

juju catering



Melbourne Cup



Menu



FINGER FOOD BY THE DOZEN

Cold Selection

Per dozen

Chinese duck pancakes with cucumber and hoi sin sauce (df)	\$39.90
Goat cheese tartlet with cream cheese and onion jam (v)	\$37.90
Cherry tomato and duo of olives skewer (gf)(df)(v)(vg)	\$33.90
Buttery mushrooms and sage tartlet topped with micro herbs (v)	\$39.90
Baby corn fritter with spiced avocado and crisp prosciutto	\$29.90

Hot selection

per dozen

Cocktail beef pie served with tomato sauce	\$29.90
Pork and fennel sausage roll served with tomato sauce	\$29.90
Buffalo chicken drumette served with Ranch dipping sauce	\$45.90
Gourmet spinach and cheddar cheese quiche (v)	\$33.90
Chicken, porcini mushroom and black truffle oil gourmet sausage roll	\$31.90
Pan roasted mushrooms, leek, vintage cheddar and thyme gourmet quiche (v)	\$45.90
Tender Angus beef with white wine and black peppercorn gourmet pie	\$42.90

FINGER FOOD PACKAGES

Minimum 15 serves

Trifecta - cold	\$11.50
Ham, Cheddar cheese and hot English mustard in a baby roll	
Chinese duck pancakes with cucumber and hoi sin sauce (df)	
Goat cheese tartlet with cream cheese and onion jam (v)	
Trifecta - hot	\$7.50
Beef party pie served with tomato sauce	
Pork and fennel sausage roll served with tomato sauce	
Gourmet spinach and cheddar cheese quiche (v)	
Quinella - cold	\$12.90
Chinese duck pancakes with cucumber and hoi sin sauce (df)	
Hand rolled vegetarian rice paper roll filled with fresh seasonal vegetables, vermicelli noodles served with dipping sauce and crushed peanuts (gf)(df)(v)(vg)	
Cherry tomato and duo of olives skewer (gf)(df)(v)(vg)	
Buttery mushrooms and sage tartlet topped with micro herbs (v)	
Quinella - hot	\$12.90
Buffalo chicken drumette served with Ranch dipping sauce	
Gourmet spinach and cheddar cheese quiche (v)	
Homemade Arancini served with capsicum and chilli jam(v)	
Pork and fennel sausage roll served with tomato sauce	

prices ex gst

DIETARY FINGER FOOD PACKAGES

Minimum 5 serves

- Cold Gluten Free canape package** **\$9.90**
Hand rolled vegetarian rice paper roll filled with fresh seasonal vegetables, vermicelli noodles served with dipping sauce and crushed peanuts (gf)(df)(v)(vg)
Cherry tomato, bocconcini and basil skewer (gf)(v)
Carrot and parsnip fritters topped with whipped feta and micro herbs (gf)(v)
- Hot Gluten Free canape package** **\$14.90**
Chicken, coconut and ginger meatballs with a chilli soy dipping sauce (gf)(df)
Sugar cane prawn stalk with chilli soy dipping sauce (gf)
Signature Gluten Free Angus beef slider with red onion, tomato relish and tasty cheese
- Hot and cold Gluten Free canape package** **\$16.90**
Hand rolled vegetarian rice paper roll filled with fresh seasonal vegetables, vermicelli noodles served with dipping sauce and crushed peanuts (gf)(df)(v)(vg)
Herbed baby frittata topped with salmon mousse and fried capers (gf)
Signature Gluten Free Angus beef slider with tomato relish and bocconcini
Lamb kofta skewer with garlic yoghurt dipping sauce (gf)

NIGHT WATCH PLATTER SELECTION

Minimum 10 serves (not applicable for platter option)

- Fresh seasonal fruit platter – serves 9 to 15 guests** **\$68.90**
Local seasonal fresh fruits cut in small pieces (gf)(v)(df)(vg)
- Greek style oven roasted chicken** **\$17.90**
Slow roasted marinated chicken pieces served with our Village salad, crusty rolls and butter portion
- Cheese, fruit and nuts platter** **\$11.90**
A selection of local and imported soft and hard cheeses, crimson grapes, berries, dried fruits and nuts served with sourdough baguette and crackers (v)
- Nori rolls and stuff (3 pieces pp)** **\$7.80**
Minimum 20 serves
Handmade teriyaki chicken, salmon, vegetarian nori rolls and kimbap served with edamame, pickled ginger, wasabi and soy (gf)(df)
- Mexican Fiesta platter** **\$13.90**
Corn chips with cherry tomato and jalapeno salsa, guacamole, sour cream and sumac crusted tortilla chips (v)
- Trio of dips and crudité platter** **\$8.50**
Homemade dips served with carrot and celery batons, corn chips and crispy Lebanese flatbread wedges (v)
- Mediterranean Feast platter** **\$13.90**
Spanish chorizo, marinated olives, Sopressa salami, grilled eggplant, roasted beetroot and yoghurt dip, fried haloumi served with flat breads, grainy sourdough baguette and grissini

prices ex gst

ALMANDIN SWEET CORNER

Minimum 6 serves (not applicable for platter option)

Cox plate sweet treats platter	\$35.90
<i>15 selected pieces of sweets</i>	
A collection of chocolate custard and vanilla custard filled mini profiteroles and mini homemade vanilla custard tartlets	
Mini fruit skewer	\$2.90
Grapes, strawberry and orange segment topped with Juju trail mix (gf)(v)(df)(vg)	
French vanilla baby custard tart	\$3.90
Golden shortcrust pastry filled with spiced egg custard and cinnamon	
Mini chocolate and vanilla profiteroles	\$1.90
Chocolate or Vanilla filled choux pastry	
Petite bite size slices	\$1.90
Chocolate brownie; white chocolate and macadamia nut	
Superfood ball (v)(gf)(df)(vg)	\$2.90
Dates, nuts and honey covered in dark chocolate and rolled in coconut	
Fig, nuts and seeds petite slice (v)(gf)(df)(vg)	\$2.90

prices ex gst

One dozen complimentary profiteroles

For all orders over \$350.00 ex GST

Terms and Conditions

- All orders will be presented in disposable platters
- All orders must be placed by COB Friday 2nd November
- Any orders cancelled within 5 business days will incur 20% cancellation fee
- Any orders cancelled with less than 2 business days will 100% cancellation fee
- Delivery may arrive up to 2 hours prior to requested time
- We will endeavour to deliver your hot food as close as possible to requested delivery time

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orders@jujucatering.com.au
www.jujucatering.com.au

