

BOSS
CATERING

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Mildura Adelaide Melbourne



Mini Meal Food Bowl's



Mini Meal Style

Food Bowls: Are high quality & disposable product with much visual appeal and offer guest's the convenience of mobility all in a palm sized tray.

Polpette (handmade meat balls) with basil pesto, pecorino & arugula

Wildfire spiced tender beef barbeskews on rainbow salad (GF)

Prawn, chicken & grated haloumi barbeskews with sweet chilli & spring onion (GF)

Spiced lamb rack with eggplant caviar and Mediterranean salad or couscous salad (GF)

Twice cooked pork belly with smoked salt crackling, fig syrup, red cabbage & snow pea sprouts (GF)

Frittata with zucchini/mushroom with 3 bean salad, topped with hommus (GF)

'Nam Chou' salad with shredded chicken, julienne capsicum/carrot, iceberg lettuce & thai vinaigrette (GF)

Beef lasagne served with Mediterranean salad, topped with parsley pesto!

Thai beef salad with julienne of vegetables, mixed asian greens and sweet/sour vinaigrette

Roasted pumpkin soup served with fried sage, sweet chilli (optional) and Danish feta!

Piri Piri chicken served on crisp iceberg/Spanish onion salad, topped with mint yoghurt

Mushroom risotto with mint peas and fried leek (Veg.) (GF)

Mignon beef burgers with jarlsberg, onion, rocket, peppers, three mustard mayo & crispy fries!

Thai red beef curry with sweet com, potato and lentil Dhal (GF)

Traditional Madras beef curry with potato, steamed beans & mint yoghurt chutney

Spiced chicken barbeskews on classic Caesar salad with baby coz

Homemade spring rolls served with iceberg lettuce and sweet chilli (V)

Salt'n'Vinegar fish with salted fries & rustic tartare!

Based on 30 guests min

Choose (3) \$30 Choose (4) \$40 **Choose (5) \$50** Choose (6) \$60 **Choose (7) \$70** Choose (8) \$80
Choice's from any of the **Food Bowl** selection's

Quantity Guide: Corporate Events Product Launches & Luncheons 3-5 items

Birthday Celebrations, Weddings and Dinners 5-8 items

(RT) = room temperature (C) = served cold (H) = served hot (W) = served warm (V) = vegetarian (GF) = gluten free (S) = sweet

Quality Napkins, serve ware & cutlery included

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Food Bowl Note: Food bowls are high quality, palm sized food trays that allow your guests to enjoy a 'mini meal' whilst remaining mobile. Food bowls also offer a more substantial morcel to traditional canapés. Prices include any chef(s)/kitchen staff required to service the menu for up to 4 hours onsite. Service staff are not included and are charged at \$35 per hour. One (1) staff member per 40 guests. Service time is for a minimum three (3) hours only with service time fee(s) beyond this being negotiable. Wherever speeches/presentations apply, a 30 minute window is also allowed. Equipment hire is not included.

Definition's



BARBESKEWS: Unique designed skewer, designed for ease of use and visual appeal. All and each our barbeskew products are handmade always very popular

FONTINA CAKE: is like a potato gratin, very thin/layered slices of potato, gruyere cheese, cream sauce, baked and served round.

MEDITERRANEAN SALAD NEST: mixed greens/olive/teardrop tomato/Danish feta wrapped with cucumber.

MARCHAND DE VIN SAUCE OR BORDELAISE SAUCE: classic French, red wine/shallot/garlic based sauce, quite rich and buttery.

RIATIA: Indian yoghurt accompaniment

ADANA KEBABS: Turkish inspired skewer/kebab with minced lamb/spices

CHERMOULA: Tunisian/Moroccan spice inspired marinade

HARISSA: Tunisian/Moroccan hot chilli sauce

SPORKS: High quality/disposable cross between fork & spoon.

PG: means per guest.

FOOD BOWLS: are high quality & disposable product with visual appeal that offer a mini meal style dish all with the convenience of a palm sized tray

DAHL: traditional Indian accompaniment made with split lentils/Indian spices

ROUILLE: traditional French sauce, reddish/brown in colour usually made with peppers/garlic/breadcrumbs

TARINI RINGS: crisp round shaped rings infused with either chilli or fennel

WHITE PANKO CRUMBS: Japanese style crumbs made from white crustless bread using varied technique to that creates are more /flake' like crumb

ARANCINI BALLS: Means 'little orange' and predominantly incorporates rice & chesses, served fried and often resemble a little orange! ☺

TRAMAZINI: refers to process of preparing fillings, similar to club sandwiches, served crustless and either pointed or finger shaped

GLUTEN: is a protein component of wheat, rye, barley & oats and derivatives of these including triticale and malt. It gives regular breads it's elasticity & softness

WHOLEGRAIN: grains are rich in dietary fibre, starch, protein, vitamins & minerals, generally low in fat and contain no cholesterol

BURGUHL: is a rice staple, light and tasty

EDAMAME BEANS: young soy bean, green in colour, firm in texture