



Fingerfood Menus 2010

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



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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 veggie 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



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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



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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



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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*



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"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 vegie 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