

WEDDING AFTERNOON TEAS

Thank you for contacting Karen Will Cater about catering for your wedding refreshments. We would be honoured to help you celebrate this special occasion! We have included some suggested options and prices for your afternoon tea refreshments as well as our extensive finger food menu. You may choose one of the package options below or any combination of hot, cold, sweet and savoury finger food from our finger food menu. We hope that these menus tempt your taste buds!

Please do not hesitate to contact us should you have any questions regarding this quote.



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OPTION 1

\$8.50 PER HEAD

- Freshly Brewed Tea & Coffee
- Minted Iced Punch
- Devonshire Scones with Raspberry Jam & Fresh Cream

OPTION 2

\$12.50 PER HEAD

- Freshly Brewed Tea & Coffee
- Iced Minted Punch
- Your choice of: Mixed Cocktail Quiches or Assorted Ribbon Sandwiches
- Devonshire Scones with Fresh Cream & Jam

OPTION 3

\$14.00 PER HEAD

- Freshly Brewed Tea & Coffee
- Iced Minted Punch
- French Bread Canapés with your choice of 2 toppings
- Assorted Platters of Sweet Petite Treats & Petite Fours (Choose 3 options)

OPTION 4

\$18.00 PER HEAD

- Freshly Brewed Tea & Coffee
- Iced Minted Punch
- French Bread Canapés with your choice of 2 toppings
- Mixed Cocktail Quiches
- Assorted Platters of Sweet Petite Treats & Petite Fours (Choose 3 options)

FINGER FOOD MENU

HOT SAVOURY FINGER FOOD

- Stuffed Button Mushrooms with Bacon, Pine Nut and Herb Filling
- Mediterranean Tartlets (V)
- Italian Meatballs with Tomato Relish (GF)
- Gourmet Chicken Florentine, Lamb & Rosemary &/or Steak & Mushroom Pies
- Mixed Cocktail Quiches (V avail)
- Home Made Sausage Rolls with Tomato Relish
- Espresso Size Pumpkin & Orange Soup (GF, V)
- Espresso Size Moroccan Chicken & Chick Pea Soup
- Lamb Korma on Mini Pappadums
- Marinated Baby Octopus (GF)
- Prawn and Barramundi Bites
- Vegetarian Spring Rolls with Chinese Dipping Sauce (V)
- Curried Samosa Puffs (V avail)
- Satay Chicken Kebab Skewers (GF)
- Thai Crab Cakes with Kaffir Lime Dressing
- Chicken & Pork San Choy Bau
- Lemon Chicken Strips with Sweet Chilli
- Pancetta, Olive & Mozzarella Pizzas
- Pork Dumplings with Sweet Soy
- Devils on Horseback (GF)
- Steamed Mussels with Tomato & Chilli Ragout (GF)
- Bacon Wrapped Filet Mignons with Béarnaise Sauce * (GF)
- Scallops with Lemon Grass & Ginger * (GF)
- Garlic & Lemon Prawn Skewers (GF)
- Teriyaki Beef Kebabs * (GF)
- Mini Chipolata Rolls with Tomato Relish & Parmesan *
- Greek Lamb Cutlets with Lemon & Oregano *

COLD SAVOURY FINGER FOOD

- Zucchini & Haloumi Fritters with Minted Greek Yoghurt (V, GF)
- Caramelised Onion and Blue Cheese Stars (V)
- Mini Caesar Salad Baskets
- Asparagus and Prosciutto Rolls with Hollandaise (GF)
- Kumara, Fetta & Spinach Frittata with Prosciutto (GF)

- Minted Moroccan Lamb on Polenta Cakes (GF)
- Tandoori Chicken on Naan Rounds
- Hand Made Sushi Pieces (GF, V avail)
- Crunchy Thai Chicken Rounds on Lebanese Cucumber (GF)
- Wonton Baskets with BBQ Pork & Chinese Salad
- Smoked Salmon & Mascarpone Roulade (GF)
- Peking Duck Pancakes
- Bocconcini, Pumpkin & Chilli Skewers with Hummus Dip (GF, V)
- Green Onion Pancakes with Prosciutto & Char-grilled Capsicum
- Assorted Ribbon Sandwiches *
- Fresh Vietnamese Spring Rolls * (GF, V avail)

CANAPES

Bases:

- Baby Bagels
- Baguettes
- Blinis (GF avail)
- Herb Scones
- Pumpernickel

Toppings:

- Turkey & Cranberry with Cream Cheese & Sprouts
- Smoked Ham, Cream Cheese, Mango Chutney & Chives
- Smoked Salmon, Dill Mayonnaise, Capers & Black Pepper
- Roast Pumpkin & Spinach with Sun Dried Tomato & Fetta (V)
- Hummus, Falafel, Rocket & Roast Capsicum (V)
- Rare Roast Beef, Horseradish Cream, Tomato Relish & Chives
- Salami, Feta, Pesto & Spinach
- Pear, Pancetta, Gorgonzola & Rocket
- Creamy Almond Chicken with Coriander

SWEET FINGER FOOD

- Cute Custard Tarts
- Individual Lemon Curd Tarts
- Mini Caramel Tarts
- Sticky Peanut, Ginger & Butterscotch Slice
- Passionfruit & Lemon Fingers
- Chocolate Hazelnut Brownie
- Mini Cappuccino Cup Cakes
- Cinnamon & Rhubarb Petit Fours
- Orange & Almond Petit Fours (GF)
- Chocolate Hazelnut Petit Fours (GF)

- Mixed Berry Friands (GF)
- Pineapple and Coconut Petite Fours with Citrus Frosting
- Raspberry, Coconut & White Chocolate Squares
- Baby Carrot Cakes with Cream Cheese Frosting
- Pistachio & White Chocolate Petite Fours
- Bite Size Devonshire Scones with Jam and Cream
- Almond Biscotti
- Chocolate Dipped Florentines
- Baklava Pieces
- Chocolate Dipped Strawberries (GF)
- Seasonal Fruit Platter (GF) *

COST:

\$4.20 per menu item per person

For each item selected you will receive 2 portions per person

Items marked with * are \$5.70 per menu item for 2 portions per person

ADDITIONAL CHARGES:

Iced Minted Punch	\$2.00 per person
Bottomless Minted Punch	\$2.50 per person
Chilled Fruit Juices & Mineral Water	\$2.20 per person
Tea and Coffee	\$2.20 per person
China Cups & Saucers	\$1.20 each
Hi-Ball, Wine & Champagne Glasses	\$1.00 each
White Linen Tablecloths	price on application

wait staff

\$35.00 per waitperson per hour

We require 1 wait person for every 20-25 guests

Bar Staff

\$40.00 per staff person per hour

We require 1 bar person for every 40-50 guests

All prices include GST

We have a minimum number of 30 people per function

(Or a minimum spend of \$250)

Prices effective July 2009