

Fingerfood

Our fingerfoods come in a standard & premium range. Both ranges have the option to be packed as "Do It Yourself", where you heat and serve the foods, see below for more information.

You can also buy a large range of our premium hand made fingerfoods direct from our shop in Doncaster East, they are mostly frozen in dozen



For something a little different or a more substantial option at your fingerfood function why not add a dish or 2 from our bowl food menu?

DIY Fingerfood Functions

A DIY function is one that you heat and serve the foods yourself. Its a more cost effective option yet you still end up with unbelievable chef prepared foods! You dont even have to say you used a caterer!!

Your food is delivered fresh on the day of your function in eskies packed with dry ice that keep your items at the required temperature for up to 6 hours.

All food preparation is done & items that need to be heated are on disposable oven trays, all you have to do is heat, platter and serve!!

You will also receive a DIY catering pack which includes instructions & serving recommendations, condiments, serviettes & serving platters.

Standard Range Fingerfoods

Perfect for casual or non-formal events. A more affordable option & the only thing we compromise with our standard range of fingerfood is the cost! Pricing includes condiments & napkins. These prices do not include a chef so you will need to hire our friendly staff to heat & serve your choices (or it can be packed as "do it yourself").

Choose 5 varieties per person.....\$10.0

Choose 7 varieties per person.....\$14.0

Choose 9 varieties per person\$18.0

The number of pieces per person depends on which varieties you choose and how many portions each variety has.

Three bite gourmet pies including beef, beef & burgundy, pepper beef, beef & mushroom
(2 portions per person)

Assorted gourmet bite size savouries, flavours including spinach & ricotta, cheese & bacon, chicken & asparagus and beef & poppy. *(2 portions per person)*

Vegetarian Spring Rolls with sweet soy *(3 portions per person)*

Moroccan spiced meat balls served with tatziki *(2 portions per person)*

Vegetable money bags with a hint of chili *(3 portions per person)*

Cocktail curried vegetable samosa *(3 portions per person)*

Chicken tenderloins served with a garlic & lemon aioli *(3 portions per person)*

Mini fried dim sims with sweet soy *(3 portions per person)*

Assorted mini quiche *(2 portions per person)*

Crumbed barramundi goujon with tartare sauce *(3 portions per person)*

Pumpkin & cheese risotto balls with chunky tomato relish *(1.5 portions per person)*

Mini pizza with assorted seasonal toppings *(1 portion per person)*

Thai fish cakes with sweet chili sauce *(1.5 portions per person)*

"Heat & Serve" Staff - \$50.0 per hour (for min 2 hour period)

Staff will arrive with your food, condiments & napkins at the specified time for a three hour period. They come armed with all they need to heat & serve your function including heating trays, serving platters & tea towels.

Standard Range "Do It Yourself" Pricing

All items from the standard range can be packed as a DIY. The pricing for the food is as above plus you will need to add the one off \$50 DIY fee. As us for a copy of our DIY Order Form.

Premium Range Fingerfoods

For that special occasion.....Our premium range of gourmet finger foods is our specialty at Rodamz! They are all hand prepared using the highest quality ingredients available. All of our delicious items are designed to be eaten with fingers so are perfect for standing functions.

The pricing includes a chef to prepare, heat & serve your foods, allowing you to completely relax and enjoy your function! Also includes condiments, serviettes & serving platters.

Choose 5 varieties (5-7 pieces per person)\$17.5

Choose 7 varieties (7-9 pieces per person)\$23.5

Choose 9 varieties (9-11 pieces per person)\$29.0

Cool Creations

Fresh herbed bilini topped with Tassie smoked salmon & fried capers

Bruschetta: Diced roma tomato marinated in balsamic, olive oil & basil then served atop a garlic crouton (V)

Rare beef sirloin served on toasted sourdough with rocket & seeded mustard hollandaise (GFO)

Sushi selection served with wasabi & pickled ginger (VO, GFO) (DM)

Salmon Roulade: Tassie smoked salmon & baby spinach rolled in a handmade herbed crepe (DM)

Vietnamese rice paper rolls filled with vermicelli noodles, coriander, prawns & nuoc chan sauce (GF) (DM)

Mediterranean vegetable tartlet with oven roasted tomato, kalamata olives, crumbled feta & basil pesto (V)

Individual chargrilled vegetable frittata bound with a trio of cheeses (GFO, V) (DM)

Potato & bacon rosti topped with a smoked chicken quenelle, mango salsa & sweet chili salsa

Sesame crusted rare tuna resting on crushed green pea & crinkle cut potato drizzled with wasabi mayonnaise

