



B L A Z I N G
S T U M P H O T E L

Finger Food Function Menu

***THE BLAZING STUMP OFFERS A VARIETY OF DIFFERENT FINGER FOOD AND
PLATTER OPTIONS TO SUIT THE TYPE OF FUNCTION YOU ARE CATERING
FOR.***

***EVENING FUNCTIONS REQUIRE A MIN \$10 PER HEAD
INDIVIDUAL PLATTERS ARE AVAILABLE FOR DAY TIME MEETINGS & SMALL
FUNCTION GROUPS***

***FOR OPTIONS AVAILABLE PLEASE CONTACT THE FUNCTION
CO ORDINATORS JO OR PHIL.***

\$2 SELECTIONS

CRISPY FISH COCKTAILS



White flaky fish dipped in a delicious golden tempura batter.

MARINATED CHICKEN DRUMMETTES



Delicious oven roasted chicken drumstick portions marinated that taste as good as they look.

DIP PLATTER



Trio of dips accompanied by seasonal vegetables

GARLIC POTATO WEDGES



Seasoned potato wedges tossed with crispy bacon pieces, garlic, shallots & tasty cheese, served with sour cream & sweet chilli sauce.

MINI BEEF DIM SIMS



Cocktail size beef pieces mixed with a variety of vegetables and wrapped in a traditional Dim Sim pastry casing.

COCKTAIL SAUSAGE ROLLS



Savoury beef wrapped in puff pastry & baked till golden, served with a tangy tomato sauce.

\$2 SELECTIONS

MINI QUICHE



Crispy pastry cases with an assortment of sundried tomato, bacon or spinach in a fluffy egg filling.

PIZZA SLICE



House made pizza with fresh garden vegetable, honey ham & spicy salami topped with mozzarella on a tomato herb sauce.

COCKTAIL PIES



Premium beef in rich gravy encased in a crisp golden pastry.

COCKTAIL VEGETARIAN SAMOSAS



Crispy filo triangles filled with curried vegetables.

COCKTAIL SPRING ROLLS



Asian spring vegetables wrapped in traditional pastry & fried till golden, served with a soy or sweet chilli dipping sauce.

\$3 SELECTIONS

COCKTAIL CHICKEN SATAY SKEWERS



Chicken portions oven baked in tasty homemade satay sauce and served on skewers.

SPICY MALAYSIAN RENDANG MEATBALLS



Tasty mix of lean beef and Malaysian spices which are formed into meatballs and cooked to perfection served with a tangy BBQ dipping sauce.

SALT & PEPPER SQUID



Pineapple cut calamari pieces marinated and dusted with our own house spice mix. Cooked till golden & tender, served with a garlic aioli.

CALIFORNIAN ROLLS



Smoked salmon & spring vegetables wrapped in a fluffy white rice & seaweed paper. Served with a sweet soy dipping sauce.

MINI BEEF MIGNONS



Eye fillet of beef wrapped in a rasher of bacon & grilled to medium served with a BBQ peppered dipping sauce.

TEMPURA VEGETABLES



Seasonal vegetables fried in a delicate tempura batter until golden crisp.

\$3 Selections

GOURMET MINI PIE'S



House made pies

(4 varieties available please discuss with function coordinator)

- *Beef & red wine & mushroom pies in a golden puff pastry case*
- *Tandoori*
- *Chicken vegetable*
- *Traditional shepherds*

MIXED SAVOURY VOL AU VENTS



Mini pastry cases filled with an assortment of mushroom, sundried tomato or bacon in a creamy mornay sauce.

CRUMBED PRAWN CUTLETS



Butter flied prawn cutlets with Panko bread crumb, cooked until golden, served with tartare sauce & lemon wedges.

GOURMET PIZZA



An assortment of premium toppings of prosciutto, pepperoni, ham, feta cheese, roasted seasonal vegetables. Topped with mozzarella cheese, on a rich tomato & herb sauce.

