



FINGER FOOD MENU ITEMS

Choose items to make up your own menu

PLATTERS - all platters serve about 25 pax

\$55.00

- Dips – a trio of dips served with fresh vegetables, toasted breads and lavosh

\$85.00

- Sushi platter with Californian rolls, lemon omelette & marinated prawns

\$115.00

- Anti-pasto platter (vegetarian) includes marinated mushrooms, olives, frittata, eggplant rolls, roasted capsicum, asparagus, roman skewers and artichoke hearts.

\$125.00

- Anti-pasto platter includes marinated mushrooms, olives, frittata, eggplant rolls, roasted capsicum, asparagus, roman skewers, artichoke hearts, mild salami and prosciutto.
- Cheese platter – trio of cheeses (including a brie, cheddar and blue) dried fruits, nuts biscuits and lavosh.

CANAPES

\$2.50

- Peking duck cones with coriander and hoisin sauce
- Smoked salmon and horseradish cream cones
- Smoked salmon tarts with horseradish cream
- Chicken and almond tarts
- Caramelised onion and goat's curd tarts

\$3.00

- Pickled yabbe and nectarine salsa tartlets
- Atlantic salmon pieces on bruschetta with lemon hollandaise

\$4.00

- Kingfish Carpaccio served on crisp breads

SANDWICHES

\$2.00 per finger

- Chicken & avocado finger sandwiches
- Chicken & spring onion finger sandwiches
- Chicken and rocket finger sandwiches
- Chicken Caesar finger sandwiches
- Ham, sprout & mustard finger sandwiches
- Ham, tomato, cheese and rocket finger sandwiches
- Toasted prosciutto, rocket, tomato & parmesan finger sandwiches
- Egg lettuce and mayo finger sandwiches

OTHER COLD ITEMS

\$2.50

- Prosciutto-wrapped asparagus with Hollandaise sauce
- Vietnamese cold rolls with shredded vegetables and mango
- Frittata squares with pesto & tomato
- Miniature Caesar salads

\$3.50

- Beef and asparagus with Hollandaise sauce
- Asian style duck pancakes
- Vietnamese cold rolls with shredded vegetables, mango and duck or prawn
- Smoked Salmon blini with crème fraiche and salmon roe
- Thai marinated prawns on ginger & spring onion pikelets

PASTRIES AND BAKED TARTS

\$2.50

- Cocktail quiche – fillings available - bacon, herb & onion, smoked salmon, lemon and chives or tomato and pesto (v)
- Baked goat-cheese tartlets with roasted pepper strips
- Homemade sausage rolls with tomato sauce
- Curried lamb swirls with peanut sauce
- Filo pastry bonbons with beef and horseradish, or chicken with pesto
- Filo pastry triangles stuffed with spinach and cream cheese
- Miniature croissants with leek & ham

\$4.00

- Duck pies with mango salsa
- Mini Bagels - smoked salmon or chicken & almond filling (2pp)

\$5.00

- Miniature lamb cutlets in puff pastry

OVEN BAKED OR DEEP FRIED

\$2.30

- Vegetable spring rolls with sweet chilli sauce
- Tempura chicken breast balls with jalapeno mayonnaise

\$2.50

- Meatballs – spicy beef, thai chicken or pork
- Chickpea and chermoula cakes
- Calamari rings
- Crumbed sesame chicken pieces with lemon mayonnaise
- Arancini balls – porcini mushroom, slow cook duck, caramelised onion and gorgonzola and sundried tomato flavours. Served with red pesto dip
- Bacon filled baby potatoes

\$3.50

- Crispy SA Spencer Gulf Prawns with sesame and lime
- Californian crab cakes with sweet chilli dip
- Vietnamese style blue swimmer crab fritters
- Miniature pizzas – (vegetarian, ham & pineapple or meat)
- Pancetta, tomato basil and bocconcini parcels
- Miniature fillet steak on a toasted crouton, with hollandaise sauce

KEBABS

\$4.00

- Chicken marinated in Thai herbs and served with Thai style dipping sauce
- Blackened Cajun prawn kebabs (2 per skewer)
- Mini wagyu rump satays with Harissa or chimichurri sauce
- Lamb rump marinated in rosemary and lemon

FORK AND TALK – all items served in a bamboo boat

\$4.00

- Thai beef noodle salad served in a bamboo boat
- Raw sliced tuna with tangy pomegranate salad
- Vietnamese style crab salad with coriander and lime
- Miniature parcels of fish & chips with salt & vinegar
- Pork belly on a bed of Asian salad served in a bamboo boat
- Tofu marinated in Asian herbs and served with an Asian salad

SLIDERS

\$4.00

- Gourmet beef with mustard, tomato sauce, cheese and pickles
- Pulled Pork with Asian slaw
- Crumbed or grilled chicken
- Mushroom mini-burger with crispy onions and rocket
- Falafel burgers with crunchy pickles on a soft brioche bun
- Halloumi with lime, balsamic and rocket
- Crumbed Barramundi with iceberg lettuce and Tartare Sauce

OTHER FINGER FOOD ITEMS

\$3.50

- Scallops served in their shell with chorizo and lime
- Tiny beef mignons with mustard Hollandaise
- Prawns on skewers with rocket, mango & prosciutto

\$4.00

- Beef vindaloo or butter chicken on miniature naan bread
- Tempura Garfish Taco with avocado salsa
- Fresh prawn cutlets with lime and black sesame seed

\$4.50

- Crumbed frenched lamb cutlets
- Short cut frenched lamb cutlets with red pesto or green pesto

SOMETHING SWEET

TARTS

\$3.00

- Caramel tarts
- Lemon curd tartlets
- Strawberry tarts
- Chocolate tarts

SLICES

\$3.00

- Chocolate brownie squares
- Cherry, coconut and chocolate slice
- Caramel slice

BISCUITS

\$3.00

- Melting moments
- Meringues
- Toasted hazelnut & almond shortbread crescents and balls
- Macaroons

OTHER SWEET ITEMS

\$3.50

- Crème brûlée on Chinese spoons with sliced peaches
- Mini cheese cakes
- Chocolate dipped strawberries
- Strawberries with Cointreau & orange gelati, in small espresso glasses*
- Mini cupcakes

Please request anything else you may like that is not on the menu – we will do our utmost to provide it for you.

FINGER FOOD MENU

General Information

There is a minimum number of 15 pieces per item - for numbers below minimum there will be a surcharge – (individually priced upon order).

Prices are for food only, delivered at an agreed time before your function. A standard delivery fee of \$35.00 applies within the 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.

Some items taste much better cooked on the spot, these items cannot be pre-prepared and need to be freshly cooked just before serving.

Our trained staff are available to help with both food and drink service. Food staff can assist with set up, preparation of the food, serving the food to your guests and clean up following the function. Bar staff can assist with bar/drinks set up, serving out to guests, making cocktails, washing glasses and cleaning up. There is a minimum shift of 3hrs per staff member (unless otherwise agreed).

Rates are as follows:

Monday - Saturday	\$40.00 per hour + GST
Sunday	\$45.00 per hour + GST

We can arrange the hire of glasses, linen, tubs, trays, jugs, and other hired goods.

GST at the rate of 10% is additional to all the above prices, ie. prices are not GST inclusive.

Credit Cards attract a 1.9% fee (mastercard and Visa) and Amex can be used with a 3% surcharge fee.

Bank transfers are accepted by arrangement into bsb 065-006 acc 1007 7903 and a copy of the bank transfer is requested to be emailed to admin@lacatering.com.au

Quotes are valid for 3 days from the time of quotation.

Cancellations must be made 7 days prior to an event.