



# Fingerfood Menus 2011

# Fingerfood Menus

*These menus present a sample of our range and can be mixed and matched if you wish.*

*NOTE: these prices do not include waited service, they are simple drop off prices.*

## Simply Scrumptious

Cost per person \$15.50 (GST Incl)

**Minimum 20 guests**

A selection of our best homemade dips, guacamoles and tapendades served with crispy vegie stix, cornchips, crackers and chargrilled pitta garnished with homemade pickles, marinated vegetables and salad greens.

Bite size homemade sausage rolls with fresh tomato sauce

Crispy country chicken strips with capers and tartare

Spicy meatballs with fingerpickin salads and tangy dipping sauces

## “Make It Mine” Platters

Cost per person \$16.00 (GST Incl)

**Minimum 20 guests**

Gourmet wraps with assorted fillings such as Dukkha crusted buffalo and onion jam roasted Meditteranean veggies with fetta cheese and basil pesto

Hot buttered tomato, bacon and onion muffins

Mini quiches with variety of gourmet fillings such as mushroom and corn tomato and camembert spicy Indian

Meditteranean Vegetable Tarts with variety of fillings

All garnished with crispy lettuce and garden salad greens



Karen Sheldon Catering Pty Ltd

PO Box 2351, Parap NT 0804 TIO Stadium, Marrara NT

Tel: 08 8945 6048 Fax: 08 8927 5799 Mob: 0423 909 150

Email: [amanda@karensheldoncatering.com](mailto:amanda@karensheldoncatering.com) [www.karensheldoncatering.com](http://www.karensheldoncatering.com) ABN: 21 117 356 779

# Fingerfood Menus

*These menus present a sample of our range and can be mixed and matched if you wish.  
NOTE: these prices do not include waited service, they are simple drop off prices.*

## Hearty Party Platters

Cost per person \$19.00 (GST Incl)

### Minimum 50 guests

A selection of our best homemade dips, guacamoles and tapendades served with crispy vegie stix, cornchips, crackers and chargrilled pitta garnished with homemade pickles, marinated vegetables and salad greens.

Tiny toasted bruschetta  
with Meditteranean toppings

Hot buttered tomato,  
bacon and onion muffins

Homemade Sausage Rolls  
with fresh tomato sauce

Crispy country chicken strips with  
capers and tartare

Spicy meatballs  
with salad garnish and tangy dipping sauces

## Country Bake Selection

Cost per person \$22.00 (GST Incl)

### Minimum 50 guests

Hot buttered tomato,  
bacon and onion muffins

Homemade Sausage Rolls  
mini cottage pies and tiny beef pies  
with tangy tomato dip

Mini quiches with variety  
of gourmet fillings  
such as mushroom and corn  
tomato and camembert  
spicy Indian

Meditteranean Vegetable Tarts  
with variety of fillings

Savoury mini stuffed chats  
with assorted toppings



# Fingerfood Menus

*These menus present a sample of our range and can be mixed and matched if you wish.  
NOTE: these prices do not include waited service, they are simple drop off prices.*

## Dangerously Delicious

**Cost per person \$24.00 (GST Incl)**

**Minimum 20 guests**

A selection of nori rolls and sushi featuring salmon fresh prawns Barramundi and Asian pickles wasabi and light sesame soy

Cold King Prawn Fondue freshly cooked peeled prawns and crispy vegetable stix ready to dip in our fresh tartare guacamole and spiced salsa sauces Crispy country chicken strips with capers and tartare

Bite Size homemade sausage rolls with fresh tomato sauce

Mini vegetarian quiches



Karen Sheldon Catering Pty Ltd  
PO Box 2351, Parap NT 0804 TIO Stadium, Marrara NT  
Tel: 08 8945 6048 Fax: 08 8927 5799 Mob: 0423 909 150  
Email: amanda@karensheldoncatering.com www.karensheldoncatering.com ABN: 21 117 356 779

# Fingerfood Menus

*These menus present a sample of our range and can be mixed and matched if you wish.  
NOTE: these prices do not include waited service, they are simple drop off prices.*

## Gourmet Delights

**Cost per person \$26.00 (GST Incl)**

### Minimum 50 guests

Gourmet wraps with assorted fillings  
such as Dukkha crusted buffalo and onion jam  
roasted Mediterranean veggies  
with fetta cheese and basil pesto

Butter puff salsa tartlets  
with brilliant toppings such as  
chargrilled pepper strips with castello  
cherry tomato, basil and red onion  
rare roast beef strips with horseradish  
Morrocan spiced lamb with tatziki  
Springs salmon, sour cream and capers

Crispy country chicken strips with  
capers and tartare

Cold King Prawn Fondue  
freshly cooked peeled prawns  
and crispy vegetable stix  
ready to dip in our fresh tartare  
guacamole and spiced salsa sauces

Karens Fanous Mini Sausage Rolls

### OPTIONAL EXTRA ~ TO FINISH

**Cost per person \$4.40 (GST Incl)**

Fresh Tropical Fruit Spears  
with white chocolate fondue and berry coulis

## Tastes of the Territory

**Cost per person \$29.00 (GST Incl)**

### Minimum 50 guests

A selection of our best homemade dips,  
guacamoles and tapendades served with  
crispy vegie stix, cornchips, crackers  
and chargrilled pitta garnished with  
homemade pickles, marinated vegetables  
and salad greens.

