



History

FingerFood Catering has been serving the local and wider community for 17 years and in this time has gained a reputation for quality and reliability within the catering industry. Much of our business is “word of mouth” by way of contented guests who’ve attended our functions.

Our philosophy

FingerFood Catering is sensitive to the fact that a function is much more than just good food and good company. It’s part of a bigger occasion; often a personal or emotional milestone.

In the corporate sector, catering is part of today’s ritual of doing business. Whether you are catering for a simple boardroom lunch or product launch for 900 guests, we will professionally attend to your particular needs.

Our product

We pride ourselves on producing fine food.

Freshness

All ingredients are market-fresh and hand picked for premium quality. All foods, hot and cold, are prepared just prior to delivery – so appearance, aroma and flavour are irresistible.

Authenticity

Every dish is prepared with loving reverence for the original, time-honoured recipe.

Presentation

All food served with a dash of pizzazz. We understand that fine food is enjoyed three times: in the anticipation, in the presentation and in the fulfillment.

Enjoy your own function

We can cover everything from menu planning, to food preparation, all accessories, delivery, setting up, serving and clearing.

Exclusivity

Our tantalising selection includes dishes that have been passed down through generations.



The following is a guide to assess the number of platters required.

Clients then liaise with us to ensure an appropriate combination of food types and quantities.

NO. OF GUESTS	PLATTERS
5	1-2
10	2-3
20	4-5
30	6-8
40	8-10
50	10-12
60	12-14
70	14-16
80	16-18
90	18-20
100	20-22

Price List

As at 19th February 2008

Prices are subject to change without notice

Prices include GST

PASTA, RICE & VEGETABLES

ALL PASTA IS FRESHLY HOME MADE

Cannelloni (Beef)

Scrumptious pasta hollows filled with prime beef in a Sicilian know-how sauce.

Medium \$47.00 Large \$83.00

Cannelloni (Spinach & Ricotta)

Scrumptious pasta hollows filled with fresh spinach and ricotta cheese in a Sicilian know-how sauce.

Medium \$47.00 Large \$83.00

Chilli Pasta

Spaghetti tossed in a wonderful Italian sauce with a hint of chilli for flavour.

Medium \$41.00 Large \$72.00

Eggplant Parmigiana

Grilled eggplant combined with a fresh tomato and basil sauce, topped with lashings of mozzarella and parmigiana cheese and baked to perfection.

Medium \$53.00 Large \$83.00

Garlic Prawns & Pasta

Pan fried prawns and a touch of garlic. Sure-fire tastebud pleaser!

Medium \$60.00 Large \$108.00

Gnocchi Con Patate

ORIGINAL

Our very own original recipe. These potato dumplings delight in a fresh basil, cream, tomato and parmesan sauce – bellissimo!

Medium \$47.00 Large \$83.00

Gnocchi (Spinach & Ricotta)

ORIGINAL

Our very own original recipe. These spinach and ricotta dumplings delight in a fresh basil, tomato and parmesan sauce

Medium \$47.00 Large \$83.00

Lasagna (the way that Mama makes)

RECOMMENDED



FingerFood

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Rich traditional recipe of bolognaise nestled between sheets of pasta, filled and topped with bubbling cheese.

Medium \$52.00 Large \$94.00

Marinara

Juicy prawns, squid and local mussels blended in a basil, white wine and tomato sauce. Classic sauce full of reminders of Italy's warm sun.

Medium \$47.00 Large \$83.00

Polenta

Ground cornmeal, sliced and grilled to golden perfection.

Medium \$35.00 Large \$60.00

Ravioli Fresh

Freshly made, as only the Italians know how, crammed full of prime beef and served with our own tomato sauce and a lashing of parmesan.

Medium \$47.00 Large \$83.00

Ravioli Fresh (Spinach & Ricotta)

Plump pasta bursting with creamy ricotta contrasted with green spinach. Vegetarian pleaser!

Medium \$47.00 Large \$83.00

Risotto Milanese

Al dente Arborio rice sauteed in butter, shallots and pancetta, then simmered in a chicken broth and mixed with freshly grated parmesan.

Medium \$36.00 Large \$61.00

Spaghetti Bolognaise Siciliana

Heartwarming ragout of the best minced meat, tomatoes and a dash of chilli.

Medium \$36.00 Large \$61.00

Tortellini a la Panna

OUR OWN SPECIALTY

Folds of pasta bursting with veal, tossed in a light wine and cream sauce. The house specialty.

