



KAREN WILL CATER

Finger Food Menu

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Our food is made in our own kitchen using only the highest quality fresh ingredients.
No artificial colours, flavours, preservatives or additives.

At Karen Will Cater we have an extensive range of homemade hot and cold, sweet and savoury finger food. Most of these tasty little morsels are gone in just 2 bites and require a serviette only. They are attractively garnished and full of flavor. All dipping sauces, accompaniments and napkins are included in the price. We also specialize in catering for people with special dietary needs. Foods marked (GF) are Gluten Free & (V) are Vegetarian. If you have other dietary requirements please just let us know and we will make food appropriate for you.

HOT SAVOURY FINGER FOOD

- Mushroom Arancini with Spicy Tomato Sauce (V)
- Beetroot, Thyme & Goats Cheese Tart Tartin (V)
- Thai Crab Cakes with Kaffir Lime Dressing (GF avail)
- Ginger & Hoisin Chicken Drumettes
- Pot Sticker Pork Dumplings with Sweet Soy*
- Lamb Kofta with Tzatziki (GF avail)
- Italian Meatballs with Tomato Relish (GF avail)
- Stuffed Button Mushrooms with Bacon & Pine Nuts (GF & V avail)
- Chilli Caramel Pork Belly with Apple Relish (GF)
- Gourmet Lamb & Rosemary Pies with Mint Jelly*
- Pancetta, Olive & Mozzarella Pizzas
- Mixed Cocktail Quiches (V avail)
- Curried Vegetable Samosas with Mango Chutney* (V)
- Chicken & Pork San Choy Bau (GF avail)
- Satay Chicken Skewers (GF)
- House Made Sausage Rolls with Tomato Pickle
- Espresso Size Pumpkin & Orange Soup (GF, V) – 1pp
- Spinach & Fetta Rolls with Tomato Pickle* (V)
- Shitake & Leek Spring Rolls* (V)
- BBQ Pork & Plum Spring Rolls*
- Roast Tomato & Zucchini Tartlets (V)

\$4.80 per menu item

For each item selected you will receive at least 2 portions of food per person

ALL PRICES INCLUDE GST

COLD SAVOURY FINGER FOOD

- Asparagus and Prosciutto Rolls with Hollandaise (GF) (Seasonal)
- Rare Roast Beef, Horseradish Cream & Beetroot Relish in a Savoury Puff
- Mini Caesar Salad Baskets
- Corn Fritters with Avocado & Jalapeno Salsa (V)
- Peking Duck Pancakes
- Falafel with Roast Capsicum & Hummus (GF, V)
- Kumara, Fetta & Spinach Frittata with Prosciutto (GF)
- Smoked Ham, Cream Cheese, Mango Chutney & Chives on Herbed Scone
- Minted Moroccan Lamb on Polenta Cakes (GF)
- Open Bread Canapé with Roast Pumpkin, Spinach, Sun Dried Tomato & Feta (V)
- Salami, Feta, Pesto & Tomato on Crostini
- Smoked Salmon, Cream Cheese, Dill & Capers on Blini
- Smoked Salmon & Mascarpone Roulade
- Caramelised Onion and Blue Cheese Stars (V)
- Hand Made Sushi Pieces (GF, V avail)
- Tandoori Chicken with Mango Chutney & Yoghurt on Naan Rounds
- Thai Chicken on Crunchy Cucumber Rounds (GF)
- Open Canapé with Turkey, Cranberry, Cream Cheese & Sprouts
- Fresh Vietnamese Spring Rolls (GF, V avail)
- Wonton Baskets with BBQ Pork & Wombok Salad
- Zucchini & Haloumi Fritters with Minted Greek Yoghurt (GF, V)
- Assorted Ribbon Sandwiches

\$4.80 per menu item

For each item selected you will receive at least 2 portions of food per person

ALL PRICES INCLUDE GST

DELUXE FINGER FOOD

- Mini Chipolata Rolls with Tomato Relish & Parmesan – 1.5pp
- Bacon Wrapped Filet Mignons with Béarnaise Sauce (GF) – 2pp
- Lamb Cutlets with Lemon & Oregano (GF) - 1.5pp
- Fresh Prawns with Lime Aioli (GF) – 1.5pp
- Modern Prawn Cocktail in Savoury Puff – 1.5pp
- Scallops with Lemon Grass & Ginger (GF) – 2pp
- Prime Beef Slider with Cheddar & Gherkin – 1pp
- Chicken Schnitzel Slider with Crunchy Slaw – 1pp
- Pulled Pork Slider with Apple Slaw – 1pp
- Sesame Crusted Tuna with Wasabi & Avocado (GF) – 2pp

\$6.50 per menu item

ALL PRICES INCLUDE GST

ANTIPASTO GRAZING STATION

\$10.50 per person

A Selection of Australian Cheeses, Cured Meats, Homemade Dips & Pate, Pickled/Marinated Vegetables, Dried Fruit & Nuts, Crudites, Crackers & Breads all laid out in a beautiful arrangement to be shared by your guests.

NOODLE BOXES

- Thai Beef Salad with Cashews & Vermicelli (GF)
- Butter Chicken with Basmati Rice & Pappadum
- Chicken Caesar Salad with Crispy Bacon
- Beer Battered Fish* & Chips with Homemade Tartare

\$8.50 per noodle box

ALL PRICES INCLUDE GST

SWEET FINGER FOOD

- Chocolate Hazelnut Brownies (GF)
- Mini Cappuccino Date Cakes
- Chocolate Carmel Slice (GF)
- Baby Carrot Cakes with Cream Cheese Frosting
- Chocolate Hazelnut Petit Fours (GF)
- Mixed Berry Friands (GF)
- Mini Lemon Curd & Blueberry Tarts
- Orange & Almond Petit Fours (GF)
- Passionfruit & Lemon Fingers
- Pineapple and Coconut Petit Fours with Citrus Frosting

- Chocolate Chunk Almond Butter Cookies (GF, DF) **\$4 each**
- Date, Cashew & Coconut Bliss Balls (GF, DF, Paleo, Vegan) **\$4 each**
- Raw Lemon Coconut Bars (GF, DF, Paleo, Vegan) **\$4 each**

\$2.40 per menu item

For each item selected you will receive 1 piece per person

ALL PRICES INCLUDE GST

CHEF'S SPECIAL - \$6.80

Our chef's selection of assorted petit fours & sweet treats (3 pieces per person)

EXTRAS:

Do you need a celebration cake? Karen Will Cater make delicious cakes to order. We'd be happy to discuss flavours and decorations with you.

We also have an extensive dessert menu if you would like to finish your function with a special pudding, cake or torte.

BEVERAGES

- Selection of Twinings Teas and Freshly Brewed Coffee \$3.00 per person
- Selection of Chilled Fruit Juices & Mineral Water \$3.00 per person
- Iced Minted Punch \$3.00 per person

ADDITIONAL CHARGES:

China Cups & Saucers	\$1.70 each
Hi-Ball, Wine & Champagne Glasses	\$1.20 each
White Linen Tablecloths	price on application

Wait Staff

\$240.00 per waitperson for 4 hours
We require 1 wait person for every 30 guests

Bar Staff

\$250.00 per bar person for 4 hours
We require 1 bar person for every 40-50 guests

If wait/bar staff are required for longer than 4 hours, we will bill you at an hourly rate

All prices include GST
We have a minimum number of 30 people per function
Food marked with an * is made by an external supplier
Prices effective July 2017