

willes

WILLES FINE FOODS CATERING

Finger foods, buffet & deserts for your

Corporate events

Weddings

Private events

Contact number: **0413 977 238**

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CATERING MENU

WILLES FINE FOODS CATERING

FINGER FOODS

\$2.50
/ item

Handmade chunky beef petite pies

Herbed fritters

with pesto & cream cheese

Mini quiches

- Smoked salmon + spinach
- Lorraine
- Pumpkin, spinach + Danish feta

Spinach and feta filo triangles

Grilled prawn

served on lemongrass

Creamy chicken tartlets

Peppered beef mignon

with roast vegetable chutney and sundried tomato

Chicken breast satay sticks

Chicken breast, camembert & ham filo

Warm turkey rolls

filled with cranberry & cream cheese

Salmon and sweet corn tartlets

Caramelized onion, pesto, semi-dried tomato tartlet

Chilli banana fritter, crispy bacon

with a dollop of sour cream

Baby handmade hot dogs

Vegetarian spring rolls

Thai style fish cakes

Salmon & sweet corn tartlets

Tempura Prawns

Scallop & prawn wonton

Marinated tofu

with sesame seeds, ginger & balsamic vinegar

Steamed pork bun

Prawn twister

Prawn in a filo pastry

SPECIAL FINGER FOODS

\$5
/ item

Sliders on a petite brioche bun

- Crispy pork with chutney, coleslaw and aioli
- Ham, roast vegetable and chutney
- Bacon, egg and creamy hollandaise

Tempura coated whiting fillets

served with aioli and a simple green salad

Crispy pork noodles

served with honey soy sauce

Chicken consume palate cleanser

served in a Chinese teacup: a wonderful palate cleanser

CATERING MENU

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SALADS

Chicken, mango and avocado

Grilled halloumi with roasted red capsicum, spiced pecan nuts

Roast pumpkin, ricotta, basil and pine nuts drizzled with balsamic and olive oil

Cabbage, radish and pea with mint, chilli and lemon juice

Moroccan salad mint, sultanas, shredded carrot, harissa

Chicken, strawberry, feta, silvered almonds and balsamic vinegar

Grilled honey roasted peaches with goats cheese and prosciutto

Caesar salad cos & mescaline leaves with croutons, parmesan and egg

Chinese noodles drizzled with sesame oil and champignons

Traditional coleslaw

Classic greek salad with roasted capsicum, cucumber, feta, olives and red onion

Dutch potatoes dressed with olive oil, seeded mustard and mayonnaise

Pasta salad with homemade basil pesto, mushrooms, garlic and wilted spinach

\$39
/ bowl

serves 25 - 30
guests

CREATE YOUR PERFECT PASTRY

Please choose a quiche, tart or frittata base and select a filling from below.

PASTRY

Whole quiche

Whole frittata

Individual tartlet

\$32

\$8

FILLINGS

Smoked salmon, spinach
and feta

Bacon and egg

Lorraine

Sundried tomato, halloumi, olive

Caramelized onion, pesto, feta

Pumpkin and pine nut

Spinach and feta

BUFFET SELECTION

HOMESTYLE COOKING WHEREVER YOU ARE.

All inclusive buffet selection \$39 per guest – two hot meats, one vegetarian dish, five salads and a selection of fresh breads and condiments. Or, design your own menu with the individual pricing per guest as listed below.

HOMESTYLE HOT MEALS

\$11.90

per guest for
individual serves

Beef lasagna
with cheese sauce

Chicken roulade
filled with sweet potato & pumpkin

Handmade puff pastry beef pie
in red wine sauce

Malaysian chicken, noodles & stir fry

Beef in red wine
with steamed rice and stir-fried vegetables

VEGETARIAN HOT MEALS

Creamy potato bake
with cheese sauce

Baked sweet potato, onion and pumpkin

Green bean & capsicum

TRADITIONAL HOT MEATS

\$11.90

per guest

Baked shoulder of pork
with apricot sauce

Rib fillet of beef
served sliced with mushroom sauce

Baked leg of ham
served with cranberry sauce

Beef
in red wine sauce

Boned leg of lamb
with garlic and mint

BBQ Chicken
with coriander & ginger marinade

Cauliflower
in white cheese sauce

Vegetable Lasagna

\$8.90

per guest