



*The Caterer*

Mildura

# MENU

Gourmet Finger Food

The Caterer Mildura

Mobile Catering Specialists to Mildura and Surrounding Areas

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Haydn: 0414 939 376

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# MENU

The Caterer Mildura takes pride in creating delicious bites that are perfect for a cocktail party, wedding, engagement party, corporate event, birthday party, private function, or any other event you have in mind. We will assist you in designing a custom finger food menu that works with your budget and any special dietary requirements your guests may have. You will love our beautiful presentation, delicious flavours and generous portions.

If you don't see your favourite finger food option on this extensive menu, then by all means get in touch and we will include it in your customised menu. We are only too happy to assist you with designing the best finger food menu for your next event so get in touch to discuss your needs.

## OPTIONS

8 FINGER FOOD	38.00 \$
10 FINGER FOOD	42.00 \$
12 FINGER FOOD	46.00 \$

**Please Note:**

Minimum Numbers 30 people

Waiting staff \$35 per hour

All prices exclude GST

Menu & prices may change without notice due to seasonal availability



# MENU

## SEAFOOD

- South Australian Oyster Natural with Zesty Vinaigrette and Micro Herbs (GF)
- Mini Prawn Cocktail with Shredded Lettuce and Creamy Cocktail Sauce (GF)
- Salt and Pepper Calamari served with aioli and Lemon (GF)
- Panko Crumbed Prawns with Lemon Aioli
- Crispy Battered Fish Goujons Roasted Garlic and Lemon Aioli
- Garlic Prawn Skewers with chilli Tomato Jam
- Tempura prawns with coconut lime and chilli dipping sauce
- Smoked salmon blini with crème fraiche and baby capers
- Coconut crumbed prawns with lime aioli
- Mini prawn Skewers with creamy garlic dipping sauce (GF)
- Crostini of Smoked Salmon Pickled Ginger & Black Sesame Seeds

## POULTRY

- Spiced Chicken Skewer Served with Creamy Hummus (GF)
- Asian Chicken with a Soy, Honey & Ginger sauce
- Southern Fried Chicken Strips with Smokey Chipotle Aioli
- Greek-Style Chicken Skewers, served with Lime & Mint Yoghurt Dressing (GF)
- Mini Thai Green Chicken Curry with Glass Noodles
- Roast Chicken and Avocado Salsa Filled Wonton Basket
- Moroccan Spiced Chicken with a Coriander Yoghurt
- Crispy Wonton Cups Filled with Thai Chicken Noodle Salad, & Lime Chilli Dressing
- Southern Style Popcorn Chicken Cups, Aioli
- Satay Chicken Skewer, lime peanut sauce (GF)
- Chimichurri Chicken Skewer (GF)
- Herb Chicken Meatball, Chilli, Lime Dipper (GF)
- Spiced Chicken Tender with Harissa Yoghurt
- Mini Chicken Caesar Salad with Anchovy & Parmesan Dressing
- Malaysian Chicken Skewers with Coconut Satay Sauce (GF)
- Bulgogi Marinated Sticky Chicken Wings
- Tandoori Chicken Skewers with Lime Pickle Yoghurt
- Peri - Peri Chicken with lime mayonnaise
- Mini Pizza- Tandoori Chicken, yoghurt dressing and Coriander



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## MEAT

Roasted Pork Belly Bites with Bourbon BBQ Glaze

Greek Lamb and Herbed Couscous with Tzatziki

Slow Cooked Pork Belly with Asian Vermicelli Salad

Lamb Cutlets Drizzled with a Cashew Pesto (add \$2.20PH) (GF)

Korean style bulgogi marinated beef skewer with toasted sesame (GF)

Teriyaki beef Skewers with toasted cashews and coriander (GF)

