

## Cold Finger Food

### Cocktail Vietnamese Rice Paper Rolls - \$1.20\*#

Filled with carrot, cucumber, rice noodles, fresh herbs and peanuts, served with sweet chilli and soy sauce



### Bruschetta - \$1.60\*\*

Golden baguette slices layered with goat's cheese, tomato and fresh basil leaves or olive, roasted tomato and fresh basil leaves

### Gourmet Sandwiches and Wraps - \$3.50 per round (2 slices of bread or 1 wrap)\*\*

Filled with a large variety of vegan and vegetarian fillings

### Mezze Plate - \$40.00 (serves 35)\*\*

With eggplant, red peppers, dolmades, marinated mushrooms, hummus, babaganoush, olives, Danish feta and Turkish toast

### Sumac Tomatoes - \$0.90\*#

Roma tomatoes roasted with sumac, a traditional Middle Eastern spice whose tangy flavour compliments the sweetness of the tomatoes



### Rainbow Quiche - \$1.20

A variety of quiche with fillings such as mushrooms, pumpkin, green capsicum, red capsicum, yellow capsicum, corn, eggplant and spinach. Also available hot

### Thai Salad Cups - \$1.20\*

Crispy wonton cups overflowing with fresh Asian vegetables and herbs, with a light soy and chilli dressing



### Pumpkin Hummus Dip - \$15.00 (30 serves)\*

Served with toasted pita triangles

### Mini Teriyaki Tofu Rolls - \$1.80\*

Fresh bread rolls filled with Teriyaki tofu strips, snow pea sprouts and oven roasted baby tomatoes, drizzled with soy mayonnaise

### Green Olive Dip - \$15.00 (30 serves)

with cornichons, parmesan, pine nuts and olive oil, served with toasted ciabatta

## Hot Finger Food

### Beetroot Haloumi & Asparagus with Balsamic Honey Mustard Dressing - \$0.90#

Roasted beetroot, grilled haloumi and blanched asparagus spears stacked on a toothpick and served with a dressing of balsamic vinegar, honey and seeded mustard



### Vegetarian Shortcrust Tarts - \$1.20\*

Shortcrust pastry cases filled with, eggplant, zucchini, mushrooms, Spanish onion and red peppers, topped with kumera mash

### Antipasto Pizza - \$1.20\*\*

Bite-sized rounds of pizza topped with sun dried tomato paste, olives, mushrooms, artichoke, parsley and coriander, easily made vegan by using soy cheese

### Pumpkin and Goat's Cheese Tarts - \$1.80

With caramelized onion in a light Shortcrust tart



### Samosa - \$1.60\*

Triangular puff pastry cases combining traditional Indian flavours such as turmeric, cumin, coriander and garam masala

### Mini Veggie Burgers - \$1.80\*

Patties made from chickpeas, rice and lentils, served in mini Turkish buns with tomato, soy mayonnaise and lettuce

### Vegetable Pies - \$1.60\*

Filled with • ratatouille vegetables • thai vegetable and coconut milk curry • creamy pumpkin and eggplant



### Dumplings - \$1.60\*

Steamed Asian style dumplings of • pumpkin and ginger • spinach, water chestnut and mushroom

### Indian Dahl on Mini Pappadams - \$1.20\*

Traditionally spiced lentil puree on Pappadams

### Mini Lentil Shepard's Pies - \$1.60\*

Shortcrust pastry cups filled with lentils and topped with potato mash

### Thai Noodle Boxes - \$2.90\*

Fresh rice noodles and vegetables with a light coconut milk sauce, served in traditional noodle boxes



### Spinach, Mushroom and Silken Tofu Triangles - \$1.60\*

A vegan take on the classic filo pastry triangles

### Mini Nachos - \$1.20#

Corn chips topped with spicy bean mix, melted cheese and guacamole

## Mains

*Creamy Pesto and Sun-dried Tomato Pasta - \$40.00 (5L)\*\**  
Vegan option available

*Indian Dahl with Steamed Basmati Rice - \$40.00 (5L)\**  
With cauliflower, chickpeas and fresh coriander

*Thai Vegetable Curry with Steamed Jasmine Rice-  
\$50.00 (5L)\*#*  
With pumpkin, broccoli and eggplant or red capsicum, cherry tomatoes, snow peas and baby corn

*Pumpkin and Goat's Cheese Risotto - \$50.00 (5L)#*  
Vegan option available

*Pizzas - \$17.50 (Large)\*\**  
With any requested topping

## Salads

*Steamed Vegetable - \$17.50 (5L)\*#*  
Lightly steamed beans, broccoli, cauliflower, squash and carrot with a soy, sesame, miso and wasabi dressing

*Roasted Mushroom, Caramelised Pear and Walnut Salad - \$17.50 (5L)\*#*  
Tossed through baby spinach with sun dried tomatoes

*Mushroom Risoni - \$22.50 (5L)\**  
Roasted, marinated and fresh mushrooms tossed through risoni pasta and fresh herbs, with a light balsamic dressing

*Asian Noodle Salad - \$22.50 (5L)\*#*  
With a coconut based dressing, fresh herbs and vegetables

*Roasted Vegetable Salad - \$22.50 (5L)\*#*  
Tossed in fresh rocket and balsamic vinegar

## Sweet Treats

*Scones with Jam or Marmalade - \$0.60\**

*Date, Treacle and Walnut Loaf - \$0.60\**

*Vegan Muffins – for large muffins \$1.20 for mini muffins  
\$0.60\**

• Raspberry and almond • Apple and cinnamon • Orange and poppyseed • Pesto • Pumpkin

*Cranberry & Walnut Oatmeal Cookies - \$0.90\**

*Vegan Peanut Brownies - \$0.90\**

*Lemon Polenta Triangles - \$1.10#*

*Strawberry Tofu Slice - \$0.90\**  
With a biscuit base and creamy tofu topping

*Fresh Seasonal Fruit Skewers - \$2.90\*#*

## Coffee

Rachel Clare can also provide café style coffee, cappuccinos, lattes and flat whites at \$1.90 per cup

# Catering Menu



Vegetarian and Vegan Catering  
Gourmet, low fat, nutritious, fresh  
and bursting with flavour

Rachel Clare caters for conferences, weddings and other celebrations, providing food from morning and afternoon tea, through to lunch, dinner and cocktail parties.

Rachel Clare can assist with party planning, equipment and staff\* hire, food delivery and food preparation for your event.

For finger food that can be simply re-heated by you, please see Rachel Clare's range of frozen foods which can be ordered on-line.

\*Staff hire is at a rate of \$30/hour

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