Our freshly baked mini savoury muffins  
featuring local organic rocket and herbs

Platters of Bruschetta  
with toppings featuring local produce  
Morrocan camel fillet with Kakadu Plum salsa  
Slow roasted organic roma tomato with  
Thai basil and yam garlic mash

Tofu Teriyaki with limeleaf chilli jam  
Mudcrab and lemongrass tartlets

Locally farmed Barramundi  
soaked in red Dragonfruit

Alice Springs Date and Kumera Damper  
topped with Tenderbuff strips  
and mango chutney and sweetleaf

Local Tropical Fruit Presentation



# Fingerfood Menus

*These menus present a sample of our range and can be mixed and matched if you wish.  
NOTE: these prices do not include waited service, they are simple drop off prices.*

## Elegant Cocktail Platters

**Cost per person \$32.00 (GST Incl)**

### Minimum 50 guests

A selection of nori rolls and sushi  
featuring salmon fresh prawns  
Barramundi and Asian pickles  
wasabi and light sesame soy

Thai Oysters  
freshly shucked oysters  
served in the shell  
with our special Thai dressing

Cold King Prawn Fondue  
freshly cooked peeled prawns  
and crispy vegetable stix  
ready to dip in our fresh tartare  
guacamole and spiced salsa sauces

Potato Rosti  
topped with smoked salmon  
sour cream and capers  
and rare roast beef  
with red onion and horseradish

Oven Baked Tofu Puffs  
splashed with sweet soy  
and nori dressing

### OPTIONAL EXTRA ~ TO FINISH

**Cost per person \$4.40 (GST Incl)**

Fresh Tropical Fruit Fondue Selection  
featuring Northern Australian Fruits  
accompanied by  
excellent Australian Cheeses  
Alice Springs Dates,  
muscatels and crackers

## “Cruisin” Fingerfood A favourite for functions on Yachts

**Cost per person \$39.00 (GST Incl)**

### Minimum 50 guests

A selection of our best homemade dips,  
guacamoles and tapendades served with  
crispy vegie stix, cornchips, crackers  
and chargrilled pitta garnished with  
homemade pickles, marinated vegetables  
and salad greens

Nori rolls and sushi  
featuring salmon fresh prawns  
Barramundi and Asian pickles  
wasabi and light sesame soy

Platters of Bruschetta  
with toppings featuring local produce  
Morrocan camel fillet with Kakadu Plum salsa  
Slow roasted organic roma tomato with  
Thai basil and yam garlic mash

Tropical BBQ'd skewered Seafoods  
featuring prawns, scallops, calamari & mussels

BBQ'd Rosemary & Garlic Lamb Cutlets

Homemade Bakery Selection  
including mini sausage rolls,  
quiches with variety of fillings  
mini cottage pies and tiny beef pies  
with tangy tomato dip



# Fingerfood Menus

*These menus present a sample of our range and can be mixed and matched if you wish.  
NOTE: these prices do not include waited service, they are simple drop off prices.*

## “The Ultimate” Fingerfood Selection

**Cost per person \$44.00 (GST Incl)**

**Minimum 50 guests**

A selection of our best homemade dips, guacamoles and tapendades served with crispy veggie stix, cornchips, crackers homemade pickles, marinated vegetables and salad greens

A selection of exotic nori rolls and sushi Asian pickles, wasabi and light sesame soy

Peking Duck Mini Ricepaper Rolls  
with Kakadu Plum dipping sauce

Thai Oysters  
freshly shucked oysters, served in the shell  
with our special Thai dressing

BBQ'd bite size tropical seafood sticks  
featuring prawns, scallops  
and a light tangy pineapple marinade

BBQ'd Spring Lamb Cutlets  
with olive tomato salsa

Mini Potato Rosties  
topped with Atlantic Salmon aioli dill  
and rare roast beef with onion jam & rocket

Karens Famous Mini Homemade Sausage Rolls  
with bush tomato chutney

Fresh Tropical Fruit Fondue Selection  
featuring Northern Australian Fruits  
accompanied by excellent Australian Cheeses  
Alice Springs Dates, muscatels and crackers

## Optional Extra Fingerfood Favourites

**Minimum 50 guests for all optional extras**

### Gourmet Pizzas

**Cost per person \$10.00 (GST Incl)**

Assorted mini pizzas with:

- ~ Honey leg ham and fresh pineapple
- ~ Rocket, chicken strips and olive tapenade
- ~ Chargrilled eggplant and roasted capsicum

### Middle-Eastern Mezze

**Cost per person \$11.00 (GST Incl)**

- ~ Curry beef samosas with yoghurt raita
- ~ Potato Pakora and Tiripitakia
- ~ Doner Kebabs served with spicy dipping sauces

### Asian Exotics

**Cost per person \$12.00 (GST Incl)**

A selection of nori rolls and sushi  
featuring fresh barramundi, salmon, avocado,  
japanese pickles, wasabi and light sesame soy  
Spring Rolls and Gyoza Platter on Asian greens  
Tofu Teriyaki with limeleaf chilli jam

### Arafura Seafood Selection

**Cost per person \$22.00 (GST Incl)**

- ~ Tempura Barra wedges and
- ~ Chargrilled Calamari with Crumbed Scallops  
tartare and fresh lemon wedges
- ~ Teriyaki King Prawns on skewers  
with spiced tomato lime dip
- ~ Freshly shucked SA Oysters served  
in shell with our special Thai dressing