

# The Small Food Caterers

## Finger Food Catering Menu and Packages – Page 1

### Price Guide

#### 6 canape selections

- \$24 per person +GST
- minimum of 3 cold selections

#### 8 canape selections

- \$28.50 per person +GST
- minimum of 3 cold selections

#### 10 canape selections

- \$35.00 per person +GST
- minimum of 4 cold selections

#### Add a substantial

- \$4.5 per person +GST

#### Prices based on;

- Minimum of 50 guests
- On site preparation staff
- Travel within 30km from CBD.
- Includes serving equipment

#### Additional charges for

- Food and Drinks staff are \$37 per hour +GST with a minimum of 3 hours
- All substantial additional equipment
- To be confirmed in a formal quote based upon our availability
- A 20% deposit is required to secure your function date.

### Classic French style canapés

- Saffron roulade with dill cream and salmon roe. (v)
- Caramelised onion, blue butter tarts with truffle honey. (v)
- South Australian mullet with pickled lemon butter sauce (when available) (g/f)
- Duck breast and Asian micro-greens with hoisin sauce in a kataifi cup
- Double-baked cheese soufflé with pear and walnut praline (v)
- Smoked salmon blini with dill cream
- Chicken and bacon roulade with sundried tomato cream and tomato crisp (g/f)
- Scallop and beurre blanc sauce tart with cauliflower cream and caper
- Pumpkin, fetta and spinach paper bag quiche (v)
- Creamed spinach pastry cones with toasted almonds and nutmeg (v)
- Leek, beetroot and goat's curd tart with clementine and honey syrup (v)
- Kataifi wrapped prawns with citrus mayonnaise
- Diced roast lamb with minted crème fraiche in cucumber cup (g/f)
- Apple, cheddar and rosemary crusted paper bag quiche (v)
- Brochette with tomato salsa and basil cashew pesto (v)
- Cured ocean trout tart with cucumber and horseradish
- Vegetable frittata dressed with hommus and black olive (g/f & v)
- Pâté on gingerbread with spiced pineapple puree
- Grilled zucchini with goat's cheese rolls (g/f, v)
- Mini rhubarb crumble tart (v)

### Old Favourite canapés

- Vietnamese vegetarian rice paper rolls (g/f, v, va, d/f)
- Prawn, roasted capsicum & pesto mini pizza
- Peking duck crêpe with hoisin sauce, cucumber and spring onions
- Beef and potato cocktail pies
- Chicken and feta pillows with quince paste and walnut
- Pork and fennel rolls with peppered pear paste and dried apple
- Vegetarian samosas with fresh green chutney
- Peppered beef and cabernet pie
- Chicken, leek and tarragon white wine cream pie
- Southern style crumbed winglets (g/f)
- Assorted sushi (g/f, v, va, d/f)
- Empanadas - Beef, sundried tomato, raisin and olive pastry
- Crusted Cajun lamb meat balls with bbq dipping sauce (g/f)
- Thai fish cake with sweet chilli sauce (g/f)
- Roast beef and horseradish cream on croutons
- Devils on horseback - prune and camembert wrapped in bacon (g/f)
- Brie and caramelised fig with prosciutto on cracker
- Smoked salmon and ricotta on bruschetta with capers and watercress
- Blueberry cheesecake with peppermint cream (v)
- Double Jamaican chocolate mud cake (g/f, v)

### Contact information

The Small Food Caterers

Phone: 0417 836 909

Email: [dk@catering.net.au](mailto:dk@catering.net.au)

[www.catering.net.au](http://www.catering.net.au)

# The Small Food Caterers

## Finger Food Catering Menu and Packages – Page 2

### Price Guide

#### 6 canape selections

- \$24 per person +GST
- minimum of 3 cold selections

#### 8 canape selections

- \$28.50 per person +GST
- minimum of 3 cold selections

#### 10 canape selections

- \$35.00 per person +GST
- minimum of 4 cold selections

#### Add a substantial

- \$4.5 per person +GST

#### Prices based on;

- Minimum of 50 guests
- On site preparation staff
- Travel within 30km from CBD.
- Includes serving equipment

#### Additional charges for

- Food and Drinks staff are \$37 per hour +GST with a minimum of 3 hours
- All substantial additional equipment
- To be confirmed in a formal quote based upon our availability
- A 20% deposit is required to secure your function date.

### BBQ Canapés

- Portuguese style prawn shashlik (g/f, d/f)
- Pecan stuffed mushrooms (g/f, v, va, d/f)
- Brazilian bacon and beef kebabs (g/f, d/f)
- Mix vegetables and haloumi cheese kebabs (g/f, v)
- Mini beef filet mignon with red wine, topped with onion confit (g/f, d/f)
- Lamb cocktail shashlik crusted with rosemary, thyme and sage (g/f, d/f)
- Borrachos - Grill prawn shashlik marinated in pilsner, lime, salt and pepper (d/f)
- Chorizo, button mushroom and pepper kebab (g/f, d/f)
- Salmon with avocado and grapefruit cocktail shashlik. (g/f)
- Greek lamb koftas, with tzatziki, mint & lemon (g/f)
- Rosemary crusted eggplant and tofu shashlik (g/f, v, va, d/f)
- Veal cocktail shashlik with a mediterranean and parmesan crust (g/f)
- Thai beef shashlik with spicy peanut sauce (g/f, d/f)
- Tikka Boti - ground beef and papaya koftas (g/f)
- Anticuchos de pollo - grill chicken shashlik with mango, chili spicy bbq sauce (g/f)
- Maekjeok -Korean Doenjang pork skewers (g/f)
- Chicken and Turkish figs (g/f,d/f)
- Coconut prawn shashlik with sweet chilli (g/f)
- Mini pancake stacks with jam and maple infused double whipped cream (v)
- Lightly grilled fruit skewers with double whipped vanilla cream (v)

### Substantial canapés

#### Fork and Talks (Bowls)

- Classic Indian butter chicken with rice (g/f)
- Lamb korma curry with rice, mango chutney and yogurt (g/f)
- Poached Atlantic salmon in French butter sauce on sweet potato cream (g/f)
- Mushroom and parmesan risotto (g/f, v)
- South African bobotie
- Mexican flan & mole -corn savoury custard, chipotle sauce and almond cinnamon relish (v)

#### Sliders

- Pulled pork sliders with Japanese slaw
- Southern style chicken slider with pineapple and slaw
- Peking duck sliders with hoisin sauce and wombok salad
- Shredded beef and diced prawn with stir fried Asian greens and oyster sauce
- Crusty spiced eggplant with carrot and Mersey Valley cheese and Moroccan jam (v)

#### Soft Shell Taco

- Shredded lamb, tequila and chilies with guacamole
- Lemon and paprika chicken with orange & lime salsa
- Ground beef with chunky chili bean, capsicum and tomato salsa

#### Other Substantial canapé options

- Frenched lamb cutlets crusted with rosemary thyme and sage (g/f)
- Gourmet cheese platters

### Contact information

The Small Food Caterers

Phone: 0417 836 909

Email: [dk@catering.net.au](mailto:dk@catering.net.au)

[www.catering.net.au](http://www.catering.net.au)