

Great food, made easy
CK Catering

Finger Food

Catering Menu

This style of food creates a relaxed atmosphere with our staff continuously serving an assortment of canapés/finger food options. We can guarantee your guests will not go hungry! Your guests can mingle at their leisure and with no formal seating arrangements you will save space on tables and chairs leaving more room for dancing or entertainment.

Cold options
Fresh rice paper rolls $(v)(g f)$ A light starter that can be filled with either a vegetarian or meat/seafood filling
Caprese pesto bites (V) A twist on a Caprese salad, sweet bocconcini cheese and cherry tomato on a crisp baguette base spread with homemade basil pesto.
Mini tortilla cups with corn salsa ( $V$ ) A crispy tortilla shell to hold a fresh corn salsa Smoked salmon and avocado rolls (gf) Delectable smoked salmon wrapped around a delicious avocado filling (additional $\$ 1.00$ per head)
Basil and ricotta tartlets ( $V$ ) A light pastry cup filled with a tasty basil, cashew, ricotta mix, topped with a cherry tomato.
Roast beef stackers A flavoursome mouthful of roast beef on crisp bread topped with a gherkin and creamy horseradish - this never disappoints!
Assorted nori rolls (v) (gf) Freshly made nori rolls filled with either smoked salmon and avocado, teriyaki chicken or vegetables (additional \$1..00PP)
Assorted dips and dippers ( $V$ ) on platters to share or individual crudite and dip cups Antipasto/charcuterie on platters to share or individual charcuterie cups
Proscuitto and cheese roll A pinwheel full of flavour with prosciutto and cream cheese flavoured with crumbled crisp pistachio nuts.

Hot options
Thai meatballs with lime dipping sauce Lightly spiced pork meatballs with a zingy lime dipping sance
Sliders Mini burgers with fillings limited only by your imagination!
Zucchini and haloumi fritters ( $V$ ) served with ranch dressing
Satay chicken mini kebabs (gf) moist chicken pieces covered in a thick house made satay sance
Mini quiches Lorraine or spinach or pumpkin and bacon Bite size quiches in a light pastry base
Crumbed spicy chicken nibbles Made with $100 \%$ chicken breast and a light spiced coating. Prawn and chorizo bites A lightly fried chorizo slice and fresh prawn on a toothpick

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Mini hot roast rolls with gravy Your choice of beef, chicken, pork or lamb in a handmade fresh roll with flavoursome gravy. This is our most popular option!
Cocktail spring rolls served with plum sauce
Salt and pepper squid Lightly fried, moist and tender calamari pieces with just enough bite

Mozzarella arancini Fried balls of creamy risotto with a warm mozzarella centre.
Chorizo and haloumi skewers Packed full of flavour!
Sweet potato fries or haloumi chips Served in individual cups with a dipping sauce.

## Dessert options

Mini cheesecakes what is your favourite flavour? Lemon? Chocolate? White chocolate? Mini pavlova (gf) An aussie favourite topped with seasonal fruits and freshly whipped cream

Chocolate brownie, marshmallow and strawberry skewer Drizzled with chocolate this ticks all the boxes!
Apple crumble slice One of our most popular desserts, you won't be disappointed! Lemon tarts A tangy lemon filling in a sweet shortcrust pastry base
Fresh fruit (gf) A platter piled with seasonal fruits
Mudcake squares Traditional chocolate or our signature "Cowboy" mudcake flavoured with baileys and butterscotch schnapps One for the chocolate lovers, not too rich so you can have a second....or third... (additional \$1 per head)
GRAZING BOARD Let us dazzle your guests with a huge array of sweet treats.

> Almost all options can be made as gluten free or vegetarian substitutes.

All other special dietary requirements can be accommodated for with notice given.

> A 30\% deposit payable when booking.
> A surcharge (maximum \$100)

If you have something special in mind that doesn't appear on our menu please don't hesitate to ask as we are always adding items and are more than happy to accommodate your requests.
All remaining prepared food is left for your enjoyment...

