

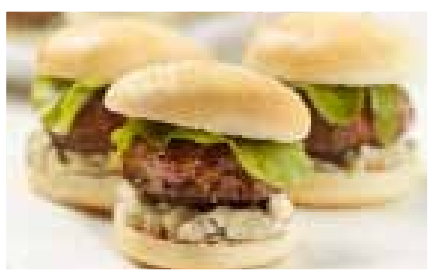
THE QUICK GUIDE TO PLANNING THE PERFECT FUNCTION

2-3 hours
6-8 pces per person

3-4 hours
8-10 pces per person

12 pces are recommended if the
function is a meal replacement

When you're ready to
order jump online at
www.blueprintcatering.com.au



MINI BURGERS

ORDER ONLINE

COLD CANAPÉS

(MINIMUM OF 25 BOXES PER FUNCTION)

1 Hour choose 6 canapé items

2 Hours choose 10 canapé items

3 Hours choose 13 canapé items

House made Sushi:

Nigiri (raw salmon / prawn/ omlette/ calamari)

Uramaki (chilli prawn / vegetarian

Chumaki (teriyaki chicken/ salmon / tuna / vegetable)

(Served with soya sauce, wasabi & pickled ginger)

Crab and almond risotto cakes with citrus aioli

Atlantic salmon rolled in a savory spinach & chervil crepe
with spicy lime sambol

Spiced Macadamia hoi sin chicken balls accompanied
with a chilli coriander dipping sauce

Rare beef roll with horseradish cream, sprouts, mixed vegetables
and toasted sesame seeds

Mini burgers (beef or chicken) with tomato, tasty cheese coral lettuce served
in a toasted bun

Mini buckwheat blinis with crème fraiche chives smoked salmon / turkey
with egg mayonnaise, sweet mustard & oregano leaves

Mini rice paper rolls with satay chicken, prawn or vegetarian served
with Asian dipping sauce

Peking duck pancake rolled with cucumber, celery & spring onions

Prosciutto grissini

PLATTER ENHANCERS (PLATTERS SERVE APPROX 10 PEOPLE)

ANTIPASTO PLATTER

Consisting of prosciutto, spicy salami & smoked salmon with roasted arti-
chokes, marinated bocconcini, kalamata olives, green olives, stuffed pep-
pers, balsamic onions, dried tomatoes, frittata, grilled marinated eggplant &
zucchini served with cristini and fresh bread

COLD CUTS MEAT PLATTER

Spicy Hungarian salami, roast beef, smoked turkey & virginain ham

CHEESE PLATTER

Award winning cheese from gippsland chosen for their superior quality
texture & well rounded flavours. Wattle Valley Double brie Wattle blue
mystique & Yea club cheddar vintage accompanied with dried and fresh
seasonal fruits served with lavoche bread, quince paste and water crackers

DIPS PLATTER

Hommus,tzatziki & smoked trout dips served with naan & Pete Boule dark
rye breads

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ANTIPASTO PLATTER

ORDER ONLINE

HOT CANAPÉS

(MINIMUM OF 25 BOXES PER FUNCTION)

1 Hour choose 6 canapé items

2 Hours choose 10 canapé items

3 Hours choose 13 canapé items

Arancini balls with aborio rice, sundried tomatoes rolled, crumbed & cooked until golden - brown

Mini calzones with pumkin & braised spinach

Mini gourmet pizzas with: caramelized pear & prosciutto, forest mushroom & goat chevre, bocconcini, basil & sundried tomatoes

Mini involtini filled with spinach, ricotta & chorizo

Mini tender lamb mince Koftas mixed with burghul & aromatic spices (complemented with spiced yoghurt)

Samosas (beef or vegetarian) served with sweet chilli sauce

Thai fish cakes filled with white fish meat, potatoes & spring onions and served with spicy lime caramel dipping sauce

Chicken tarragon pastries filled with diced breast fillet with tarragon butter and encased in a golden filo pastry

Gourmet party pies (meat or vegetarian varieties)

PLATTER ENHANCERS (PLATTERS SERVE 8 -10 PEOPLE)

ANTIPASTO PLATTER

Consisting of prosciutto, spicy salami & smoked salmon with roasted artichokes, marinated bocconcini, kalamata olives, green olives, stuffed peppers, balsamic onions, dried tomatoes, frittata, grilled marinated eggplant & zucchini served with cristini and fresh bread

COLD CUTS MEAT PLATTER

Spicy Hungarian salami, roast beef, smoked turkey & virginain ham

CHEESE PLATTER

Award winning cheese from gippsland chosen for their superior quality texture & well rounded flavours. Wattle Valley Double brie Wattle blue mystique & Yea club cheddar vintage accompanied with dried and fresh seasonal fruits served with lavoche bread, quince paste and water crackers

DIPS PLATTER

Hommus,tzatziki & smoked trout dips served with naan & Pete Boule dark rye breads