

TARTINE



FINGER FOOD & PLATTERS CATERING

Easy is how all entertaining should be. But you don't want compromise when it comes to quality, choice & presentation. Our highly regarded & globally inspired finger food & ready to serve platters are the irresistible & impressive answer to your function, event or party.

Small or large gathering, in or out of doors, on location with or without staff.

It's a clever and stylish way to entertain and is the ideal party food. There is little or no preparation on your part and cleaning up is minimal. The Tartine finger food and platters selection gives you the option of catering to all tastes.

Freedom of choice also applies to how you want to handle your requirements. Unlike some caterers you are not restricted by set menus and minimum expenditures. You make the choices with our guidance where required. You will also like our approach to presentation. Freshness and colour is maximised by using only pure white serving platters. And remember, nothing at Tartine is mass produced. Everything is handmade with fresh, quality ingredients and no artificial anything.

***Due to seasonal factors, the unavailability of ingredients and unforeseen price rises, Tartine reserves the right to make changes to the menu and adjust prices where necessary.**

The Grand 72 Piece Finger Food Platter - \$230 Serves 10

- Caramelized pear, blue cheese and walnut tartlet
- Arancini - arborio rice, roast pumpkin & peas
- Spanakopita filo triangles made with spinach, feta, ricotta, lemon zest and pine nuts
- Thai chicken cakes – minced chicken breast, kaffir lime leaves, rice noodles and ginger, topped with a house made chilli jam (gf)
- Ribbon sandwiches filled with poached chicken, chives, aioli and rocket
- Spanish potato tortilla, served with bread and butter pickle (gf)

The Baby Grand 48 Piece Finger Food Platter - \$150 Serves 6

- Smoked salmon, goats cheese and dill tartlets
- Mexican Chicken Fritters... Minced chicken, corn, coriander & a pinch of chili
- 3 Cheese Croquette, ricotta, feta & parmesan, potato & chives
- Lamb pine nut and mint filo triangles



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The Good Vegetarian - Vegetarian 48 Piece Finger Food Platter - \$150 Serves 6

- Arancini Balls with parmesan, peas & pumpkin with aioli sauce
- Mushroom, ricotta & fresh thyme tartlets
- Croquettes with jalapeno served with lemon aioli
- Vegetarian samosa... Lightly curried vegetables in a special wrapper with a yoghurt sauce

NEW Kiddies Party Platter - 5 Varieties...6 pieces per child

- Margarita pizza (1)
- Ham & cheese toasties (2)
- Arancini ball... Pumpkin & pea (1)
- Fruit Kebabs... Fresh seasonal (1)
fruit... skewered
- Gingerbread person (1)

Optional custom-made lolly bags

\$15.50 per head

Artisan Cheese Platter - minimum 6 people \$12 per serve

Selected from Australian boutique cheese makers of the Yarra Valley and Gippsland vintage cheddar, creamy brie and a sharp rich blue cheese. Accompanied with corella pears, grapes, Iranian dates and strawberries. Served with quince jam, crunchy baguette and lavoche

Designer Seasonal Fruit Platter - minimum 8 people \$12 per serve

Seasonal fruits plattered with flare and imagination

PLATTERS OF THE MEATY KIND

Perfect for shared main meals and banquet style functions. Team them up with our famous Tartine salads and you have a feast that your guests will never forget

Whole Roasted Eye Fillet (gf)

Roasted rare to medium with a Dijon mustard crust. Sliced, plattered, and served with a horseradish aioli

Approx: 2kg approx \$220

Serves 8-10 people



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Stuffed Chicken Breast Platter (gf)

Chicken breasts stuffed with a spanakopita filling of sautéed spinach, leek, ricotta, feta and dill

Sliced and served with tzatziki

\$105 serves 6-8

Whole Baked Fish (gf)

Atlantic Salmon or Ocean Trout filled with a julienne of leek, carrot, red capsicum, herbs and lemon. Plattered with a tangle of shredded herbs and vegetables, capers and lemon wedges

Served with a dill aioli

Approx: 2.5kg – 3kg approx \$220

Serves 8-10 people

Floating Dessert Platters

- Italian lemon meringue tarts
- Salted caramel and chocolate tartlets
- Red velvet cup cakes

\$42 per dozen – minimum 1 dozen per variety

