

GOURMET FINGER FOOD – MENU

Prices are valid at 12 June 2019

Function Date: _____ / Event Name: _____

Function Address: _____

Customer: _____

Contact: _____ / Phone: _____

Your reference: _____

Email Address: _____

HOT & COLD MENU ITEMS

Choose your preference

Prices shown exclude GST

- | | | | | |
|---|-----------------|-----------------------------|---|------------------------------|
| <input type="checkbox"/> Package 1 | \$15.00 / guest | THREE pieces PREMIUM | + | THREE pieces STANDARD |
| <input type="checkbox"/> Package 2 | \$18.50 / guest | FOUR pieces PREMIUM | + | FOUR pieces STANDARD |
| <input type="checkbox"/> Package 3 | \$22.50 / guest | FIVE pieces PREMIUM | + | FIVE pieces STANDARD |
| <input type="checkbox"/> Package 4 | \$26.50 / guest | SIX pieces PREMIUM | + | SIX pieces STANDARD |

NUMBER OF GUESTS ATTENDING _____

Call to discuss if fewer than 40 guests.

| PREMIUM MENU | ✓ CHECK REQUIRED ITEMS |
|--|---------------------------|
| HOT ITEMS | |
| Mini beef slider | |
| Chicken satay sticks with peanut sauce (GF) | |
| Beef satay sticks with peanut sauce (GF) | |
| Marinated lamb cutlet (GF) | |
| Marinated Barramundi sticks (GF) | |
| Prawn Toast | |
| Prawn Cone (GF) | |
| Fish bites & potato chips served in a cone | |
| Tempura vegetables –mushroom, cauliflower, sweet potato | |
| Battered Calamari | |
| Chef's own Beef Pie (GF available) | |
| Chef's own Leek & Mushroom Pie (VEG, GF available) | |
| Chef's own Rendang Pie | |
| Cocktail Pie Assortment –Lamb, Beef, Chicken & Mushroom | |
| Cocktail Shepherd's pie | |
| Scallop spoon (GF) | |
| Peking Duck Pancakes | |
| Mini Chicken Parma served in a boat | |
| Beef Rendang served on a bed of Cummin Rice in pine boat (GF) | |
| Chicken Rendang served on a bed of Cummin Rice in pine boat (GF) | |
| Crispy Mild Chilli Prawn (GF) | |

MENU ITEMS MAY CONTAIN NUTS or OTHER ALLERGENS, please contact us for more information.

| | |
|--|--|
| Thai crab cake | |
| Vegetarian Dim Sims (VEG) | |
| Curry puffs assortment of meat or vegetarian | |
| Roti served with beef rendang | |
| Lamb Kufita with Tzatziki | |
| | |
| COLD ITEMS | |
| Fresh Sushi Nori Rolls selection (GF and VEG options) | |
| Vietnamese rice paper roll (GF and VEG options) | |
| Smoked salmon and brie tart | |
| Cherry tomato and goat's cheese blini (GF available) | |
| Kaya cups – thin crispy pastry cups with salsa and mango filling (GF, VEG) | |

FINGER FOOD MENU – CONTINUED

| STANDARD MENU | ✓ CHECK REQUIRED ITEMS |
|---|---------------------------|
| HOT ITEMS | |
| Empanada with sweet potato and cashews (VEG) | |
| Spinach and Ricotta Pastizzi (VEG) | |
| Vegetable Spring Rolls (VEG) | |
| Quiche spinach, tomato and onion (VEG) | |
| Vegetarian rice noodle served in a boat (GF, VEG) | |
| Falafel circle with mango chutney and yoghurt (GF, VEG) | |
| Mini Pizza variety - Margarita, Hawaiian | |
| Vegetable Samosa (VEG) | |
| Roti served with dhal gravy (VEG) | |
| Moroccan crisp bread with chickpea and yoghurt (VEG) | |
| Risotto Balls - Pumpkin & Herb (VEG) | |
| Risotto Balls – Mushroom (VEG) | |
| Risotto Balls - Basil & tomato (VEG) | |
| Thai green curry Chicken Balls | |
| Chef's own Sausage Rolls | |
| Chicken Dim Sims | |
| Cocktail Beef Meatballs seared with BBQ sauce | |
| Chicken Breast Goujons | |
| Cocktail Frittata | |
| Potato rosti – pesto, goat's cheese and olive | |
| | |
| COLD ITEMS | |
| Bruschetta – roma tomato, Spanish onion, olive, basil, garlic and olive oil atop crusty bread (VEG) | |
| Tandoori chicken on mini dosai | |
| Beetroot tzatziki tart (VEG) | |
| Tomato and Zucchini Vol Au Vents | |
| Tuna mouse in mini cucumber boats | |

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FINGER FOOD MENU – CONTINUED

| DESSERT | ✓ CHECK REQUIRED ITEMS |
|--|-----------------------------|
| Additional \$6.00 per guest, 2 pieces each | |
| Petite fours | |
| Variety of slices | |
| Cakes – mixed berries / pistachio / cheese | |
| Madeleine | |
| Mini Sticky Date with caramel top | |
| Almond and Blueberry Mini Friand | |
| Hummingbird Mini Cup Cake | |
| Orange and Poppy Seed Mini Cup Cake | |
| Mini meringue | |
| Danish Pastry | |
| Mixed High-Tea | |
| | |
| DRINKS | ADDITIONAL |
| TEA AND COFFEE | add \$2.50 per guest |
| SOFT DRINK / JUICE AND WATER | add \$3.50 per guest |
| | |
| | |
| Staff: Kitchen preparation Supervisor/Chef will be charged for the first 40 guests AT \$55 per hour. An extra server will be charged for each additional block of up to 40 guests at \$45 per hour. Minimum 3 hours on site | |
| Total travelling time greater than ONE HOUR to be charged at \$30 per hour or part thereof / staff member. | |
| A preparation area with water and power is needed to serve and clean-up after the event. Catering waste will be removed by us. | |

- We provide for special dietary requests. Please discuss if required
- Orders to be placed at least SEVEN days before function.
- 10% or \$100.00 (whichever is higher) deposit payable at time of placing order.
- Balance payable FIVE business days before function.
- Payment by Direct Debit or Credit Card
- Send order details to: admin@kayacatering.com.au

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