

DEAKIN LAKEHOUSE

FINGER FOOD SELECTION 2015 - 2016

You can put together your function menu from the following options:

HOT & SAVOURY

- curried vegetable samosas with yoghurt raita dipping sauce
- prawns wrapped in twisted wonton wraps with sesame, soy & ginger dipping sauce
- mini vegetable spring rolls with sesame & ginger Asian dipping sauce
- mixed deep fried yum cha: vegetarian & seafood (counts as 2 choices)
- fish n chips: tempura whiting on a bed of crisp fried chips w fresh tartare
- petite arancini: cheese & herb risotto balls served with tomato chilli jam (gluten free)
- falafel: mini spiced chickpea & herb balls served with hommus (gluten free available)
- salt & pepper calamari & crumbed prawns on fries w fresh tartare (counts as 2 choices)
- mini "pizza" bruschettas w vegetarian antipasto & two cheese topping
- home style sausage & vegetable rolls made w Otway free range pork & beef
- mini gourmet quiches with selection of vegetarian fillings in free range eggs
- mini gourmet pies - *our selection* from our seasonal range of ingredients
- ricotta, pesto, tasty cheese and spinach pastry pinwheels
- roast pumpkin, ricotta & caramelised onion tarts
- spinach & feta pastizzi pastries topped w black pepper and egg glaze

THE COOL ALTERNATIVES

- Tokyo rolls (nori rolls) - vegetarian or seafood or combination (gluten free available)
- duo of Lakehouse dips, served with Turkish bread topped in napoli & parmesan
- mini toasts w chilli prawns & coriander mayo
- mini potato roestis topped w chilli prawns & fresh herb mayo (gluten free)
- mini potato roestis topped w antipasto relish, fetta, and caramelised onion (gluten free)
- petite tortilla wraps: locally smoked ham, cheese, red onion, ricotta & baby lettuce
- petite tortilla wraps: free-range chicken, fetta, tomato, fresh mayo & mixed lettuce
- Tasmanian brie cheese with fresh & dried fruits and crackers (some gluten free)
- platter of mini sweet selections (counts as 2 choices)
- platter of mini Danish pastries (counts as 2 choices)
- petite savoury cheese & onion scones topped with sour cream and chives
- Devonshire style mini scones w jam, berries and whipped cream
- mini gourmet salad rolls: 2 varieties (light buffet or working lunch options only)
- mini open Danish sandwich platters with a variety of meat, seafood or vegetarian toppings (light buffet or working lunch options only)
- sourdough & wholemeal sandwich platters (light buffet or working lunch options only)

The number of menu selections you choose will depend on the number of people attending, the type of function, and the price per head for your function. We are happy to discuss this with you at any time: call Simone on (03) 522 71273 or email simoneha@deakin.edu.au,