



Ruffles Catering

Signature Menus



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"Your Event - Our Passion"

0416 269 244

matt@rufflescatering.com.au



Cocktail Canapés

Cold

Bocconcini, Pesto & Roasted Tomato Tartlets (v)	\$3.20
Vietnamese Rice Paper Rolls (gf,v)	\$3.60
Thai Poached Prawns with Chili Shallot Salt (gf)	\$3.60
Corn Fritters with Smoked Salmon and Guacamole (gf)(v option)	\$3.60
Zucchini Haloumi and Mint Fritters with Tzatziki (gf,v)	\$3.60
Assorted Sushi with Soy & Wasabi (gf)	\$4.70
Assorted Finger Sandwiches (2 pieces pp)	\$6.50

Cocktail Canapés

Warm

Mini Spring Rolls with Soy and Sweet Chili	\$2.70
Asian Chicken & Chive Wontons with Soy	\$3.50
Seared Scallops on Spoons with Cauliflower Puree & Truffle Oil	\$3.70
Wild Mushroom Tarts in Puff Pastry (v)	\$3.60
Caramelized Onion, Goats Cheese & Thyme Tarts (v)	\$3.50
Spinach and Mushroom Arancini (v)	\$3.50
Saffron, Manchego and Fontina Arancini (v)	\$3.50
Barramundi Spring Roll with Sweet Chili	\$3.60
Organic Chipolata Sausages - Chicken or Veal/Lamb & Mint or Beef & Thyme with Sauce	\$3.30
Chili Beef Empanadas with Chipotle Mayo	\$3.70
Tandoori Chicken Skewers with Minted Yoghurt (gf)	\$3.80
Peking Duck Pancakes	\$3.80
Piri Piri Prawns tossed in Wok (gf)	\$3.70
Coconut Prawns with Mango Mayo	\$4.10
Pork Slider with Slaw on Brioche	\$5.50
Lemon, Oregano & Garlic Lamb Cutlets with Tahini Dressing (gf)	\$6.00





Grazing Board

\$20pp Min 10 Pax

Gourmet Cheeses

Creamy Brie, tangy Blue Cheese, sharp Cheddar and rich Camembert.

Fresh homemade Dips

Enjoy the rich and creamy Hummus, tangy Tzatziki, and zesty roasted Red Pepper dip.

Seasonal Fruits and Nuts

An assortment of fresh, Seasonal Fruits, complemented by a variety of Nuts, providing a perfect balance of sweetness and crunch.

Selection of Cured Meats

A curated selection of premium Cured Meats

Artisanal Crackers and Breads

Crispy Lavosh, Herbed Crostini, and freshly Baked Baguettes.

Noodle Boxes

\$7.00pp

Served with Jasmine / Basmati Rice, or Cous Cous

Moroccan Lamb Hotpot with Dates & Apricots (gf,v)

Chickpea, Tomato, Sweet Potato and Spinach Curry (gf)

Butter Chicken with Green Beans and Pappadums (gf)

Porcini Mushroom Risotto with Parmesan and Truffle Oil (gf,v)





Canapé Desserts

\$3.50 ea

Assortment of freshly made sweets

Lemon Curd Tartlets with Blueberries (available in meringues for GF)

Chocolate Brownies with Raspberries

Chocolate Mousse in Chocolate Cups

Dark Chocolate Rocky Road with Cherries, Almonds,
Pistachios and Goji Berries

Assorted Mini Gelati



Dinner Parties

Shared Plates or Buffet

3 canapés, 2 meats, 2 salads, 1 dessert \$75pp

Mains

Select 2

Lemon, Oregano & Garlic Lamb Backstraps with Tahini Yoghurt

Sticky Asian Salmon served with Coriander and Mint on Glass

Noodles

Slow Roasted Lamb Shoulder with Cumin and Mint served with

Pomegranate, Feta and Heirloom tomatoes

Eye Fillet crusted with Peppercorns, Rosemary and Thyme served with Mustards

Chicken Kiev marinated with Date, Green Olive & Oregano cooked in Wine & Treacle



Dinner Parties

Shared Plates or Buffet

3 canapés, 2 meats, 2 salads, 1 dessert \$75pp

Salads

Select 2

Brown Rice Salad with Sunflower Seeds, Capsicum, Cashews with Soy & Lemon Dressing (gf,v,vegan)

Roasted Beetroot, Sweet Potato, Pumpkin and Persian Fetta with Honey Balsamic Dressing (gf,v)

Rocket, Parmesan, Caramelized Walnuts, Avocado, Pear Salad with Balsamic Glaze (gf,v)

Quinoa Salad with Cranberries, Almonds, Red Bell Peppers, Mint with Orange Vinaigrette (g,v,vegan)

Caesar Salad, Cos, Parmesan, Eggs, Croutons, Crispy Prosciutto (v)

Cauliflower Rice Salad Cashews, Sunflower Seeds, Capsicum, Soy and Lemon dressing (gf,v,vegan)



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Desserts

Select 1

Eton Mess – Meringues with Cream and Berries in large glasses (gf)

Large Meringues with Lemon curd, Berries and Cream (gf)

Chocolate Mousse in glasses with Berries and Toffee(gf)

Petit Four Platter (down the center of the table)

Cakes

Ruffles special cakes

Chocolate Mud	\$65.00
Cheese Cake	\$65.00
Orange and Almond Flourless	\$65.00
Red Velvet with Cream Cheese	\$65.00
Meringue Cake with Pistachios, Dates & Chocolate(gf)	\$65.00
Lemon Poppyseed	\$65.00
Carrot and Walnut	\$65.00
Sticky Date Cake with Caramel Sauce	\$65.00
Pineapple, Toasted Coconut and Banana Cake	\$40.00





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