

Shitake Mushroom Skewers with Home Made Satay Sauce (V)

Chicken Tenderloin Skewers with Home Made Satay Sauce

Tomato and Mozzarella Arancini Balls (V)

Ricotta Cheese, Rosemary and Mushroom Tarts (V)

Smoked Salmon and Wasabi Cream Cone

Peking Duck, Tofu and Cucumber Fresh Roll with Five Spice Sauce

Salt and Pepper Lotus Root Chips

Gruyère and Onion Tart (V)

Spinach, Pine nut and Ricotta on Ciabatta Crisp (V)

Salmon, Pea and Horseradish Cream Arancini

Smoked ocean trout, crushed green peas, Lemon Aioli, Crisp Capers Tart

Crostini with crushed Peas, mint, marinated artichokes and shaved Pecorino (V)

Cannellini Bean Cream, Roast Garlic and Confit Cherry Tomato Tart (V),

Bruschetta with Fresh lemon, Rosemary and Chili Ricotta

Puree Eggplant, Zucchini and Basil Cannoli Shell

Bruschetta with Pesto, Chargrilled zucchini and Mint (V)

Crostini with Creamed Goat Cheese, marinated artichokes, Mint and Crisp Capers (V)

Category 3 Canapes:

(\$5 each, minimum 10 per canape)

Golden Prawn Cakes

Pandan Tapioca Steamed Dumplings (V)

Steamed Violet Dumplings with Smoked Duck, Radish and Caramelised Peanut

Seared Scallops with Green Mango Salad

Grilled Beef, Cucumber, Chili Coriander Dressing on Turkish Crisp

Fresh Prawns, Mint, Lemongrass with Nam Jim Cream in a Cone

Crostini of Slow Cooked Pork Neck with Prunes and Salted Walnuts

Porcini Mushroom, Thyme and Truffle Arancini (V)

Blue Swimmer Crab Meat, Chorizo and Lemon Aioli Tart

Bruschetta of Buffalo Mozzarella, Smashed Peas, Pecorino and Basil (V)

Barramundi, Lemongrass and Coriander Croquette with Saffron Aioli

Fresh Cooked Prawn Tart with Cucumber and Mango Salsa

Dips:

(\$10 per dip if you order dip only or \$15 per person including a mix of 3 dips, crackers and fresh vegetable sticks. Min 5 DIPs only per order or 10 persons per order)

Fresh Yogurt, Crushed Garlic, Lemon and Dill

Smoky Red Pepper, Walnut, Cumin and Harissa

Carrot, Paprika, Honey and Chili

Smoky Eggplant, Roast Garlic and Olive Oil

Sweet Roasted Beetroot, Fetta and Roast Almond

Chickpea, Tomato, Sweet Paprika, Cheyanne Pepper

Extra – Freshly baked Turkish Bread (\$6)

Noodle Boxes:

(\$6 each – minum 10 order per noodle box)

Fusilli with Basil, Cherry Tomato, Latte di Fiore and Chili in a Noodle Box (V)

Quinoa Prawn Bryani in a Noodle Box

Lemony Parsley and Buckwheat Tabouli and Pita Bread in a Noodle Box (V)

Rigatoni , Sundried tomato, Baby Artichoke and Shaved Pecorino Salad in a Noodle Box (V)

Chili Basil Fried Rice with Diced Vegetables in a Noodle Box (V)

Fried Rice with Chicken and Vegetables in a Noodle Box

Stir Fried Hokkien Noodle with Asian Vegetables in a Noodle Box (V)

Stir Fried Hokkien Noodles with Chicken and Vegetables in a Noodle Box

Korean Glass Noodle Vegetarian Salad in a Noodle Box (V)

Fish and Chips with Tartare and a Lemon Wedge in a Noodle Box

Sliders and Mini Rolls: (\$5 Each)

(\$5 each – minum 10 per slider/roll)

Softshell Crab and Chili Coconut Mayo slider

Pork, Anchovy and Asian Slaw slider

Chicken Schnitzel, Coleslaw and German Mustard Mayo Slider

Lemongrass Tofu, Pickled Daikon, Carrot and Mint Slider

San Choi Bao Prawns

Lemongrass Grilled Pork Mini Banh Mi

Waldorf Chicken Salad Slider

Mini Pork Hot Dog with Pickled Daikon and Green Apple

Sausage Rolls:

(\$5 each – minimum 10 per sausage roll)

Couscous, Corn, Onions, Cumin and Paprika (V)

Quinoa biryani and Wasabi Mayo (V)

Buckwheat Prawn Goreng

Quinoa pork Mince Biryani and Wasabi Mayo

Beef, Cheese, Onion and Lemongrass

Pork, Quince, Cheese, Onion and Rosemary

Bacon, Spinach and Cheese

Sandwich Platters, Antipasto Platters and Cheese Platters:

(Minimum order 10 persons per dish)

Cheese Platter (\$8 per person) - A Selection of 3 Australian Cheeses with Quince Paste, Grapes, Dried Fruit and Assorted Cheese Biscuits

Mixed Shared Platter (per person) \$15.00

Gourmet triangle sandwiches with fresh assorted fillings

Mini Sausage Rolls with tomato sauce

Assorted Vegetarian Quiches (V)

Antipasto Platter (for 6) (per person) \$20.00

Torn mozzarella with roast red chilli seeds and virgin olive oil

Marinated artichokes

Sun-dried tomatoes

Marinated olives

Selection of Cold Cuts

Selection of breads

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Per Hour Catering Packages Available Upon Request.

Pricing above is for food only, serving staff can be supplied at the industry labour rate.

Menu above are samples. Most of the dishes can be fully customized to suit Vegetarian, Vegan, Gluten Free or Allergy requirements.

Please discuss details with Irina on 0402 422066 or Anthony on 0410 636108.