



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 as below (applicable to 50+ guests with min. of 7 items) for "Staff Catered" Parties:**

**For numbers between 25-49, a flat fee of \$295 applies plus staffing costs.**

- Portable Oven (gas included) OR 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.

### **Other Items you may require:**

- 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.
- You may also wish to order our eco disposable cocktail plates @ \$0.55 ea.

### **Staff:**

1 Chef and 1 Assisting staff are required and must be paid for all "staff catered" finger food parties.

Additional staff may be required for serving plattered food, using real crockery, cutlery and glasses, or a roaming service.

Some prices are as below

- Chef: \$49 ph (per hour) weekdays, \$55 ph Saturdays and \$62 ph Sundays.
- Assisting Staff: \$45 ph week days, \$48 ph Saturdays and \$56 ph Sundays.
- Our staff requires 1.5hrs prior to serving time to unload, set up and prepare and half an hour at the end to pack up and with a usual window of a 2 hour service. Minimum labour hours required is 4hrs.

\*Public holiday surcharges and travel time charges may apply.

### **"DROP OFF" SERVICE:**

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

**Delivery Fee:** From \$75 (within 15 km of the Sydney CBD). Graduating scale applies thereafter. Peak hour delivery s/charge may also apply.



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## FINGER FOOD / STARTERS MENU:

**KEY:** \* Items marked with an asterisk are not suitable and will not be provided in our "Drop Off" service.

**GF** = Gluten Free Items

**VG** = Vegetarian Items

**V** = Vegan Items

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

### Option 1 (items suitable for 18<sup>th</sup> & 21<sup>st</sup> Birthday parties)..... \$2.00pp/item

1. Mini Sausage rolls
2. Mini Spinach and Feta rolls – **VG**
3. Chicken Goujons
4. Thai marinated chicken wings
5. Flame grilled Italian meat balls **GF**
6. Skinless Sausages (Bite size, plain or marinated in garlic-honey-soy ) - **GF**
7. \*Mini Vegetable Spring Rolls – 50+ - **V**
8. \*Cocktail Samosas (Mildly Spiced Vegetable) – **V** – 50+
9. \*Mini Chicken Breast Balls

### Option 2..... \$2.95pp/item

1. Marinated Baby Octopus - **GF**
2. Tender Marinated Pork and Cinnamon Apple Bites - **GF**
3. Mini Lebanese Lamb Koftas w/ Tsatsiki Sauce - **GF**
4. Bordeaux Beef -Olive & Semi-dried Tomato Picks – **GF**
5. Chorizo and Prawn Bites – **GF**
6. Two-Prawn picks w mango chilli dressing - **GF**
7. Bocconcini, olive and cherry tomato skewers with pesto.- **GF** - **V**
8. Bombay Batata Boat – **V** (mildly spiced mustard potatoes encased in a chickpea batter)
9. Cocktail Beef Pie – by 12s
10. Cocktail Pastizzi: Choose from – each by 12s  
Curried Chicken; Cheese & Bacon.  
Spinach & Ricotta – **VG**; Curried Vegetable – **V**; Pea Pastizzis - **V**
11. Cocktail Frittatas: Choose from – each by 15s:  
Ham, Mushroom and Shallots; Sundried Tomato, Spinach & Bacon;  
Leek & Kumera - **VG**; Sundried Tomato & Asparagus - **VG**
12. Cocktail Quiches: Choose from – each by 12s:  
Lorraine;  
Spinach Feta & Sundried Tomato- **VG**; Mushroom, Leek & Feta - **VG**; Pumpkin, Pesto & Pinenuts - **VG**
13. Arancini – Mushroom & Parmesan – by 25s – **VG** minimum order 50
14. Arancini – Spinach & Cheese – by 25s – **VG** minimum order 50
15. Thai Curry Puff – Vegetable – by 25s - **VG**
16. Thai Curry Puff – Chicken – by 25s
17. Punjabi Samosas - Vegetable - by 25s – **VG** minimum order 50
18. Punjabi Samosas - Chicken - by 25s minimum order 50
19. Punjabi Samosas - Lamb - by 25s minimum order 50
20. \*Smoked Salmon with Sour Cream & Leek on Tostados.
21. \*Fish Cake with a tangy Asian Slaw - **GF**



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## Option 3..... \$3.50 pp/item

1. Gourmet Pies: Choose from – each by 12s:  
Chunky Beef, Cheese Bacon & Beef, Mushroom & Beef, Chicken & Vegetable, Curry Beef, Pepper Steak, Thai Curry Chicken, Lamb & Rosemary, Beef Stroganoff
2. Cocktail Chicken Kebabs (cocktail) served with Indonesian style satay sauce.
3. Chicken Kiev Balls
4. Mini Pumpkin and Feta rolls – VG
5. Mini Broccoli and Cauliflower rolls – VG
6. Gourmet Frittatas: Choose from – each by 15s:  
Chicken & Pesto, Spinach & Feta VG, Tuscan Mediterranean VG
7. Pumpkin Kibbeh – V (by 12s)
8. Meat Kibbeh (by 12s)
9. \*Chorizo Hommus El Pepino (Chorizo with hommus on a crisp cucumber base) .- GF minimum order 50
10. \*Mild Spiced Eggplant & Coriander cups - VG

## Option 4..... \$3.95 pp/item

1. Boneless BBQ Beef Ribs Picks – GF minimum order 50
2. Chicken Tikka on picks w/ yoghurt and mint sauce. - GF
3. Mini Slow Cooked Beef Skewers - GF
4. Succulent Lamb Souvalaki (Skewered) w/ Tsatsiki - GF
5. Sri Lankan Lamb Rolls with green coconut chutney (Spicy)
6. Sri Lankan Vegetable Rolls with green coconut chutney (Spicy) - VG
7. Broccoli Cauliflower Cheese Triangles - VG
8. Haloumi and Vegetable Cocktail Kebabs - GF - VG
9. Vietnamese Rice Paper Rolls (Vegetarian - V or Chicken) minimum order 50
10. \*Blue Cheese & Caramelized Onion on Biscotti.
11. \*Roast Beef and Salsa on Bruchetta

## Other Menu Items to Add-on:

1. Gourmet Dip Platter each with one variety of dip (serves 25 persons)
  - o w/ variety crackers only ..... \$80.00 / platter
  - o w/ crudités and crackers ..... \$88.00 / platter
  - o w/ cubed cheese, crudités, stuffed green olives & crackers ..... \$98.00 / platter

**Choose one variety of dip from:**

  - o Spicy Thai Chilli and Cashew
  - o Spinach & Ricotta
  - o Exotic Pumpkin and Cumin
  - o Turkish Homos
  - o Spicy Leek and Eggplant
  - o Baba Ganoush
2. Gourmet Fruit Platter (30-35 persons) ..... \$120.00 /platter
3. Gourmet Fruit Platter (20-25 persons) ..... \$98.00 /platter
4. Desserts (refer “Desserts” List)..... from \$2.00 pp
4. Salads: (per bowl or per person prices from \$2.50pp) .....from \$50.00 per bowl

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