\$4 SELECTIONS

FRESH OYSTERS



Fresh from the market, served natural with lemon wedges.

FRESH PRAWNS



Fresh from the market, peeled & ready to enjoy & served with our tangy cocktail sauce.

OYSTERS KILPATRICK



Fresh from the market, topped with a rasher of bacon in a rich Kilpatrick sauce & grilled.

HONEY BATTERED PRAWNS



King prawn cutlets in a light honey batter fried till golden & served with a honey, sesame & sweet chilli dipping sauce.

COCONUT CRUMBED PRAWNS



King prawns dusted with fresh bread crumbs & shredded coconut, cooked to a golden crunch, served with tartare sauce & lemon wedges.

SUSHI



An assortment of bite size Japanese delights.

SAVOURY SALMON BOATS



Crispy pastry cases filled with a smooth cream cheese & chive and smoked salmon mousse. Finished with capers & lemon zest.

COLD PLATTERS

One platter serves 15 - 20 people as an appetiser

MIXED SANDWICH PLATTER



*Chicken Breast with Basil Pesto & slices of fresh roma tomato
Tasty Cheese, Ham off the bone & Sweet Mustard Pickle
Tuna, avocado, lemon, dill & mayonnaise
Fresh Egg, Lettuce & Mayonnaise
Freshly roasted Beef, wholegrain mustard & roma tomato
Tasty cheese, Lettuce & roma tomato with Basil Pesto
Avocado & sliced Turkey*

\$49.00 per platter

SEAFOOD PLATTER



*Market fresh Oysters, Australian King Prawns, Smoked Salmon
and Marinated Mussels. Presented with fresh lemon and a
Seafood Dipping Sauce. The highlight of any function!*

\$149.00 per platter

VEGETABLE PLATTER



Cold Vegies, fresh & crisp, cut & arranged:

*Carrots, Celery, Mushrooms, Mini Roma Tomatoes, Cucumber
and Capsicum served with an avocado dip*

\$49.00 per platter

FRESH FRUIT PLATTER



*A selection of the following fresh in season fruits:
Kiwi Fruit, Strawberries, Pineapple, Cantaloupe, Watermelon
and Grapes*

\$59.00 per platter

(price and fruit selection dependant on seasonal availability)

CHEESE AND FRUIT PLATTER



*A selection of fine Australian cheeses including Brie, Mild Blue
Vein, Vintage Cheddar and Jarlsberg accompanied with water
crackers, fresh strawberries and grapes*

\$59.00 per platter

COUNTRY STYLE CHICKEN AND HAM PLATTER



*Sliced premium leg ham surrounded by chilled roasted seasoned
chicken pieces*

\$49.00 per platter

HOT PLATTERS

One platter serves 10 - 15 people as an appetiser

AUSSIE PLATTER



A selection of party pies, sausage rolls, crumbed calamari, chicken bites, beef and chicken satay skewers. Served with tomato and BBQ sauce.

\$49.00 per platter

SEAFOOD PLATTER



Tempura whiting fillets, battered prawns, crispy fish cocktails, prawn sticks, salt & pepper squid and crumbed calamari. Served with potato wedges, tartare and sweet chilli sauces.

\$99.00 per platter

ASIAN PLATTER



Cocktail spring rolls, curry puffs, samosas, mini dim sims and Asian money bags served with soy sauce and prawn chips

\$59.00 per platter

PASTRY PLATTER



Party pies, party sausage rolls, party pasties, mini quiches and mini vol au vents served with tomato sauce

