



## FINGER FOOD – MENU 1

Price \$20.00 per person – 6 Options

Price \$23.50 per person – 7 Options

Price \$25.00 per person – 8 Options

Additional items @ \$3.00 per person.

Chefs @ \$50.00 per hour/Waiters @ \$42.00 per hour (minimum of 4 hours each)  
(Prices don't include GST)

### MENU

Chicken Teriyaki with soy sesame dipping sauce.

Mini beef burger with red onion jam, tomato relish and cheddar cheese.

Crumbed and fried Kalamata olives filled with goats cheese.

Macadamia crusted chicken strips served with a lime and chilli mayonnaise.

A selection of Californian Nori rolls served with a light Japanese soy sauce.

Country style sausage rolls with tomato relish.

Tomato basil bruschetta with wild rocket and goats cheese.

Lightly crumbed calamari rings with tartare sauce.

Traditional satay chicken served with a spicy peanut sauce.

Crispy rye croutons topped with avocado mousse and Tasmanian smoked salmon.

A trio of crispy Asian dim sums with soy dipping sauce.

Vegetarian arrancini (risotto balls) with molten mozzarella centers.

Gourmet mini pizzas with a variety of Mediterranean toppings.

Mini tortillas with chorizo sausage, sweet potato and quince paste.

Sesame coated fish fingers with wasabe mayonnaise.

**World Of Food Catering**  
ABN 71 930 883 879

480 Neerim Road Murrumbidgee 3163  
Phone: 9504 3714 Fax: 9504 3719



## **FINGER FOOD – MENU 1 – Cont.**

Prawns in a coconut crust with minted sweet chilli and mango dipping sauce.

Mountain bread roll ups filled with roasted capsicum, pesto chicken, baby spinach, tomato and tzatziki.

Vegetarian herbed falafel burgers with Tahini, slices of fresh tomato and rocket lettuce.

Vietnamese rice paper rolls filled with prawns, kaffir lime leaves, coriander and a hint of chilli.

An assortment of mini quiches including vegetarian fillings

Steamed shrimp Sui Mai served with soy sauce, presented in a bamboo basket.

Roasted vegetable and fresh herb frittata diamonds.

Crunchy Thai chicken and peanut cakes.

Lamb koftas with minted yoghurt.

Poached chicken and chive mayonnaise finger sandwiches.

Oriental beef balls with plum and ginger sauce.



## FINGER FOOD – MENU 2

Price \$23.00 per person – 6 Options

Price \$26.00 per person – 7 Options

Price \$29.00 per person – 8 Options

Additional items @ \$3.50 per person.

Chefs @ \$50.00 per hour/Waiters @ \$42.00 per hour (minimum of 4 hours each)

(Prices don't include GST)

### MENU

Moroccan lamb filo cigar with cucumber and mint yoghurt.

Mini hand made Cornish pasties served with tomato relish.

Thai green curry prawns served in white porcelain bowls with steamed rice.

Seared scallops and skordallia with sauce veirge, served in porcelain spoon.

Traditional Japanese seafood and vegetable sushi with a variety of condiments.

Traditional Asian style fish cakes with coriander, bean shoots and lemongrass with sweet chilli and mint sauce.

Mini chilli chicken burgers served in a mini bun topped with avocado guacamole.

Grilled ocean trout skewers coated with sumac, black sesame seeds and a yoghurt garlic tahini dipping sauce.

Sicilian bruschetta sprinkled with garlic topped with roma tomatoes, proscuitto wrapped baby bocconcini.

Bite size chicken parmigiana topped with tomato basil salsa and mozzarella cheese.

Traditional fish and chips with lightly crumbed pieces of flake, presented with crispy shoestring fries garnished with lemon and served in paper boxes.

Vegetable samosas served with yogurt mint dipping sauce.

Petite Teriyaki beef skewers with sesame dipping sauce.

Bloody Mary shots with fresh shucked Tasmanian oysters.

BBQ duck rice paper rolls with cucumber, coriander, spring onion and hoi sin dipping sauce.

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## **FINGER FOOD – MENU 2 – Cont.**

Porcini mushroom tart with truffle oil and fresh chives.

Traditional Caesar salad with crispy bacon, creamy parmesan dressing served in mini noodle boxes.

Royal Tasmanian smoked salmon wrapped in herb crepe and chive cream, dressed with Yarra Valley salmon roe.

Roasted herb and mustard crusted beef fillet served on crostini, topped with onion jam.

Rye crouton topped with Persian Fetta and quince paste.

Grilled lamb fillets marinated in basil pesto, rolled in crispy pita bread served with tzatziki.

Salt and pepper calamari with lemon aioli.

Chermoule spiced tiger prawn skewers with yoghurt mint dipping sauce.

Grilled polenta topped with slow roasted capsicum olive tapenade, caramelised onion and goat cheese.

A compote of cherry tomato with goat cheese, olive tapenade in pastry cup.