Medium \$53.00 Large \$83.00

Tuna & Mushroom

A perfect marriage of tastes.

Medium \$53.00 Large \$83.00



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BEEF & CHICKEN

Chicken Cacciatore

Succulent chicken, cut into eight pieces, slowly braised in a tomato and red wine sauce, richly enhanced with capsicum and olives.

Medium \$44.00 Large \$76.00

Chicken Stroganoff

Tender chicken strips in a ravishing wine, sour cream and mushroom medley. Served on a bed of rice.

Medium \$47.00 Large \$83.00

Italian Pot Roast

Lean prime beef, braised in a tomato and red wine sauce. This can be accompanied by traditional vegetables including roast potatoes with gravy enriched with meat juices. Vegies are an extra \$30.

Large \$174.00

Meat Balls Italian Style

Minced lean beef mixed with a secret blend of Italian herbs and bathed in a fragrant tomato sauce.

Medium \$46.00 Large \$80.00

Roast Chicken Roll Platter

Tender fillets of chicken breasts, interleaved with ham and parsley, gently rolled and roasted, then sliced into circles for your enjoyment.

Medium \$55.00 Large \$98.00



FINGER FOOD PLATTERS

Arancino Platter – Baby Size

Finger food sized mouthwatering spiced meat in a bolognese sauce, enfolded in mozzarella cheese, coated with rice and freshly fried – a legendary dish. Also available in chicken and as a vegetarian option.

Small \$37.00 Medium \$52.00 Large \$94.00

Arancino Platter - Mini Size

Mouthwatering spiced meat in a bolognese sauce, enfolded in mozzarella cheese, coated with rice and freshly fried. Also available in chicken and as a vegetarian option.

Small \$37.00 Medium \$52.00 Large \$94.00

Antipasto (Mixed Meat, Cheese & Olive Platter)

The perfect antipasto platter. Something to delight everyone from salami, prosciutto, ham, mortadella and coppa to olives, sun-dried tomatoes and pickled vegetables.

Small \$38.00 Medium \$55.00 Large \$98.00

BBQ Chicken Platter

Tender, aromatic chicken pieces with that distinctive barbecue taste.

Small \$38.00 Medium \$55.00 Large \$98.00

Baked Oysters with Garlic Herb Butter

Plump, ocean-fresh oysters topped with home made garlic and herb butter, baked and served hot in the shell.

Medium \$58.00 Large \$105.00

Cheesy Tomato Basil Mussels

Fat, full-of-flavour mussels cooked in the shell, poached in white wine and dressed in a home-made tomato and basil sauce, sprinkled with cheese and lightly grilled.

Medium \$58.00 Large \$105.00

Chicken Cheese Patties

Premium minced chicken pan fried with curry & mustard before wrapping in cheese and grilling to picture book perfection.

Small \$29.00 Medium \$41.00 Large \$72.00



Chicken Drummettes in Crisp Spicy Batter

An exotic ensemble of Eastern spices and piquant Chinese barbeque sauce makes this dish irresistible.

Medium \$49.00 Large \$87.00

Chicken Kebab Platter

Bite-sized chicken, skewered and grilled to moist perfection. Served with garlic mayonnaise sauce.

Small \$35.00 Medium \$49.00 Large \$87.00

Chicken Yakitori

An authentic Japanese recipe. Delicate chicken bites, marinated in soy, sherry and garlic, grilled just before serving.

Small \$35.00 Medium \$49.00 Large \$87.00

Club Sandwiches

Classic sandwiches filled with sliced meat, cheeses, olives, sun-dried tomatoes and salads.

Small \$27.00 Medium \$38.00 Large \$65.00

Coconut Prawns with Mango Sauce RECOMMENDED

Market-fresh prawns, coated in shredded coconut, deep-fried, served hot and crunchy in a tantalising sauce.

Small \$42.00 Medium \$60.00 Large \$108.00

Cooked Prawn Platter

Pinkly succulent fresh prawns – finger food from the sea.

Small \$40.00 Medium \$58.00 Large \$105.00

Creamy Scrambled Eggs & Ham in Flaky Pastry Cases

A triumph of eggs, ham, cream and parsley in moreish mouthfuls of home-baked flaky pastry.

Medium \$32.00 Large \$53.00

Cutlet pieces & Arancino Platter RECOMMENDED

The famous Arancino, complemented to perfection by tender panfried cutlets.

Small \$38.00 Medium \$55.00 Large \$98.00

Cutlets

Tender beef cutlets, crumbed and pan fried to perfection.