Beef Ravioli with Napolitano Sauce

Rare Beef with beetroot relish Crostini

Gourmet Beef Cocktail Pies, Topped with Creamy mash & Tomato Chutney

Mexican spiced meatball w/ chipotle & lime

Bacon, mozzarella & egg tart

## SLIDERS

Pork Belly slider with Cajun Slaw

Beef Slider - Rocket, cheese & tomato relish

Southern Fried Chicken - Rocket & Smokey chipotle aioli

Mini Cheeseburger - Beef Patty, Onion & Cheese with a chefs burger sauce & Pickle

Portuguese Chicken - Peri Peri Aioli, Lettuce & American Cheese

Fish Burger - Battered Fish Fillet - Tartare & Iceberg

Mini Ginger Chicken Burger with Rocket and Lime Mayo (slider)



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## VEGETARIAN

Roasted Cherry Tomato and Ricotta Tartlet with Basil Oil

Caramelised Onion and Blue Cheese Tart

Pumpkin, spinach and parmesan risotto (GF)

Roasted Sweet Pumpkin Arancini

Creamy Mushroom and Chive Risotto (GF)

Mini Vegetable Spring Rolls with Soy Sauce

Mini Pizza - Tomato, Bocconcini and Kalamata

Corn Fritters with Spicy Aioli

Mini Caramelised Spanish Onion and Feta Tartlet

Mushroom, Garlic & Thyme Tart

Vegetarian Spring Roll, Carrot & Sweet Chilli Dipper

Bruschetta- Tomato, Spanish Onion, Basil & Balsamic Glaze

Garlic roasted cherry tomato and ricotta canapé

Avocado salsa Tart

Vegetable curry puff with mild spiced yoghurt

Mushroom Arancini with Chive Mayo

Tomato, Spanish Onion & Basil Tartlet

Spinach and ricotta ravioli with Napolitano sauce

Gorgonzola, Pumpkin, Caramelized Onion Tartlet

Mini Baked Potato with Sour Cream and Chives (GF)

Roasted Pumpkin, Feta & Basil Tart

Mediterranean Tart





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## DESSERT OPTIONS

Mini pannacotta served with raspberry coulis toasted almond & coconut

Mini lemon curd cheesecake pot with shortbread crumble

Sticky date pudding with sticky caramel sauce

Chocolate mousse cup fresh raspberry & biscuit crumble

Mini chocolate pots with salted caramel

Orange syrup cake & vanilla double cream

Mini chocolate honey comb pot

Vanilla custard cream, fresh berries, coulis & meringue crumb

Coconut rough chocolate pot

Passionfruit cream, chocolate mousse, brownie & lemon oil

Mini Pavlova pots with cream & passion fruit syrup



# TERMS

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### CONFIRMATION OF BOOKING

The Caterer Mildura considers confirmation of the event upon receipt payment of the requested deposit by the due date specified.

### PAYMENT TERMS

As many costs are incurred prior to the event date, The Caterer Mildura has the following payment terms:

A deposit, based on a minimum of 30% of total quotation costs, is required to confirm your event.

For private clients full prepayment of all known costs is payable 10 full working days prior to the event date.

Payment can be made by direct credit (EFT) or cash.

### CONFIRMATION OF GUEST NUMBERS AND MENU SELECTION

To ensure maximum value and efficiency for you, The Caterer Mildura requires confirmation of your menu selection & final numbers attending your event at least 15 (fifteen) working days prior to the event date.

If the confirmed number of guests increases The Caterer Mildura will endeavour to accommodate any requests at late notice, but are unable to give a guarantee.

The Caterer Mildura reserves the right to quote on revised numbers.

### STAFF CHARGES WHERE APPLICABLE

Staff service charge will apply of \$35 per hour per waiting staff.

1 staff member per 30 people

Bar \$45 per hour per staff member.

These charges will be calculated on an individual event basis.

If additional staff are requested a charge may apply.

Surcharges may apply for all events held on public holidays (15%), this surcharge is calculated on the total food and beverage spend.

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