

# Amelie Catering

## Grazing boards

### Charcuterie Board (serves 10)

Cured meats, lemon myrtle olives, variety of hard and soft cheeses, candied nuts, pickles, gherkins, breadsticks, fig preserve, crackers and sliced baguette.

Full: \$150      Half: \$75

### Fruit platter (serves 10)

Assortment of fruits including watermelon, pineapple, strawberries, rockmelon, kiwifruit, and passionfruit. The selection of fruit may be subject to change with seasonal availability.

Full: \$75      Half: \$40

### Dips and cheese grazing platter (serves 10)

Assortment of celery sticks, carrots, cucumber, red capsicum, marinated olives, variety of cheeses, breadsticks, crackers and 2 homemade dips.

Full: \$120      Half: \$60

### Burrata board (serves 10)

Whole La Delizia Burrata's, lemon, extra virgin olive oil, salt & pepper, sliced Roma tomatoes, sliced red onion, mixed leaves, ripped basil, pesto, and sliced baguette.

Full: \$100      Half: \$50

The logo for Amelie Catering, featuring the word "Amelie" in a stylized, cursive, yellow font.

# Savoury Canape

\$ Price per single serve

Mini baguette, smoked chicken breast, spinach, brie cheese, salsa verde \$5

Mini baguette, smoked ham, lettuce, tomato, mozzarella, balsamic glaze \$5

Tomato bruschetta with Persian feta, balsamic glaze \$6 (gfo,v)

Tempura Shark Bay whiting with chips, lemon dill aioli \$10

Balinese chicken skewers, with sambal mayonnaise \$7

Mushroom arancini with truffle aioli \$7 (v)

Potato and cheese croquettes, dipping sugo salsa \$7 (gf,v)

Wagyu beef brisket gnocchi, spinach, mushroom truffle sauce pecorino bowls \$10

Creamy tomato gnocchi with spinach, pecorino bowls \$8 (gfo,v)

Pork, fennel and chorizo meat balls with rich tomato, basil sugo \$5

Savoury tartlets , harissa pumpkin, spinach, goats' cheese \$6 (gf,v,)

Garlic chilli prawn spoons \$6 (gf)

Smoked salmon, creme fraiche, dill roquette mini bagels \$7

Kingfish crudo spoons served with tigers' milk \$10 (gf)

Asian tuna tartare on crispy wontons \$8 (gf)

Homemade pork and chorizo sausage rolls \$6

Spinach and ricotta sausage rolls \$5 (v)

Quiche Florentines \$5 (v)

Smoky BBQ Pulled pork and slaw mini charcoal brioche \$8

Mini prawn brioche, iceberg lettuce, sweet chilli or siracha mayonnaise \$8

Slow cooked lamb shoulder and mint jelly brioche \$8

4 x cheese arancini with chilli jam \$7 (gf,v))

Lamb koftas with tahini sauce \$7 (gf)

Caprese skewers with balsamic glaze \$5 (gf,v)

Chunky beef cocktail pie \$5

Mini beef fillet tartlets, mash potato, horseradish mayonnaise \$10

Lasagne croquette with tomato sugo \$8

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# Sweet canapes

\$ Price per single serve

Sweet Macrons \$5

Portuguese tarts \$6

Lemon meringue tartlets \$5 (gfo)

Caramel cream chocolate tarts, whipped cream,  
strawberry \$6

Mini baked cheesecakes \$5 (gf)

Fresh fruit skewers \$4 (gf)

Chocolate mousse jars \$7 (gf)

Mini stuffed donuts

( Salted caramel, Nutella, Jam) \$5

We can cater for most dietary requirements including  
gluten free, vegetarian, vegan and dairy free. Please note  
additional charges may be applied

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