

FICH CATERING

Buffet spread style (Minimum order of 10 people)

Package 1	Package 2	Package 3
\$20 per person	\$28 per person	\$40 per person
1 entree each	2 entree each	2 entree each
1 shared main	1 shared main	2 shared main
1 shared side	2 shared side	2 shared side

Add onto to any package

Add on extra entree \$4pp

Add on extra main \$12pp

Add on extra side \$4pp

Add on dessert \$5pp (Sweet Belem Portuguese custard tart \$3.80pp)

Please email us your enquiries/orders to: info@fich.net.au and we will contact you as soon as possible

Entrees

Fich mini pie

Fresh Ling fish and mussels, seasonal vegetables, creamy seaweed béchamel

Rissois

Rissois are small savoury fried turnovers from Portugal. Choice of Prawn, chicken or vegetarian fillings

Fich toast

Our take on a classic using Queensland prawns, aioli, fresh herbs

Red spiced Fich cakes

Sweet chilli sauce, lime, herbs, lettuce cups to wrap it up

Albacore Tuna tartare

A tasty snack of Albacore tuna, capers, tobiko on garlic toast

Grilled piri piri seafood skewers

A medley of grilled prawns, fish and calamari marinated in our own piri piri sauce

Pan roasted calamari

Calamari cooked with garlic, chilli, olive oil, finished with fresh parsley and lemon - A must for seafood lovers!

Mains

Steamed monkfish

garlic, ginger, green shallot, coriander, finished with a sesame soy dressing

Braised Octopus

Baby potatoes, red onion, parsley, lemon

Charsiu style marinated monkfish

A chinese classic but done with fish! Served with radish and cucumber pickles

D.I.Y Burrito bowls

Make your own tasty combo with marinated grilled fish, steamed black rice, cabbage, corn, cucumber, tomato, carrot, sour cream and salsa.

Grilled Salmon larb

A Thai style dish that consists of lemongrass, chopped lettuce, red onion, mint, coriander with a fragrant citrus dressing

Butter Fich Curry

A fragrant and creamy fish curry with cucumber yoghurt

Whole filet of grilled Barramundi

Served with a dressing of capers, garlic, parsley, extra virgin olive oil and lemon

Whole filet of grilled Salmon

Cajun spice marinade, purple onion, beetroot jam and dill pickles

Sides

Fattoush salad

A chopped salad of tomato, cucumber, herbs, fried bread, dressed with balsamic and olive oil

Spiced rice

Steamed jasmine rice seasoned with turmeric, almonds, raisins, coriander

Roasted baby potatoes

with garlic, caramelised onion gravy

Mediterranean salad

Cous cous, roasted eggplant, charred capsicum, zucchini, olives and fresh herbs

Fried Green beans

Tossed in our own X.O sauce

Roasted carrots

Seasoned with almonds, coffee, garlic yoghurt and maple balsamic dressing

Charred broccoli

Marinated in our house made piri piri sauce, pepita seeds

Desserts

Coconut rice pudding

fresh mango, passionfruit, blue berries, wild berry sauce

Creme caramel

Fresh Fruit platter

Mix of premium seasonal fruit

Sweet belem portuguese tarts \$3.80 each / over 100 \$3.20

Platters and favourite additional packages

50 calamari rings with lemon and tartare sauce
\$80

50 mini fish cocktails with lemon and tartare sauce
\$80

Premium Queensland cooked tiger prawns (Sz10/15) \$39 Per kilo

Freshly shucked Australian Pacific Oysters with lemon \$32 per dozen

Western Australian cooked Lobster \$60 each (500g)

Ultimate Fich Seafood Platter \$25 per person

Freshly shucked Coffin bay Pacific Oysters
Large Australian cooked tiger prawns
Albacore tuna tartare on crouton
Smoked salmon w mini potato pancake
Small fish cocktails
Calamari rings
Potato salad
Fennel rocket salad
Tartare sauce, cocktail sauce and lemon

Kids Fich party \$12 per person

Mini fish schnitzel sliders
Small fish cocktails
Crumbed calamari rings
Chips
Tomato, cucumber and green leaf salad
Tartare, tomato sauce and lemon