

Wursthaus Catering

15 the Quadrant Mall, Launceston
Tel 03 63319171 Fax 03 63313153

olivers@wursthaus.com.au

www.wursthaus.com.au

Canapés

Seafood

- Smoked salmon sushi with soya dipping sauce
 - Smoked salmon blini topped with crème fraîche and salmon roe
 - Salmon, dill and lemon pâté served on a crostini
 - Smoked salmon and dill tartlets
 - Pumpernickel topped with gravlax of salmon and horseradish cream
 - Ceviche of scallops (served on spoons)
 - Rosti with smoked trout and salsa verde
 - Marinated Norfolk Bay mussels-chilli or balsamic (served with toothpicks)
 - Thai fish cakes with a chilli jam dipping sauce
- Priced @ \$3.00 each

Meat

Chicken, Beef, Lamb, Duck

- Rice paper rolls with Hoi sin chicken and julienne vegetables
 - Macadamia crusted chicken strips
 - Smoked chicken, capsicum and parsley folded through crème fraîche and horseradish mayonnaise served on a lemon pancake
 - Beef and cheese Kransky wrapped in prosciutto
 - Cucumber cups with Thai beef salad
 - Spicy pork and veal meatballs with chilli tomato sauce
 - Miniature Thai chicken sausage rolls
 - Miniature beef and peppercorn sausage rolls with tomato and pimento sauce
 - Miniature game sausage rolls with Wursthaus chutney
 - Mini beef burgers and caramelized onion on crostini
 - Oak smoked beef with kalamata olive and marinated fetta (served with toothpicks)
 - Pizza with prosciutto, buffalo mozzarella and wild rocket
 - Lamb korma fillets on a fried mini poppadom with a fruit chutney and natural yoghurt
 - Kashmiri lamb skewers
 - Native bush dusted lamb skewers with fetta and mint (served with toothpick)
 - Mini Moroccan lamb pies served with a dollop of natural yoghurt
 - Asian duck breast wrapped in a wafer thin crêpe
 - “Rosa” figs (or roast pear) in blue cheese and prosciutto (seasonal)
- Priced @ \$2.90 each

Vegetarian Options

Tongola goats cheese, spicy eggplant chutney on a miniature potato rosti
Cherry tomato and basil tartlets
Marinated yoghurt cheese and roasted pumpkin savoury tartlets
Honey brown mushroom tartlets
Samosas
Pumpnickel with double brie and dried pear
Lentil patties with cumin skordalia
St Agur French cheese on a square of fig and date loaf
Nori rolls
Rice paper rolls
Cherry tomato, basil and bococcini (served with toothpicks)
Pizza with roasted pumpkin, parsnip, potato, sweet potato and Pyengana cheddar
Char grilled vegetable stacks with hummus and black olives
Priced at \$2.90 each

Mixed Tasmanian Platter

A selection of game meats, Tasmanian seafoods and Tasmanian
cheeses

Priced @ \$130.00 per large platter
(only available in large)

Picnic Hamper for Two

Presented in a polystyrene box, complete with serviettes, knives and forks
and containing:

1 bottle Wursthau wine
A selection of quiche/spanakopita, 2 salads, bread rolls
Tasmanian cheeses and fruit
Tasmanian fudge
Priced at \$30.00 per head

Wursthaus Platters

ALL MEAT

Selection from our range of specialty smallgoods and smoked products

Small \$43.90

Medium \$59.90

Large \$74.90

ANTIPASTO

Selection from our wide range of Mediterranean vegetables, pesto, olives and bread

Small \$49.90

Medium \$65.90

Large \$85.50

TASMANIAN CHEESE

Create your own platter. Choose from triple cream, blue and vintage cheddar, accompanied by dried and fresh fruit and crackers

Priced according to cheeses selected.

Prices start from \$42.00

MIXED PLATTER

Includes antipasto, meat, cheese and bread

Medium \$55.00

Large \$85.50

Small platter not available

TASMANIAN PLATTER

Rare roasted venison fillets with beetroot marmalade

Marinated Tasmanian quail and duck

Native pepper bush dust rack of lamb

Smoked Wursthaus chicken breast

Dijon and paprika crusted beef

Medium \$68.00

Large \$120.00

BUFFET

For corporate or luncheons

Cold buffet

Selection of 2 gourmet salads (approximately 250gms per person)

Meat Platters

Turkey ballottine

Roasted Nichols chicken

Ham off the bone

Selection from our range of specialty smallgoods and smoked products

Vegetarian Platters

Vegetable quiches

Lentil burger

Tuna patties

Zucchini slice

Spinach and fetta spano

Vegetable lasagne

Tasmanian Platters

Selection of gourmet game meats

Sweets Platters

Selection of cakes, tartlets and slices

Tasmanian Cheeses

With quince paste and dried fruit

Choice of 3 options and salad – \$40.00 per head

We can cater for your whole function from supply, serve and clean up or just deliver the food and collect crockery/cutlery the following day.

ROLLS AND SANDWICHES

Gourmet Rolls

Panini rolls, sourdough, rye, wholegrain rolls
Priced at \$7.00 per head

Gourmet Baguettes

Priced at \$7.00 per head
Sandwiches
52 points minimum
Priced at \$48.00

Sandwiches

52 points - \$48.00
Club sandwiches 36 pieces \$42.00

Dips

Assorted dip selection (seasonal) served with crudités and breads, crackers and sea-salted croutons
Large platter \$33.00

MORNING/AFTERNOON TEAS

Minimum order is for 10 persons

Selection sweet or savoury muffins

Mini citrus tartlets

Old fashioned scones with Kates Berry Farm jam and King Island cream

Flourless courture chocolate cake with mascarpone cheese

Orange and almond cake

Honey and apple cake served with honey and cinnamon King Island yoghurt

Priced at \$4.20 each

Fruit Platters

Small - \$25.50

Large - \$39.40

Sweets

Selection of in-house baked biscuits and slices

All sweets priced at \$4.20 each.