Small \$30.00 Medium \$42.00 Large \$72.00



Fish, Prawns & Calamari Platter

Finest West Australian seafood, lightly crumbed or battered.

Medium \$58.00 Large \$105.00

Foccacia Platter

Filled with ham, mortadella, salami, semi-sun-dried tomatoes, roasted capsicum, grilled eggplant and Jarlsberg cheese – absolutely delicious.

Medium \$44.00 Large \$76.00

Fresh Seafood Platter

An extravaganza from Neptune's net – fresh plump king prawns, mussels and oysters.

Medium \$58.00 Large \$105.00

Glazed Chicken Bites

A delicious combo of chicken, spices and breadcrumbs, baked and finished with a glorious glaze of red currant jelly and tangy mango chutney.

Small \$33.00 Medium \$47.00 Large \$83.00

Hors d'Oeuvres

Delicacies to gladden the eye and whet the appetite.

Medium \$27.00 Large \$43.00

Lemon Chicken Fingers Platter

Luscious chicken finger bites finished with a classic tangy sauce.

Small \$37.00 Medium \$53.00 Large \$94.00

Lemon Ginger Prawns

Succulent king prawns marinated in lemon juice, ginger, soy and spices. Skewered and pan-fried 'til tender and served warm.

Medium \$60.00 Large \$108.00

Marinated Calamari Platter

Shallow-fried squid, marinated in lemon and set off perfectly with a tangy tartare sauce and sprigs of fresh parsley.

Small \$36.00 Medium \$51.00 Large \$91.00

Meatball Platter – Italian Style

Minced lean beef mixed with a secret blend of Italian herbs and served with a fragrant tomato sauce.

Small \$32.00 Medium \$46.00 Large \$80.00

Mini Quiches

Mini size quiches baked fresh in an assortment of flavours.

Medium \$49.00 Large \$95.00



Mini Samosas

Traditionally made Indian samosas. A treat at any function.
Medium \$30.00 Large \$50.00

Mini Size Maxi Taste Sausage Rolls

Fresh, chopped chipolata sausage enveloped in a heavenly light pastry.
Medium \$36.00 Large \$61.00

Mini Spring Rolls

Simple and delicious mini spring rolls. Vegetarian. Can be served with tomato sauce or a sweet Thai chilli sauce. 50g a pop.
Medium \$38.00 Large \$65.00

Mini Vegetarian Pies

Mini size flaky pastry cases filled with roasted vegetables and topped with a macadamia nut crust.
Medium \$49.00 Large \$95.00

Nutty Beef Satays

Grilled morsels of marinated prime rump steak, skewered with tomato, onion and capsicum.
Small \$35.00 Medium \$49.00 Large \$87.00

Party Platter

Boccincini, olives, cheese, sliced meats, dip and crackers all beautifully displayed on a Party Platter.
Medium \$47.00 Large \$83.00

Pizza Platter

Always a favourite with young and old.
Medium \$30.00 Large \$50.00

Prosciutto Ham With Melon

A justifiably famous duo of wafer thin prosciutto ham, wrapped around slices of sweet rockmelon.
Small \$27.00 Medium \$38.00 Large \$64.00

Scallop and Bacon Bites

Sea-fresh scallops, caressed in soy and spiced, wrapped in bacon and grilled to melt-in-the-mouth succulence.
Medium \$58.00 Large \$105.00



Smoked Salmon and Camembert Puffs

A fitting temptation for the educated palate – paradise in a puff, served warm with lime and dill.

Medium \$36.00 Large \$61.00

Spiced Fish Nibbles

Deep-fried, delectable balls of fresh fish, breadcrumbs and spices served hot and drizzled with lemon.

Small \$33.00 Medium \$47.00 Large \$83.00

Steamed Chilli Prawns

Honey, chillies and crisp-fresh prawns. A big favourite with a little bite!

Medium \$60.00 Large \$108.00

Sushi

Authentic Japanese cuisine at its freshest.

Medium \$38.00 Large \$75.00

FINGER FOOD PLATTERS – VEGETARIAN

Arancino Platter – Baby Size Vegetarian

Finger food sized mouthwatering spiced traditional sauce, enfolded in mozzarella cheese, coated with rice and freshly fried – a legendary dish.

Small \$37.00 Medium \$52.00 Large \$94.00

Arancino Platter – Mini Size Vegetarian

Mouthwatering spiced traditional sauce, enfolded in mozzarella cheese, coated with rice and freshly fried – a legendary dish.