\$59.00 per platter

ORDER FORM

POINT OF CONTACT: _____

HOME NO: _____ MOB NO: _____

DATE, TIME & THEME OF FUNCTION: _____

EXPECTED NUMBER OF GUESTS: _____

PRE SELECTED MIXED PLATTERS

ALLOW 2 PLATTERS PER 10 PERSON AS A SNACK AND 4-5 PLATTERS AS A MAIN MEAL

SIMPLY INDICATE HOW MANY PLATTERS OF YOUR PREFERRED CHOICE YOU REQUIRE

PLATTER TYPE	PRICE	QTY
MIXED SANDWICH PLATTER	\$49.00	
FRESH SEAFOOD PLATTER	\$149.00	
VEGETABLE PLATTER	\$49.00	
FRESH FRUIT PLATTER	\$59.00	
CHEESE AND FRUIT PLATTER	\$59.00	
COUNTRY STYLE CHICKEN AND HAM PLATTER	\$49.00	
AUSSIE PLATTER	\$49.00	
CRUMBED SEAFOOD PLATTER	\$99.00	
ASIAN PLATTER	\$59.00	
PASTRY PLATTER	\$59.00	
CHEFS SPECIAL	\$49.00	

DESIGN YOUR OWN PLATTERS

THE FOLLOWING LIST OF ITEMS ALLOWS YOU TO CHOOSE THE FOOD ITEMS TO FORM YOUR OWN PLATTERS.

MINIMUM OF 5 CHOICES

EACH PRICE IS FOR 1 PIECE. ALLOW 5 PIECES PER PERSON AS A SNACK AND 10-12 PIECES AS A MAIN MEAL

SIMPLY INDICATE HOW MANY SERVES OF YOUR PREFERRED CHOICE YOU REQUIRE

E.G.

PLACING A 1 IN THE QTY BOX, WILL GET YOU 1 PIECE OF THAT PARTICULAR FOOD ITEM PER PERSON

<i>FINGER FOOD ITEM</i>	<i>PRICE</i>	<i>QTY</i>	<i>FINGER FOOD ITEM</i>	<i>PRICE</i>	<i>QTY</i>
<i>CRISPY FISH COCKTAILS</i>	\$2		<i>GOURMET MINI PIES SHEPHERDS</i>	\$3	
<i>MARINATED CHICKEN DRUMMETTES</i>	\$2		<i>GOURMET MINI PIES BEEF BURGUNDY</i>	\$3	
<i>DIP PLATTER</i>	\$2		<i>GOURMET MINI PIES TANDOORI</i>	\$3	
<i>GARLIC POTATO WEDGES</i>	\$2		<i>GOURMET MINI PIES CHICKEN & VEGETABLE</i>	\$3	
<i>MINI BEEF DIM SIMS</i>	\$2		<i>CRUMBED PRAWN CUTLETS</i>	\$3	
<i>COCKTAIL SAUSAGE ROLLS</i>	\$2		<i>GORMET PIZZA</i>	\$3	
<i>COCKTAIL SPRING ROLLS</i>	\$2		<i>FRESH OYSTER</i>	\$4	
<i>COCKTAIL QUICHES</i>	\$2		<i>FRESH PRAWNS</i>	\$4	
<i>COCKTAIL PARTY PIES</i>	\$2		<i>OYSTER KILPATRICK</i>	\$4	
<i>PIZZA SLICE</i>	\$2		<i>HONEY BATTERED PRAWNS</i>	\$4	
<i>COCKTAIL VEGETABLE SAMOUSAS</i>	\$2		<i>COCONUT CRUMBED PRAWNS</i>	\$4	
<i>COCKTAIL CHICKEN SATAY SKEWERS</i>	\$3		<i>SUSHI</i>	\$4	
<i>SPICY MAYLASIAN MEATBALLS</i>	\$3		<i>SMOKED SALMON SAVOURY BOATS</i>	\$4	
<i>SALT & PEPPER SQUID</i>	\$3				
<i>CALFORNIAN ROLLS</i>	\$3				
<i>MINI BEEF MIGNON</i>	\$3				
<i>TEMPURA VEGETABLES</i>	\$3				
<i>MIXED SAVOURY VOL AU VENTS</i>	\$3				