Tasmanian oysters infused with mirin, star anise & crowned with fried leek (GFO)



Wicked Warmers

- Thai fish cakes infused with chili, ginger & coriander, served with sweet chili sauce (GFO) (DIY)
- Pan seared scallop wrapped in crisp pancetta with mango salsa (GF)
- Steamed pork & prawn sui mai served in a bamboo basket, drizzled with soy & snipped chives
- Peking Duck: Chinese pancake filled with twice cooked duck, cucumber & hoi sin sauce (DIY)
- Chefs own herbed chicken sausage rolls sprinkled with sesame seeds (DIY)
- Handmade lamb & pancetta sausage rolls (DIY)
- Five spice marinated chicken fillet skewered & drizzled with a soy glaze (GFO) (DIY)
- Open baby beef burgers with caramelised onion, mustard, rocket & cherry tomato (GFO)
- Three bite gourmet pies accompanied by tomato chutney. Selection includes beef burgundy, thai chicken, roast lamb & korma vegetable curry (VO) (DIY)
- Vegetarian spring rolls served with vietnamese mint & dipping sauces (V) (DIY)
- Moroccan spiced lamb noodle ball served with tzatziki (DIY)
- Mini steamed bbq char sui pork bun
- Witlof leaf filled with chicken, pork & chinese sausage san choi bau (GFO)
- Pumpkin & three cheese risotto balls served with a chunky tomato relish (V, GFO) (DIY)
- Filo Triangles: Golden filo pastry wrapped with a selection of fillings including spinach & ricotta, chicken & avocado and roasted capsicum & pumpkin (VO) (DIY)
- Bite size gourmet quiches, selection including lorraine, roasted vegetable, spinach and bacon, leek & sundried tomato (VO) (DIY)
- Mini home baked pizza with fresh, seasonal toppings (VO, GFO) (DIY)
- Lightly curried vegetable samosa with yoghurt dipping sauce (V)
- Lamb curry puff served with plum aioli

Premium Range "Do It Yourself" Pricing

Items market with (DIY) can be packed in a "DIY" kit. Your guests will be raving about the food all day & you don't even have to say we did it!! The best part for you is that all items are delivered already cooked and chilled in oven trays - all you need to do is put them in the oven, heat them up and serve - its that easy!!

Includes food items, instructions & condiments.

As us for a copy of our DIY Order Form

5 varieties per person	\$15.0
7 varieties per person	\$20.5
9 varieties per person	\$26.5

V = Vegetarian VO = Vegetarian Option-ask at time of booking DIY = Can be included in a DIY function
GF = Gluten Free GFO = Gluten Free Option-ask at time of booking

www.rodanzcatering.com.au

Bowl Food

Bowl foods are a more substantial option for a non-seated function. They are served in bowls or noodle boxes with forks & napkins, they look great & taste even better!

A very popular "add on" option to fingerfood packages.
Can also be used for working 'sit-down' lunches.

Choose 1 item - \$8.0 per person

Choose 2 items - \$15.5 per person

Choose 3 items - \$22.5 per person

Choose 4 items - \$29.0 per person

Minimum order is 10 per item

Caesar salad with grilled chicken served with crispy pancetta, parmesan shards, garlic croutons & the chefs own creamy aioli. Served cold (GFO)

Thai chicken curry laced with coconut milk, coriander & baby spinach, then served over jasmine rice (GFO)

Warm duck salad with crisp bacon, fresh melon & spicy plum dressing (GFO)

Slow cooked veal & mushroom ragout served with rosemary infused mash

Mini lamb souvalaki: Chefs own marinated greek style lamb with fresh tomato, lettuce, onion & a garlic yoghurt sauce

Char-grilled lamb fillet rolled in morroccan spices, served on cous cous, topped with a tomato & capsicum relish

Baby beef burger with caramelized onion, dijon mustard, rocket lettuce, tomato & melted cheese

Char-grilled vegetable & chorizo sausage risotto drizzled with pesto & topped with shaved parmesan

Vegetable & coconut korma served with sticky rice & papadam's (V)

Tiger prawns tossed with fresh Asian vegetables, hokkien noodles & finished with a soy glaze

Pan seared calamari finished with garlic butter & chopped parsley then served over a rocket salad

Sweet selections

Sticky date pudding served with butterscotch sauce and vanilla bean icecream

White chocolate double fudge blondie served warm with double cream

Lemon curd tart accompanied by cream

Chocolate mud cake served warmed with berries & icecream

Mini pavlova with whipped cream, berries, passionfruit & strawberry coulis (GFO)

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