



KAREN SHELDON CATERING

# FINGERFOOD MENUS

To book your next function, phone us on **(08) 8945 6048**  
or email [enquiries@karensheldoncatering.com.au](mailto:enquiries@karensheldoncatering.com.au)

[www.karensheldoncatering.com.au](http://www.karensheldoncatering.com.au)

## MENU ONE Simply Scrumptious

**\$19<sup>.50</sup> per person**  
**Minimum 20 Guests**

Housemade Guacamole and Sweet Potato Dips with Pita Bread, Cornchips, Marinated Cheese Cubes, Grilled Chorizo and Vegetable Picking Sticks

Bite-size Homemade Sausage Rolls with Fresh made Tomato Sauce

Marinated Honey Soy Chicken Drumettes

Wild Mushroom Risotto Balls with Tomato Relish

## MENU TWO "Make It Mine" Platters

**\$20<sup>.50</sup> per person**  
**Minimum 20 Guests**

Gourmet Wraps and Sandwich Bites such as

- Dukkha Crusted Beef and Onion Jam
- Roast Veggies with Fetta and Fruit Chutney
- Chicken Spinach Pesto

Creamy Local Barra Mornay in Crunchy Wonton Case with Crispy Barra Skin Sprinkle

Mini Cottage Pies

Vegetarian Lentil Fritters with Tangy Kakadu Plum Sauce

**NOTE:** These menus present a sample of our range and can be mixed and matched if you wish. Prices are for the supply of menu items only and do not include service or delivery costs. We can tailor your event to suit your needs.

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## MENU THREE

### Hearty Party Platters

**\$24.<sup>50</sup> per person**  
**Minimum 40 Guests**

Chefs choice of Homemade Dips with Crispy Garlic Bread Shards, Marinated Olives, Saltbush Dukkah, Marinated Cheeses, Grilled Chorizo and Pickled Vegetables

Tiny Ricotta Crostinis with Mediterranean Toppings

Mini Chicken Pies

Homemade Sausage Rolls with Fresh Tomato Sauce

Fish Goujons with Capers and Tartare Sauce

Spicy Meatballs with Salad Garnish

## MENU FOUR

### Country Bake Selection

**\$25.<sup>50</sup> per person**  
**Minimum 40 Guests**

- Creamy Garlic Tartlets with
- Springs Atlantic Salmon and crème fraiche
  - Rare Roast Beef, Caramelised Onion and Horseradish

Mini Hamburgers topped with grilled onion, cheese, pickles, tomato and mustard

Mini Chicken & Vegetable Pies

Vegetarian Croquettes with hidden surprise such as melted cheese, mushroom, spinach.

Gourmet Mini Pizzas with:

- Honey leg ham and pineapple
- BBQ Chicken and Bacon
- Roasted Vegetable Medley

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## MENU FIVE

# Dangerously Delicious

**\$30<sup>.50</sup> per person**  
**Minimum 20 Guests**

A selection of Nori Rolls and Sushi featuring Salmon, Fresh Prawns, Chicken and Asian Pickles, Wasabi and Light Sesame Soy

Spicy Humpty Doo Barracake with fresh green bean and kaffir lime, served with Kakadu Plum and Kimberley Chia Chutney

Mini Beef Curry Pies

Shredded BBQ Pulled Pork Sliders with Cabbage Slaw

Vegetarian Lentil Fritters with Tangy Kakadu Plum Sauce

## MENU SIX

# Tastes of the Territory

**\$33<sup>.50</sup> per person**  
**Minimum 40 Guests**

Smoken Hot Bush Platter - Bush Yam Dip with Crisp Bread, Pearl & Red Dragonfruit Numus, Spicy Buffalo Balls and Marinated Cheeses & Vegetables

Vegetarian Lentil Fritters with Tangy Kakadu Plum Sauce

Charbaked Rare Roast Beef on mini Wattleseed and Kakadu Plum slider buns with Davidson Plum Chutney

