

FINGER FOOD MENU ITEMS

Choose items to make up your own menu

\$2.30 items

- Spicy meatballs with tomato relish
- Tiny sausage rolls with home-made tomato sauce
- Vegetable spring rolls with sweet chilli sauce
- Tempura chicken breast balls with jalapeno mayonnaise

\$2.80 items

- Bacon, herb & onion cocktail quiches
- Bacon-filled baby potatoes *
- Baked goat-cheese tartlets with roasted pepper strips
- Calamari rings 🍤
- Chick pea and chermoula cakes
- Crumbed sesame chicken pieces with lemon mayonnaise
- 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 (or your choice)
- Frittata squares with pesto & tomato
- Miniature Caesar salads *
- Miniature spicy sausages with Cumberland dipping sauce
- Prosciutto-wrapped asparagus with Hollandaise sauce
- Risotto balls with red pesto dip
- Sliced fillet of beef with horseradish on French stick
- Smoked salmon, lemon & chive cocktail quiches
- Vietnamese cold rolls with shredded vegetables and mango

Sandwiches

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

\$3.30 items

- 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
 - Smoked salmon on miniature rye slices
 - Sushi platters with Californian rolls, lemon omelette, marinated prawns & smoked salmon parcels
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\$3.50 Items

- Miniature croissants with leek & ham
- Atlantic salmon pieces on bruschetta with lemon hollandaise 🖐️
- Beef and asparagus with Hollandaise sauce
- Chicken on a lemongrass skewer with tom yum dip
- Chilled tuna sashimi with beetroot jelly and salad burnett
- 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 🖐️
- Miniature fillet steak on a toasted crouton, with hollandaise sauce 🖐️
- Pickled yabbie and nectarine salsa tartlets *
- Prawns wrapped in noodles, with hot, sour & salty sauce 🖐️
- Tiny beef mignons with mustard Hollandaise
- Vietnamese cold rolls with shredded vegetables, mango and duck or prawn
- Crispy SA Spencer Gulf Prawns with sesame and lime (3.50)
- Smoked Salmon blini with crème fraiche and salmon roe (3.50)
- Scallops served in their shell with chorizo and lime (3.50)
- Pork and fennel sausages with Cumberland dipping sauce (3.50)

\$3.80 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 - (marinated mushrooms, olives, frittata, eggplant rolls, roasted capsicum, asparagus, artichoke hearts, may also include a selection of meats if required)
- Warm lemon waffles with smoked salmon, sour cream & wasabe flying fish roe 🖐️
- Miniature Fillet of beef on croutons with Hollandaise sauce
- Mini-Chicken Satays with Thai style dipping sauce

\$4.00 items

- Beef vindaloo on miniature naan bread 🖐️
 - Duck pies with mango salsa
 - Fresh prawn cutlets with lime and black cumin seed
 - Tandoori grilled tuna on a skewer with cucumber sour cream dip 🖐️
 - Tempura Garfish Taco with avocado salsa
 - Snapper, Bacon and Ciabata skewers
 - Thai chicken tenderloins with sweet chilli sauce
 - Mushroom mini-burger with crispy onions and rocket
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\$4.30 items

- Bagels - smoked salmon or chicken & almond filling (2pp)
- Crayfish, spring onion & salsa tartlets *
- Miniature lamb cutlets in puff pastry
- Short cut French lamb cutlets with red pesto or green pesto
- Smoked ocean trout mille-feuille *
- Kingfish Carpaccio served on crisp breads
- 100% Angus Beef mini-Burgers with cheese and pickles

\$4.50 items

- Blackened Cajun prawn kebabs (2 per skewer) 🖐
- Mini wagyu rump satays with chimichurri sauce
- Miniature parcels of fish & chips with salt & vinegar 🖐
- Individual Vietnamese style crayfish and scallop salad
- Crumbed French lamb cutlets
- Mini-wagyu rump skewers with Harissa
- Falafel burgers with crunchy pickles on a soft brioche bun
- Crumbed Barramundi brioche with iceberg lettuce and Tartare Sauce

SOMETHING SWEET

\$3.20 Items

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

\$3.75 Items

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

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 10 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 \$20 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. These items are marked with an asterisk *.
- Some items taste much better cooked on the spot, these items *cannot* be pre-prepared and need to be freshly cooked just before serving. These are marked with a hand symbol 🙌.
- 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 1021 9908 and a copy of the bank transfer is requested to be emailed to tom@tartcatering.com.au
 - Quotes are valid for 3 days from the time of quotation.
 - Cancellations must be made 7 days prior to an event.
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