

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.

For Orders and Quotes phone (03)9822 8849. Email: tartinegourmet@gmail.com

(GF) Gluten free (V) Vegetarian

The Grand 72 Piece Finger Food Platter

Serves 10 \$240 boxed or \$250 plattered

- Caramelized pear, blue cheese and walnut tartlet **(V)**
- Arancini - Arborio rice, roast pumpkin & peas 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)**



TARTINE



60 Piece High Tea Box

Suitable for morning or afternoon tea, corporate or social, Vegetarian options available **Serves 6-8 \$220**

- Egg, chives, aioli sandwiches cut in ribbons.
- Bacon cheddar & thyme tartlets.
- Spanakopita triangles.
- Arancini balls, parmesan, field mushroom, thyme and white wine with aioli.
- Buttermilk scones with dates, served with cream & Yarra Valley raspberry jam.

The Good Vegetarian - Vegetarian 48 Piece Finger Food Platter

Serves 6 \$160

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

Kid's Party Box

5 Varieties...6 pieces per child minimum 8 Children \$20 per head

- Margarita pizza (1)
- Ham & cheese toasties or Ham & cheese sandwiches (2)
- Arancini balls... Pumpkin & parmesan (1)
- Fruit Kebabs... Fresh seasonal fruit... skewered with marshmallow (1)
- House made Ginger bread Men (1)

Artesian Cheese Platter

Minimum 8 serves \$14 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 \$14.50 per serve

Seasonal fruits plattered with flare and imagination



TARTINE



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 \$240 or to reheat and serve with a red wine demi glaze \$230

Serves 8-10 people

Free Range Stuffed Chicken Breast Platter (GF)

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

\$130 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. \$240-\$250 (Subject to market price)

Serves 8-10 people

Floating Dessert Platters

- Italian lemon meringue tarts
- Salted caramel and chocolate tartlets, topped with caramel popcorn
\$54 per dozen – minimum 1 dozen per variety
- Red velvet cupcakes topped with cream cheese & rose petals
- Flourless Orange topped with a vanilla cream cheese & orange zest **(GF)**
\$48 per dozen – minimum 1 dozen per variety

***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.**

