

# TARTINE



## FINGER FOOD and PLATTERS CATERING

Easy is how all Entertaining should be-but you don't want compromise when it comes to quality, choice and style of presentation.

Tartine has a well established reputation over a number of years for Event, Party and Special Occasion Catering

Our Finger Food and Ready To Serve Platters Selection has a number of advantages: they suit small or large gatherings; in or outdoors; on location, with staff or no staff at all -representing a substantial cost saving. Where the client is concerned there's also the very real benefit of no preparation, and cleaning up is minimal or non-existent.

You have freedom of choice; and unlike some caterers you are not restricted by set menus and minimum expenditures-except where staff is required - the choices are yours with our advice when required.

We think you will also like our approach to presentation-freshness and colour are maximised by the use of white serving platters.

Larger or catering servings can be ordered by giving 48 hours advance notice.  
For Orders and Quotes phone (03)9822 8849. Email: [tartinegourmet@gmail.com](mailto:tartinegourmet@gmail.com)

**(GF) Gluten free      (V) Vegetarian**

### **The Grand 72 Piece Finger Food Platter Serves 10 \$290 boxed/plattered**

- Caramelized pear, blue cheese and walnut tartlet **(V)**
- Arancini - Arborio rice and roast pumpkin with aioli. **(V)**
- Spanakopita filo triangles made with spinach, feta, ricotta, lemon zest and pine nuts. **(V)**
- 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
- Butternut pumpkin, thyme & ricotta tortilla **(V) (GF)**



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## 60 Piece High Tea Box

Suitable for morning or afternoon tea, corporate or social, Vegetarian options available **Serves 6-8 \$260**

- Egg, chives, aioli sandwiches cut in ribbons.
- Bacon, cheddar & fresh thyme tartlets.
- Spanakopita triangles.
- Arancini - Arborio rice and roast pumpkin with aioli.
- Chocolate brownie squares

## The Good Vegetarian - Vegetarian 48 Piece Finger Food Platter Serves 6-8 \$160

- Arancini Balls with roast pumpkin, parmesan and mozzarella with aioli sauce **(V)**
- Mushroom, ricotta & fresh thyme tartlets **(V)**
- Croquettes with jalapeno served with aioli **(V)**
- Vegetarian samosa... Lightly curried vegetables in a special wrapper served with house made Tzatziki. **(V)**

## Artesian Cheese Platter 8 serves \$145

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 lavosh.



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## IMPRESSIVE MEAT and FISH PLATTERS

Perfect for Shared Main Meals and Banquet Style Functions - match them up with our exceptional Salads for an eating experience that your guests will find both enjoyable, and unforgettable.

### **Whole Roasted Eye Fillet (GF)**

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

**Approx. 2kg \$280 or to reheat and serve with a red wine demi glaze \$270 Serves 8-10 people**

### **Free Range Stuffed Chicken Breast Platter (GF)**

Chicken breasts stuffed with a spanakopita filling of sauteed spinach, pumpkin, leek, ricotta, feta and dill, Sliced and served with house made chutney

**\$155 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.

**2.5kg – 3kg approx. \$290 (Subject to market price)**

**Serves 8-10 people**

### **Floating Dessert Platters**

- Buttery Lemon Curd Tartlets
- Almond Frangipani Raspberry Tartlets
- Salted caramel tartlets topped with chocolate ganache and caramel popcorn

**\$60 per dozen – minimum order per variety 2 dozen**

**\*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.**

**\*Please note that a surcharge is applied on Sundays and Public Holidays.**

