



# KAREN WILL CATER

## FINGER FOOD

### MENU

ABN 30 599 480

191 Fullers Rd

Chatswood NSW 2067

P: 02 9411 3605

M: 0407 023 605

[info@karenwillcater.com.au](mailto:info@karenwillcater.com.au)

[www.karenwillcater.com.au](http://www.karenwillcater.com.au)

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

- BBQ Pork Skewers with Plum Sauce
- Beetroot & Pear Tart Tartin
- Chicken & Pork San Choy Bau
- Curried Samosa Puffs with Spicy Mango Chutney(V avail)
- Espresso Size Pumpkin & Orange Soup (GF, V)
- Ginger & Hoisin Chicken Drumettes (GF)
- Gourmet Lamb & Rosemary Pies with Mint Jelly
- Home Made Sausage Rolls with Tomato Relish
- Italian Meatballs with Tomato Relish (GF)
- Lamb Kofta with Tzatziki (GF)
- Mixed Cocktail Quiches (V avail)
- Pancetta, Olive & Mozzarella Pizzas
- Pork Dumplings with Sweet Soy
- Roast Tomato & Zucchini Tartlets (V)
- Satay Chicken Skewers (GF)
- Stuffed Button Mushrooms with Bacon, Pine Nut and Herb Filling
- Thai Crab Cakes with Kaffir Lime Dressing
- Vegetarian Spring Rolls with Chinese Dipping Sauce (V)
- Wonton Wrapped Prawns with Soy & Mirin

**\$4.60 per menu item per person**

**For each item selected you will receive 2 portions per person**

## COLD SAVOURY FINGER FOOD

- Asparagus and Prosciutto Rolls with Hollandaise (GF) (Seasonal)
- Caramelised Onion and Blue Cheese Stars (V)
- Corn Fritters with Avocado Salsa or Char Grilled Capsicum (seasonal)
- Crunchy Thai Chicken Rounds on Lebanese Cucumber (GF)
- Falafel with Roast Capsicum & Hummus (V)
- Hand Made Sushi Pieces (GF, V avail)
- Kumara, Feta & Spinach Frittata with Prosciutto (GF)
- Mini Caesar Salad Baskets
- Minted Moroccan Lamb on Polenta Cakes (GF)
- Peking Duck Pancakes
- Tandoori Chicken on Naan Rounds
- Wonton Baskets with BBQ Pork & Chinese Salad
- Zucchini & Haloumi Fritters with Minted Greek Yoghurt (V)

**\$4.60 per menu item per person**

**For each item selected you will receive 2 portions per person**

## CANAPÉS

- Open Bread Canapé with Roast Pumpkin & Spinach with Sun Dried Tomato & Feta (V)
- Open Bread Canapé with Turkey & Cranberry with Cream Cheese & Sprouts
- Rare Roast Beef, Horseradish Cream, Tomato Relish & Chives in a Savoury Profiterole
- Salami, Feta, Pesto & Spinach on Crostini
- Smoked Ham, Cream Cheese, Mango Chutney & Chives on a Herbed Scone
- Smoked Salmon, Dill Mayonnaise, Capers & Black Pepper on Blinis

**\$4.60 per menu item per person**

**For each item selected you will receive 2 portions per person**

## DELUXE FINGER FOOD

- Bacon Wrapped Filet Mignons with Béarnaise Sauce (GF)
- Fresh Prawns with Lime Aioli
- Fresh Vietnamese Spring Rolls (GF, V avail)
- Lamb Cutlets with Lemon & Oregano
- Mini Chipolata Rolls with Tomato Relish & Parmesan
- Modern Prawn Cocktail in Savoury Puff
- Pulled Pork & Slaw Buns
- Scallops with Lemon Grass & Ginger (GF)
- Sesame Crusted Seared Tuna With Wasabi & Avocado
- Smoked Salmon & Mascarpone Roulade

**\$6.60 per menu item per person**

**For each item selected you will receive 2 portions per person**

## NOODLE BOXES

- Beer Battered Fish & Chips
- Thai Beef Salad
- Caesar Salad

**\$7.70 per noodle box**

## SWEET FINGER FOOD

- Baby Carrot Cakes with Cream Cheese Frosting
- Baklava Pieces
- Bite Size Devonshire Scones with Jam and Cream
- Chocolate Dipped Florentines
- Chocolate Dipped Strawberries (GF)
- Chocolate Hazelnut Petit Fours (GF)Cute Custard Tarts
- Individual Lemon Curd Tarts
- Mini Caramel Tarts
- Passionfruit & Lemon Fingers
- Mini Meringue Nests with Fresh Cream and Seasonal Fruit (GF)
- Chocolate Hazelnut Brownies
- Mini Cappuccino Cup Cakes
- Mixed Berry Friands (GF)
- Orange & Almond Petit Fours (GF)
- Pineapple and Coconut Petit Fours with Citrus Frosting

**\$4.58 per menu item per person**

**For each item selected you will receive 2 portions per person**

### *CHEF'S SPECIAL - SWEET FINGER FOOD*

**\$6.55 per head**

**Platters of Assorted Petit Fours and Sweet Treats  
Our chef's selection (3 portions per person)**

## MINI DESSERTS

- Baby Lemon, Lime & Ginger Cheesecake
- Vanilla Bean Pannacotta (GF)
- Espresso Sized Chocolate Macadamia Mousse (GF)
- Lemon Delicious Pudding
- Red Wine Poached Pear (GF)
- Mini Black Forest Torte
- Tiramisu
- Toffee Dipped Profiteroles with Crème Patisserie

**\$7.70 per dessert**

**For each item selected you will receive 2 portions per person**

**We also have an extensive whole dessert menu if you would like to finish you're special function with puddings, cakes or tortes.**

## EXTRAS:

*Chocolate Fountain* - \$12.50 per person

This is a stunning chocolate lover's dessert! A 3-tiered fountain dispenses melted premium Chocolate to dip a vast array of fresh fruits, biscotti and gourmet confectionery into. This makes an amazing visual display and is sure to impress any guest!

## ADDITIONAL CHARGES:

Iced Minted Punch	\$2.85 per person
Chilled Fruit Juices & Mineral Water	\$2.85 per person
Tea and Coffee	\$2.85 per person
China Cups & Saucers	\$1.55 each
Hi-Ball, Wine & Champagne Glasses	\$1.05 each
White Linen Tablecloths	price on application

*Wait Staff* **\$50.00 per waitperson per hour**  
**Minimum of 4 hours**  
**We require 1 wait person for every 25 guests**

*Bar Staff* **\$55.00 per bar person per hour**  
**Minimum of 4 hours**  
**We require 1 bar person for every 40 guests**

All prices include GST  
We have a minimum number of 30 people per function  
**Prices effective July 2015**