


WICKED FINGER FOOD

MENUS 2009

General Information

- Prices are for food only, delivered at an agreed time before your function. A standard delivery fee of \$20 applies within the Metro area where staff are *not* present. If our staff are hired, delivery is free to the inner Metro area. Delivery to other areas is assessed on an individual basis.
 - Some items need a little work at the last minute. For example, anything served on bruschetta or on a crouton has to be assembled shortly before serving so it won't go soggy. These items are marked with an asterisk *.
 - Some items taste much better cooked on the spot, while others *cannot* be pre-prepared and need to be freshly cooked just before serving. These are marked with a hand symbol .
 - A chef and/or staff to assist at a function can be arranged at a cost of \$31.00 per hour, Monday to Sunday, and \$35.00 per hour when *very* experienced staff are requested. Our normal staff includes food and drinks waiters as well as kitchen staff, and we have a full liquor licence.
 - We can arrange the hire of glasses, linen, tubs, trays, jugs, trestles and any other hired goods.
 - **GST at the rate of 10% is *additional* to all the above prices, ie. prices are not GST inclusive.**
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FINGER FOOD MENUS 2009

Use these lists to make up your own menu

\$2.00 items

Filo pastry bonbons with beef and horseradish, or chicken with pesto
Vegetable spring rolls with sweet chili sauce
Spicy meatballs with tomato relish
Tiny sausage rolls with home-made tomato sauce

\$2.50 items

Filo pastry triangles
Individual smoked salmon fritatta
Tomato & pesto cocktail quiches
Smoked salmon, lemon & chive cocktail quiches
Bacon, herb & onion cocktail quiches
Curried chicken & chutney puffs
Miniature éclairs with pheasant pâté & pistachio nuts
Curried lamb swirls with peanut sauce
Feta prawn puffs
Crumbed sesame chicken pieces with lemon mayonnaise
Sliced fillet of beef with horseradish on French stick
Calamari rings 🖐️
Fresh vegetables with avocado dip
Fresh avocado dip with tomato kebabs and pita bread
Miniature spicy sausages with Cumberland dipping sauce
Bacon-filled baby potatoes *
Bacon-wrapped prunes
Baked goat-cheese tartlets with roasted pepper strips
Miniature Caesar salads *
Risotto balls with red pesto dip
Frittata squares with pesto & tomato
Fish or vegetable tempura 🖐️
Warm caper and polenta baby muffins with smoked salmon
Rare roast beef fillet, rolled in fresh rocket, with rocket and parmesan pesto
Prosciutto-wrapped peacharine with bocconcini and pepper
Prosciutto-wrapped asparagus with Hollandaise sauce
Black pepper tartlets with garlic and fresh asparagus tips *
Prosciutto and mozzarella bites 🖐️
Vietnamese cold rolls with shredded vegetables and mango
Chick pea and chermoula cakes

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Sandwiches

Toasted prosciutto, rocket, tomato & parmesan finger sandwiches
Chicken & spring onion finger sandwiches
Chicken and rocket finger sandwiches
Chicken, corn & roasted pepper fingers
Bacon and avocado fingers
Bacon, avocado, artichoke, chilli & pesto fingers
Ham, sprout & mustard fingers
Ham, asparagus & spring onion fingers
Chicken ribbon sandwiches
Chicken & avocado checkerboard sandwiches

\$2.75 items

Miniature pizzas
Parmesan crisp tartlets with guacamole
Pancetta, tomato basil and bocconcini parcels
Smoked salmon on miniature rye slices
Oyster platter with seafood sauce
(can be supplied with shooters, or other variations to client's requirements)
Fresh oysters on lemon thyme sandwiches
Iced oysters with wasabi flavoured flying fish roe
Sushi platters with Californian rolls, lemon omelette, marinated prawns & smoked salmon parcels
Californian crab cakes with sweet chilli dip
Thai chicken curry bites with sweet chilli sauce
Miniature croissants with leek & ham

\$3.00 Items

Prawns wrapped in noodles, with hot, sour & salty sauce 🍷
Chicken on a lemongrass skewer with tom yum dip
Miniature fillet steak on a toasted crouton, with hollandaise sauce 🍷
Beef and asparagus with Hollandaise sauce
Deep-fried prawn wontons with special chilli & ginger sauce 🍷
Caponata in a parmesan crisp*
Atlantic salmon pieces on bruschetta with lemon hollandaise 🍷
Finger size pieces of white fish of the day with Asian bread crumbs, served with lemon myrtle green curry dip 🍷
Grilled lamb fillet, sliced with hommus on a tiny Turkish bread square 🍷
Chilled tuna sashimi with beetroot jelly and salad burnett
Tiny beef mignons with mustard Hollandaise
Pickled yabbie and nectarine salsa tartlets *
Vietnamese cold rolls with shredded vegetables, mango and duck or prawn

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\$3.25 items

Orange caramelized witloff tartlets with grilled scallops or foie gras
Miniature chicken satays with coriander, chilli & peanut sauce
Prawn, tomato & radish tom yum shots
Smoked salmon & cream cheese parcels
King prawns, snow peas with curried mango dip
Thai marinated prawns on ginger & spring onion pikelets
Prawns on skewers with rocket, mango & prosciutto
Anti-pasto platters
Warm lemon waffles with smoked salmon, sour cream
& wasabe flying fish roe 🍷

\$3.50 items

Beef vindaloo on miniature naan bread 🍷
Tandoori grilled tuna on a skewer with cucumber sour cream dip 🍷
Fresh prawn cutlets with lime and black cumin seed
Duck pies with mango salsa

\$3.75 items

Small hamburgers in miniature rolls
Miniature lamb cutlets in puff pastry
Crayfish, spring onion & salsa tartlets *
Smoked ocean trout mille-feuille *
Short cut French lamb cutlets with red pesto or green pesto
Miniature bagels with smoked salmon or chicken & almond filling
(1/2 size bagels – 1 per person or Mini bagels – 2 per person)

\$3.90 items

Miniature parcels of fish & chips with salt & vinegar 🍷
Blackened Cajun prawn kebabs (2 per skewer) 🍷
Mini wagyu rump satays with chimichurri sauce

SOMETHING SWEET?

\$3.00 Items

Lemon curd tartlets *
Chocolate brownie squares
Caramel tarts
Crème brûlée on Chinese spoons with sliced peaches
burnt with a blow torch! 🖐️
Toasted hazelnut & almond shortbread crescents and balls
Meringues
Melting moments
Strawberry tarts*

\$3.50 Items

Chilled large strawberries with white chocolate dip
Strawberries with Cointreau & orange gelati, served in small espresso
glasses*
Chocolate dipped strawberries

STAFFING

Our trained professional staff are available to help with each step of your function. They are available to assist with the production of the food, that is heat and set it out on platters, and to serve the food and clean up following the function.

Rates are as follows:

Mondays to Saturdays	\$31.00 per hour + GST
Sunday	\$35.00 per hour + GST