MINI DESSERTS

Choux Pastries

Delicate Choux Pastry f a variety of sweet filling

Mini tartlets

Sweet tart shells with a selection of sweet fillings.

Mini Cheesecake Cups

White chocolate cheesecake in a little cup with fresh seasona fruit.

Mini Lemon Meringue Tarts

Tangy Lemon Curd in a sweet tart, topped with torched meringue.

Danish Pastries
Flaky pastries with a sweet filling.

Mini Chocolate Mousse Cups

Dark chocolate mousse in a little sup with a sweet garnish.

Custard Filled Cannolis

A sweet pastry made with Marsala wine, filled with thic creamy custard.

Mini Tiramisu

A sweet Italian biscuit dunke a rich Marscapone cream sau with Espresso and Marsala W

TALK TO

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le create personalised menus based on your specia event! Delicious food, handmad prepared with love and brought straight to you.

FRESH DAILY DINNERS-CATERING SERVICE

SPECIALISED CATERING



GOURMET SAVOURY FINGER FOOD

Arancini Balls

Risotto rolled with a cheesy filling, crumbed and baked. Served with a Basil Cream Sauce.

Pastry Scrolls

Selection of savoury fillings rolled in puff pastry scrolls.

Gourmet Sausage Rolls

Tasty beef mince and lovely herbs rolled in flaky puff pastry.

Spring Rolls
A selection of meat and veg fillings in a crispy pastry. Served with

dipping sauce.

Sushi Rounds

Vegetarian and meat selection, wrapped in seasoned rice with fresh vegetables and herbs. Served with Wasabi, Soy and Pickled Ginger

Vegetarian Curry Puffs

Rasty potato, sweet potato and pea filling in a crispy pastry shell Served with dipping sauce.

Savoury Vol Au Vents

Hand made vol au ven with a selection of cavoury fillings.

Hand Made Dips

A selection of dips crafted from the freshest ingredients, served with crackers and bread sticks

Sticky Chorizo Bites

Sticks of Chorizo in a sticky glaze.

Mini Sliders

Pulled pork with slaw in d bricche slider bun.

Fresh Rice Paper Rolls

Vegetarian or Teryaki Chicken. Fresh Rice Noodles, Vegetables/Chicken and fresh herb rolled in Rice Paper. Served with Hoisin & Peanut Dipping Sauce.

Bao Buns with Sticky 5 Spice Pork Belly

Steamed Bao Buns with a sweet sitcky Pork Belly filling and veg with Japanese Mayo

Banh Mi with Pork Belly, Pickled Veg & Herbs

Pork Belly filling in a fresh baguette with pickled veg, Japanese Mayo and chilli.

Karaage Chicken

Japanese Style Fried Chicken with a tasty dipping Sauce.

Buffalo Wings with Blue Cheese Sauce

Chicken wings coated and baked in a spicy Buffalo Sauce, served with Blue Cheese Sauce.