Small \$37.00 Medium \$52.00 Large \$94.00

Club Sandwiches

Classic sandwiches filled with a selection of cheeses and salads. If you like, you can choose your own fillings.

Small \$27.00 Medium \$38.00 Large \$65.00

Creamy Scrambled Eggs in Flaky Pastry Cases

A triumph of eggs, cream and parsley in moreish mouthfuls of home-baked flaky pastry.

Medium \$32.00 Large \$53.00

Curry Puffs

Fresh and hot, with the mouthwatering aroma of curry and chilli, these home made puffs will be popular.

Medium \$30.00 Large \$50.00



Focaccia Platter – Vegetarian

Filled with roast capsicum, grilled eggplant, semi-sundried tomatoes and Jarlsberg cheese – absolutely delicious.

Medium \$44.00 Large \$76.00

Lasagna Vegetarian (the way that Mama makes)

Rich tomato and ricotta nestled between sheets of pasta, filled and topped with bubbling cheese.

Medium \$52.00 Large \$94.00

Pizza Platter - Vegetarian

Always a favourite with young and old.

Medium \$30.00 Large \$50.00

Spinach and Ricotta Puffs

Add to the home made puffs fresh Italian sausage and it makes a mouthwatering combination.

Medium \$36.00 Large \$61.00

Vegetable Kebabs

A selection of mixed seasonal vegetables and spices, skewered and grilled.

Medium \$33.00 Large \$55.00

Vegetarian Platter

A delicious medley of cucumber, mushrooms, snow peas and much more – a favourite with everyone.

Medium \$38.00 Large \$65.00

Vegetarian Platter (Cooked)

A medley of roasted capsicum with cheddar filling, grilled eggplant with garlic and parsley and other tasty morsels.

Medium \$44.00 Large \$76.00

Also suitable for vegetarians:**FEASTS**

Canneloni (Spinach & Ricotta)
Gnocchi Con Patate
Gnocchi (Spinach & Ricotta)
Ravioli (Spinach & Ricotta)
Eggplant Parmigiana

FINGER FOODS

Mini Spring Rolls
Mini Samosas
Mini Vegetarian Pies



FINGER FOOD PLATTERS – FRESH FRUIT

Fresh Fruit and Cheese Platter

A classic combination of the freshest market produce and a selection of gourmet cheeses including Ambrosia, Havarti and Jarlsberg.

Small \$30.00 Medium \$44.00 Large \$72.00

Fresh Fruit Kebabs

A combination of the freshest seasonal fruits skewered for easy eating.

Small \$30.00 Medium \$44.00 Large \$72.00

SALAD SENSATIONS

Bocconcini Tomato Skewers

A colourful and tasty combination of marinated bocconcini with juicy cherry tomatoes. Skewered for easy eating.

Medium \$42.00 Large \$72.00

Caesar Salad Variation

An inspired twist – Romaine lettuce, Dijon mustard, anchovies, crumbled bacon and garlic flavoured croutons combine with other ingredients to make this salad so special.

Medium \$24.00 Large \$37.00

Club Salad

Gourmet pate, hard boiled egg, gruyere cheese and slices of garlic sausage presented on a bed of lettuce and served with a piquant dressing.

Medium \$24.00 Large \$37.00

Cubed Potato with Sour Cream

A warm salad of fried potatoes and onions, stirred in sour cream and sprinkled with a little red paprika.

Medium \$24.00 Large \$37.00

Cumin Pasta Salad

A fabulous salad of penne noodles, crispy bacon, cottage cheese, carrots and onions, with a taste of cumin powder.

Medium \$24.00 Large \$37.00



Festive Chicken Salad

Slices of chicken breast, rows of avocado and mango, spread upon a blanket of spinach, bacon, radicchio and coral lettuce and set off with our own vinaigrette.

Medium \$28.00 Large \$44.00

French Cucumber Salad

A simple yet classic dish of cucumbers, radishes, red onions and slices of egg.

Medium \$24.00 Large \$37.00

Fresh Fruit Salad

Fresh melon and grapefruit in a magical dressing of yoghurt, honey, sultanas and cinnamon.

Medium \$25.00 Large \$39.00

Garden Green Salad

A luscious combination of snow peas, tomatoes, cherry tomatoes, cucumber and lettuce, served traditionally with an Italian dressing.

Medium \$24.00 Large \$37.00

Greek Salad

Lustrous black olives, fetta cheese and tomatoes, glistening in an olive oil and fresh oregano dressing.