Tumeric & Chilli Arafura Prawn Skewers

Humpty Doo Barramundi Mini Pies

Salt & Pepper Crocodile Tail with zesty lemon and caper dip

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## MENU SEVEN "Cruisin" Fingerfood

A Favourite for Yacht Functions

**\$43 per person**

**Minimum 40 Guests**

Mexican Shared Platter  
with Guacamole, Tomato Salsa, Chilli Con  
Carne, Chorizo, Nacho Chips, Mozzarella  
Sticks and Veggie Quesadilla Bites

Freshly Shucked Thai Oysters  
served in the shell with  
our special Thai dressing

Garlic and Lime Shrimp Skewers

Peking Duck Pancake Rolls

BBQ'd Rosemary & Garlic Lamb Cutlets

Gyoza Platter on Asian greens  
with sweet soy dipping sauce

## OPTIONAL EXTRA Fingerfood Favourites

More "WOW" factor items  
for your next cocktail party

**Minimum 40 Guests**

**Menu items subject to venue**

**Add \$5 per person**

Freshly shucked SA Oysters served  
in shell with our special Thai dressing

**Add \$5 per person**

Chicken Skewers with homemade  
satay sauce and yogurt cucumber raita

**Add \$6 per person**

Shredded BBQ Pulled Pork  
Sliders with Cabbage Slaw

**Add \$5<sup>50</sup> per person**

Bourbon Glazed Pork Belly Bites

**Add \$6 per person**

Seared Scallops Gazpacho Spoons

**Add \$5<sup>50</sup> per person**

Arafura Prawn Laksa Shots

**Add \$6 per person**

Peking Duck Mini Ricepaper Rolls  
with Kakadu Plum Dipping Sauce

**Add \$8<sup>50</sup> per person**

Tempura Barra, Chargrilled Calamari  
and Crumbed Scallops with Tartare  
and Fresh Lemon Wedges



## OPTIONAL EXTRAS

### Sweet Stuff

Sensational Sweet Stuff to  
Finish off the Night in Style

**Each Option is \$6<sup>50</sup> per person**

Gluten-free Chocolate and  
Wattleseed Brownies

Custard Tarts with chantilly  
cream and Kakadu Plum syrup

Petit Profiteroles  
filled with Passionfruit Curd

Blueberry and Pistachio  
Cupcakes with Berry cream

Salted Caramel Cheesecake  
topped with chantilly  
cream and berry garnish

Local Fruit Cocktail Skewers  
with dark chocolate and white  
chocolate ganache dips

# High Tea on the Green

**\$44 per person (GST inc.)**

**Minimum 20 Guests**

Why not try something different and host a High Tea at Speaker's Green? This venue boasts amazing views of Darwin Harbour and is set in one of Darwin's most iconic buildings, Parliament House.

## **Arafura Prawn & Avocado Salad Cup**

with Bush Tomato Aioli and Butter Lettuce

## **Chef's Choice of Gourmet Finger Sandwiches**

Featuring delicious seasonal fillings like Chargrilled Kangaroo with Lemon Myrtle onion jam or Chicken, Humpty Doo basil mayo and local salad greens

## **Mini Bacon and Egg Pies**

## **Karens Famous Homemade Mini Scones**

With Kakadu Plum & Rosella jam and clotted cream

## **Petite Chocolate & Wattleseed Brownies**

with Cream & Fresh Berries (Gluten free)

## **Carrot & Walnut Mini Cup Cakes**

with Cream Cheese Icing

## **A Fresh Seasonal Fruit Platter**

## **A glass of our special Kakadu Plum Spritzer**

## **A selection of our favourite herbal teas**



**IMPORTANT NOTE:** THIS MENU IS DESIGNED TO BE SERVED ONLY AT SPEAKERS GREEN, PARLIAMENT HOUSE AND IS SUBJECT TO AVAILABILITY OF THE GREEN ON THE DATE OF YOUR FUNCTION. ONLY AVAILABLE 8AM - 6PM, MONDAY TO FRIDAY. \$18 SURCHARGE PER PERSON FOR SATURDAYS.



**KAREN SHELDON CATERING PTY LTD © 2019**

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