

# grub street catering

## canapes

BBQ prawn stix w/ red chilli nahm jim\*

Mediterranean chicken stix w/ salsa verde drizzle\*

Grilled vegetable stix w/ pesto dressing [v]\*

Pork & lemongrass stix w/ grub's chili jam\*

Lamb back strap stix w/ yoghurt & tahini dipper\*

Mince pork crumble on grilled pineapple wedge

Cucumber rounds w/ sticky beef

Sang choi bao: pork, chicken & water chestnut or scallop & prawn\*

Fish cakes w/ mango & coriander salsa\*

Vietnamese rice paper rolls: chicken, duck or tofu

Nori rolls: tuna, Peking duck, avocado, pickled veg, salmon, crispy chicken or crab

Rare beef roulade w/ exotic mushrooms

Fresh shucked oysters: champagne & caviar or mirin & wasabi essence

7 spice seared beef crostini w/ grub's beetroot relish

Tartlets: caramelized onion & blue cheese or black olive & feta [v], egg & pancetta

Creamy salmon gravlax & dill pastries w/ fried capers

Melted cherry tomato pastries w/ herbed chèvre [v]

Mini corncakes w/ chorizo & grub's jalapeno jam

Polenta rounds w/ grilled seasonal veg & pesto [v]

Blinis w/ salmon gravlax & goat's cheese

Triple cream brie on lavosh crackers w/ grub's tamarillo relish [v]

Spanish manchego & carrot marmalade bites [v]

Thai pumpkin soup 'shots' ^

Empanadas: chicken, pork, beef or vegetarian [Mexican savoury pastries] \*

BBQ rosemary & thyme marinated lamb cutlets w/ tzatziki^

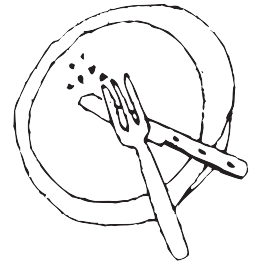
Seared scallops w/ grub's red pepper relish^

Snapper ceviche (lime cured fish) in witlof spoons^

S&P cuttlefish w/ lime aioli^

Mini fillet burgers w/ grub's beetroot relish^

Whiting & prosciutto roulade w/ eggplant puree^



## noodle / salad box ideas

BBQ prawn, herbs, vermicelli & nam jim dressing

Coconut chicken, shredded wombok, vermicelli & roasted peanuts

Rare roast beef, rocket & pecorino

Roasted root vegetables w/ cous cous & vincotto

Potato & corn salad w/ southern style BBQ chicken

Moroccan lamb [or chickpea] & sweet potato tagine w/ fig cous cous^

Lamb tagine w/ sweet potato & cous cous^

Thai chicken [or veg] curry w/ coconut rice^

## sweet treats / desserts

Cardamom & chilli choc pots

M+ chocolate brownie (70% dark couverture) [gf]

Lime tartlets

Macarons

Rum balls

Mini cupcakes

Grown-up rocky road w/ Turkish delight, pistachio & figs

Caramel chocolate slice

Mini crème brûlées: 5 spice, raspberry/white chocolate, chai^

Molten chocolate puddings w/ vanilla bean ice-cream^

Apple & ginger jelly w/ lychees & lime sorbet^

Poppy seed parfait w/ poached seasonal fruit^

Cheese platters w/ all the goodies and more

*\*heating instructions provided, heating facilities required, i.e domestic oven*

*^onsite chef required*

please note pricing supplied with quote, we can work to most budgets

[www.grubst.com](http://www.grubst.com)