Medium \$24.00 Large \$37.00

Italian Rice Salad

A dazzling display of red tomatoes, yellow capsicum, green parsley and hard boiled eggs, tossed in white rice and sprinkled with fresh vinaigrette.

Medium \$24.00 Large \$37.00

Julienne Vegetable Salad

Strips of carrot, capsicum, zucchini, eggplant, celery and apple, with the happy surprise of curry powder and paprika, arranged on a bed of fresh lettuce.

Medium \$25.00 Large \$39.00

Pecan & Avocado Salad

Pecan nuts and shredded Cos lettuce, studded with peeled chunks of avocado and enriched with freshly made vinaigrette.

Medium \$24.00 Large \$37.00

Rotini Salad

Tender noodles, tomato wedges, with segments of mandarin and diced celery tossed in a luscious blend of mustard, yoghurt and fresh chives.

Medium \$24.00 Large \$37.00



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Spicy Egg 'n Bacon Salad Platter

Chopped bacon, fried with garlic and chilli and garnished with croutons, kalamata olives and eggs.

Medium \$24.00 Large \$37.00

Tangy Coleslaw

The classic combination of crisp cabbage, crunchy carrot, fresh parsley, horseradish and cream.

Medium \$24.00 Large \$37.00

Tuna Salad

Freshly cooked pasta, premium tuna and colourful capsicum, enfolded in mayonnaise.

Medium \$25.00 Large \$39.00

Waldorf Salad

Crisp red apples, diced and mixed with walnuts, mayonnaise and celery, beautifully presented on a bed of green lettuce.

Medium \$24.00 Large \$37.00



GATEAUX AND CAKES

Bacci Cake

Chocolate fudge cake split with chocolate mousse and hazelnut praline.

Large \$46.00

Black Forest Gateaux

A time-honored recipe of chocolate sponge with traditional filling but finished in a non-traditional way.

Large \$40.00

Cappucino Cake

A mouthwatering combination of coffee flavoured mousse together with lashings of Kahlua.

Large \$40.00

Carrot Cake

Full of pineapple and coconut, topped with cream cheese frosting, apricots and walnuts.

A combination of the freshest ingredients to form the best carrot cake in the West.

Large \$40.00

Chocolate and Strawberry Roulade

Chocolate log filled with strawberries and cream covered in marble chocolate curls.

Large \$45.00

Chocolate Brownie Shard

Chocolate mud cake topped with ganache and icing sugared shards.

Large \$46.00

Cookies and Cream Cake

Cookies and cream filling sandwiched between two layers of chocolate fudge cake.

Large \$42.00



Custard Cakes – Otelo

Filled with vanilla custard and topped with pink icing and a chocolate swirl.
Need to be ordered in lots of 12.

\$54.00 for 12

Custard Cakes – Chocolate Cream Puff

Filled with vanilla custard and topped with chocolate icing and slivered almonds.
Need to be ordered in lots of 12.

\$54.00 for 12

Custard Cakes – Cream Puff

Filled with vanilla custard and topped with a dusting of icing sugar.
Need to be ordered in lots of 12.

\$54.00 for 12

Custard Cakes – Choc & White

Vanilla custard filled puff with a half chocolate, half vanilla icing.
Need to be ordered in lots of 12.

\$54.00 for 12

Custard Cakes – Chocolate Éclair

Vanilla custard filled éclair with chocolate icing.
Need to be ordered in lots of 12.

\$54.00 for 12

Custard Cakes – Chocolate Horn

Chocolate custard filled horn with slivered almonds.
Need to be ordered in lots of 12.

\$54.00 for 12

Custard Cakes – Vanilla Horn

Vanilla custard filled horn with a dusting of icing sugar.
Need to be ordered in lots of 12.

\$54.00 for 12

Custard Cakes – Vanilla Sicilian Cannoli

Vanilla custard filled cannoli done in the true Sicilian style.
Need to be ordered in lots of 12.

\$54.00 for 12

Custard Cakes – Chocolate Sicilian Cannoli

Chocolate custard filled cannoli done in the true Sicilian style.
Need to be ordered in lots of 12.

\$54.00 for 12



Friands (Gluten Free)

Choose from these tasty alternatives (for those with or without gluten intolerance): Blueberry, Orange and Raspberry. Need to be ordered in lots of 6.

\$12.00 for 6

Fruit Flan

A delightfully refreshing flan with creamy custard encased in a short crust pastry and deliciously topped with seasonal fruit.

Large \$42.00

Italian Torte

A traditional custard torta laced with fresh diced fruit enrolled in roasted almonds.

