

Toast Espresso Catering finger food Selection

Our Chef will be able to offer advice as to what is possible for your style and size of function.

Prices for the Finger food menu are estimates only for groups over 10 and are based on a self-serve, pickup basis. Delivery, travel and staff will add to the cost if required.

Some hot items may require a staff member to prepare on site, serve and clean up.

Deadlines – For functions with **less than 24 hours' notice** please call to confirm your first choices are available at short notice. *We will always do our best to offer a solution for your lastminute catering needs and offer what we can.*

Cancellations - Once the quantity has been confirmed this will be the be charged amount. Last minute pull outs are the responsibility of organisers.

Minimum of 10 people. Items subject to availability	No of guests	Per Item	Price
Moroccan Lamb Balls with Cumin Yoghurt.		3.00	
Puff pastry with Caramelise onion, fetta, continental parsley and baby spinach.		3.50	
Frittata cubes with leg ham, chorizo or vegetarian		2.00	
Yamba King Prawn Wontons with Lime and Sweet Chilli Dipping Sauce.		4.00	
Rice Paper rolls served with dipping sauce: choose from Soy Chicken, Duck, prawn or vegetarian from		3.00-4.00	
Smoked Salmon on mini Corn Fritters with baby spinach and parmesan onion cream.		4.00	
Grazing Board – mixture of cheese, dips, cold meats, fruit etc		10.00	
Antipasto platter: A selection of Homemade dips, served with toasted Turkish bread croutons, Kalamata olives, marinated feta cheese, crumbled zucchini fritters, green beans, rock melon with prosciutto.		5.00 minimum 10	
Asian Style Grilled Chicken Balls with Sweet Chilli and Soy dipping sauce.		2.50	
BBQ Chicken Skewers with homemade Satay sauce – or Noc jam dipping sauce.		3.50	
Arancini – Pumpkin Risotto Balls in breadcrumbs served with Aioli		3.00	
Home-made Chicken Sausage Rolls with Lemon and Thyme seasoning in Puff Pastry with Poppy Seeds.		3.00	
Grilled Chorizo Sausage on Kipler potato discs served with Kalamata Olive Tapenade and Roast Capsicum.		2.50	
Vine ripened Tomato discs with Bocconcini and Basil Pesto		2.00	
Fish and Chip Cones – fresh fish available (eg. Blue Eye, Snapper,		Market	

Flathead or Jewfish) with our home made Lime Mayonnaise		price	
Selection of Sushi with Wasabi and Picked Ginger and Soy Sauce pieces		tba	
Salt and Pepper Calamari with Lime and Sweet Chilli Sauce		4.00	
Pork, Beef or Chicken Sliders on Brioche Buns with Slaw, Mayo & Sriracha Sauce		10.80	
House Made Chicken and Duck Spring Rolls with Chilli Plum Sauce.		4.00	
Bite size pieces of flat bread with Slow Roast Lamb served with hummus, tomato, cucumber and radish.		6.50	
Hokkein Noodle Boxes with a choice of either Beef, Chicken or as a vegetarian dish. Stir fried fresh vegetables, garlic, soy, oyster sauce, and ginger.		6.00 sm 10.50 lg	
Yamba King Prawns with Home made Mayonnaise		Market price	
Karaage Chicken pieces with Sriracha Mayo		4.50	
Local North Coast Oysters served with Soy and Ginger dipping sauce.		3.00 ea	
Pork Tonkatsu mini sandwich with Wombok & Bulldog (BBQ) Sauce		2.50	
Yamba King Prawn Toast with Lime Mayo & Dill		4.00	
Gruyere & Blue Cheese Choux Pastry Puffs		tba	
Duck Rillettes with Remoulade on Toasted Turkish bread		tba	
Homemade Potato Focaccia with Anchovy/Pesto and Tomato		tba	
Baby Bocconcini & Pickled Peach – when in season		tba	
Slow cooked Beef Brisket on Duck Fat Potato hash & baby Spinach & Chipotle Mayo		tba	
Rare Roast Beef Cappaccio with pickled Cucumber, Parmesan & Anchovy Mayo		tba	
Crispy Potato Skins filled with Burnt Onion Cream & Chives		4.00	
White Anchovy in Olive Oli, Dukka and toasted Turkish Bread			
Shallot pancake roll with Smoked Salmon Mascarpone cheese and toasted sesame seeds.		3.00	
Delivery – Grafton and South Grafton		15.00	
PAYMENT DETAILS – CASH, EFTPOS/CREDIT CARD IN PERSON OR OVER PAYMENTS VIA CREDIT CARD AVAILABLE (1% Credit card charge applies) DIRECT DEPOSIT Toast Espresso BSB 637000 Acc No. 725469152 INVOICING on request		TOTAL	
The Confirmed quantities will be billed to clients. Last minute pull outs are the responsibility of organisers.			

Catering Extras

- We can also provide staff for your event, serving food, drinks and the cleaning up afterwards.
- The Toast Espresso venue can be book out for a private event.
- We also have a number of items which may be hired if required for events, with or without our catering.

Category	Item	Qty
Service Team members	Junior team members senior team members Chef	
Glasses	champagne	
	Red wine	
	white wine	
	water glasses	
Cutlery	knives	
	forks	
	spoons	
	teaspoons	
	tongs	
	serving spoons	
Table ware	side plates	
	dinner plates	
	bowls	
	salt and pepper	
	wine coolers	
Equipment	Urn	
	Sandwich Press	
	Rotary Toaster	
Linen	Table Cloths square	
	Table cloths rectangle	
	Cloth napkins	
Furniture	Trestles tables	
Toast Espresso Room Hire	Exclusive use of the Top section of Toast for Breakfast or Lunch. For a minimum of 20 guests.	
Week day evening	Exclusive use of Toast after hours with pre catered food. Minimum purchase \$1200	
Saturday evening	Exclusive opening of Toast Espresso for an evening function with cooked meals. Minimum purchase \$1500	
Room use with non service catering	price negotiable	