



Make a Reservation
1300 734 561



FINGER FOODS

Finger Foods Only Party or for use as *STARTERS prior to Mains

(Please note all prices are ex GST and a 10% GST must be added to all prices quoted)

Service Types: “Staff Catered” or “Drop Off” service.

“STAFF CATERED” SERVICE: Minimum order value = \$350 ex GST.

***FREE INCLUSIONS (applicable to 50+ guests with min. of 7 items) for “Staff Catered” Parties:
For numbers between 25-49, a flat fee of \$295 applies.**

- Portable Oven (gas included) AND Hot Boxes as required (subject access details).
- Stainless Steel Gastronome Trays
- Chafing Dishes with fuel
- Platters
- Dipping Sauce Bowls
- Serving Utensils as required
- Serviettes
- Public Liability Insurance.

Prep tables will be required (based on items and number of guests, but usually 2). You may order these from us at a cost of \$25 ea. Table cloths – fitted navy/red @\$15 ea.; fitted white @\$25 ea.

Staff:

1 Chef and 1 Assisting staff are required and must be paid for all “staff catered” finger food parties. Additional staff will be required for instances such as when you are using real crockery, cutlery and glasses, or for a roaming service or for drinks service. Some prices are as below.

- Wait staff / Kitchen Hand (min. 4 hours) from \$40.00 ph
- RSA qualified bar waiter from \$42.00 ph
- Chef..... from \$45.00 ph

Public holiday surcharges and travel time charges may sometimes apply.

“DROP OFF” SERVICE:

Minimum Order Value: \$350 ex GST and delivery fee.

Delivery Fee: \$55 (within 15 km of the Sydney CBD). Graduating scale applies thereafter.

NOTES:

* Items marked with an asterisk are NOT available for a “Drop Off” service.

✓ = Vegetarian; GF = Gluten Free (traces may still be present).



FINGER FOOD / STARTERS MENU:

(*Items marked with an asterisk are not suitable and will not be provided in our "Drop Off" service.)
(Gluten Free items are marked **GF**)

All items requiring sauces will be provided with complimentary dipping sauces.

Option 1 \$2.00pp/item

1. Mini Sausage rolls
2. Chicken Goujons
3. Thai marinated chicken wings
4. Flame grilled Italian meat balls **GF**
5. *Cocktail Samosas (Mildly Spiced Vegetable) - **V**
6. Skinless Sausages (Bite size, plain or marinated in garlic-honey-soy) - **GF**
7. *Mini Vegetable Spring Rolls
8. *Assorted Vol-au-vents (Salmon, Beef, Chicken and Spinach & Cheese)

Option 2 \$2.95pp/item

1. Chicken breast chunks (spicy crumbed)
2. Mini spinach and Feta rolls - **V**
3. Pies: (*Choose from:* Chunky Beef, Cheese Bacon & Beef, Mushroom & Beef, Chicken & Vegetable – by 12s)
4. Pastizzi (*Choose from:* Peas - **V**, Curried Chicken, Cheese & Bacon) – by 12s.
5. Tender Marinated Pork and Cinnamon Apple Bites - **GF**
6. Frittata: (*Choose from:* Ham, Mushroom and Shallot; Leek & Kumera - **V**; Sundried Tomato & Asparagus - **V** – by 15s)
7. Quiche: (*Choose from:* Lorraine; Spinach; Feta & Sundried Tomato; Mushroom - **V**, Leek & Feta - **V**) – by 12s
8. *Smoked Salmon with Sour Cream & Leek on tostados.
9. Marinated Baby Octopus - **GF**
10. Bocconcini, olive and cherry tomato skewers with pesto.- **GF** - **V**
11. Mini Lebanese Lamb Koftas w/ Tsatsiki Sauce - **GF**
12. *Beef-chilli ragouts
13. Two-prawn skewers (mango chilli drizzle) - **GF**
14. Chicken Kebabs (cocktail) served with Indonesian style satay sauce.
15. Mediterranean Beef, Olive & Sun Dried Tomato picks (single cube picks) – **GF**
16. Chorizo and Prawn Skewers
17. Chorizo Hommus El Pepino (Chorizo with Hommus on a Crisp Cucumber base).
18. Arancini – Spinach & Cheese – by 25s – **V** **NEW**
19. Arancini – Spinach & Cheese – by 25s – **V** **NEW**
20. Thai Curry Puff – Vegetable – by 25s - **V** **NEW**
21. Thai Curry Puff – Chicken – by 25s **NEW**



Option 3 \$3.95pp/item

1. BBQ Beef Ribs - **GF**
2. **V**Blue cheese & caramelized onion on biscotti.
3. Chicken Tikka on picks w/ yoghurt and mint sauce. - **GF**
4. Mini Slow Cooked Beef Skewers - **GF**
5. Succulent Lamb Souvalaki (Skewered) w/ Tsatsiki - **GF**
6. Sri Lankan Lamb Rolls with green coconut chutney (Spicy)
7. Sri Lankan Vegetable Rolls with green coconut chutney (Spicy) - **V**
8. Salmon Bites (mustard mango) - **GF**
9. Broccoli Cauliflower Cheese Triangles - **V**
10. Haloumi and Vegetable Cocktail Kebabs - **GF** - **V**
11. Vietnamese Rice Paper Rolls (Vegetarian - **V** or Chicken)
12. **V**Roast Beef and salsa on bruchetta
13. Turkey Breast Cranberry on mini toast
14. Leg Ham Leek Dijonnaise on Turkish herb bread.

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