Large \$60.00

Jaffa Cake

Fresh orange and almond torte jauntily decorated with jaffas.

Large \$42.00

Lemon Coconut Log

A moist and delicious delight.

\$21.00

Malteeza Madness

Fudgy chocolate cake filled with mousse and Malteezas. This has become a definite best seller!

Large \$46.00

Papered Cup Cakes (Petite)

Delicious little treats with a cup of coffee or for subtle afters. Strawberry Blonde, Hazelnut Mud, Chocolate Overload, Mango Lime and Luscious Lemon.

Large \$84.00

Pavlova

Traditional Australian favourite garnished with fresh fruit and cream.

Large \$40.00

Peach and Raspberry Tea Cake

A light tea cake topped with lashings of home-made raspberry syrup & apricot compote.

Large \$40.00



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Tiramisu

The most heavenly Italian dessert. The name means “pick me up” which refers to the caffeine and cocoa it contains. It is one of the lightest desserts to eat.

Large \$48.00

Wildberry Log

A moist and delicious delight.

\$21.00

TARTS, PIES AND BISCUITS

Apple Pie

High home style apple pie with juicy stewed sliced apple, a little cinnamon and topped with an old fashioned sugar crusted pastry.

Large \$40.00

Apple, Rhubarb & Raspberry Tart

Tarty apple, rhubarb and sweet raspberries in a picnic style tart.

Large \$42.00

Caramel Nut Tart

Caramel fudge tart topped with roasted caramel nuts.

Large \$42.00



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CATERING

Danish Pastry Platter

These freshly baked fruit filled pastries are perfect with tea or coffee.

Small \$22.00 Medium \$38.00 Large \$65.00

Florentine Cookies

Large size traditional Florentines. Need to be ordered in lots of 12.

\$22 for 12

Fresh Home Made Pignolatta

Tasty freshly made Pignolatta. Perfect for any function as an after dinner sweetener!

Medium \$36.00 Large \$61.00

Home Made Biscuits

Variety of delicious melt in the mouth, home-made biscuits. Traditional old fashioned recipes are always a treat.

Medium \$38.00 Large \$64.00

Lemon and Lime Brulee

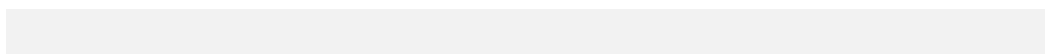
A creamy lime and lemon custard baked with caramelised sugar topped with glazed limes.

Large \$45.00

Lemon Meringue Pie

An old favourite. Thick tangy curd topped with dollops of baked meringue.

Large \$40.00





CHEESECAKES

Bailey's Cheesecake

If you like Bailey's, you'll love this cheesecake!

Large \$46.00

Banana White Choc Butterscotch Cheesecake

Creamy with lashings of banana and butterscotch sauce topped with white choc shards and banana chip praline.

Large \$46.00

Caramel Peanut Chocolate Baked Cheesecake

Baked peanut cheesecake topped with gooey caramel and chocolate.

Large \$46.00

Cherry Berry Cheesecake

Creamy cheesecake topped with cherries and a blackberry glaze.

Large \$46.00

Lemon Cheesecake

Tangy, creamy lemon cheesecake topped with lemon gel and candied citrus.

Large \$46.00

Passionfruit Yoghurt Cheesecake

This unique cheesecake is cold set on a biscuit base and topped with a tangy passionfruit glaze.

Large \$46.00

Ricotta Plum Blackberry Crumble

Plum and blackberry crumble with creamy ricotta filling.

Large \$46.00

TEA & COFFEE

At the right time, you just gotta have it. Our coffee and tea is branded, not generic. It's fresh and it's properly made.

\$3.50 per cup



TERMS & CONDITIONS

Prices are subject to change without notice.

Bond

A bond of \$150 is required (though we may vary this amount depending on the number of platters).

The bond is refunded on the return of equipment to our O'Connor premises. Deductions will be made for loss or damage.

Payment Terms

A deposit of \$100 is required to confirm your booking.

Please ensure payment in full is received by us one week prior to your event.

We do not have Credit/EFTPOS facilities. Payment can be made by cash, cheque or by Internet banking.

BSB: 066 147 Account Number: 1013 8641 Account name: Finger Food Catering

Cancellation

A minimum of 3 days' notice is required for notification of cancellation.

Delivery

Delivery charges start at \$55 or food may be picked up from our premises.

If you require us to collect the platters following your function, an additional charge equal to the delivery fee is applicable.