



EXCLUSIVE & FUNKY CATERING - FINGER FOOD MENU 2008

COLD ITEMS

Vietnamese rice paper rolls - choose from these fillings:-

- Tandoori roast chicken, pickled carrot & cucumber with mint & coriander chutney
- Baby corn, cucumber & bean shoot with coconut satay sauce
- Crayfish, avocado & black sesame with lime, soy & ginger dipping sauce

Prosciutto wrapped garlic tiger prawns with mango and basil

Cold meat platter with 4 varieties of freshly sliced gourmet meats, antipasto, grissini bread sticks and 2 dips

Smoked lamb fillet on cucumber round with white bean & hazelnut puree

Smoked kangaroo fillet on cucumber round with saffron basil mayonnaise

Thai beef and cucumber salad in wonton pastry cases

Seafood platter of freshly cooked crayfish medallions, tiger prawns, marinated mussels & 3 special homemade dips

Crispy salami cups filled with apple & sweet chilli salsa

Oyster shots served in the shell - choose between:-

- Au natural with vodka, Voodoo Moon's 'Seven Gates of Hell' chilli sauce, salmon caviar
- Au natural with apple, coriander and mirin salsa
- Baked Kilpatrick with prosciutto, shallots, parsley & our special worcestershire blend

Smoked salmon rose on light rye pumperknickle with caper, dill & lemon mascarpone cheese

Sushi nori rolls - vegetarian, chicken and/or tuna - with teriyaki sauce, pickled ginger and wasabi

Gourmet cheese platter featuring 4 top class cheeses, dried fruit, nuts, crackers, Fruit paste & strawberries

Honey roasted cherry tomato, bocconcini & basil tarts

Crab, caramelised pumpkin & red onion jam tartlette

Seasonal fresh fruit platter

WARM ITEMS

Warm meze platter with Moroccan spiced mushrooms,
Lemon & roasted garlic sautéed chorizo sausage,
Fried haloumi cheese,
Toasted garlic Turkish bread crisps, extra virgin olive oil,
Voodoo Moon's 'Bush Tucker Dukkah' and
Voodoo Moon's 'Crimson Dragon' red pesto dip

Vegetarian spring rolls with sweet chilli sauce

Roasted swordfish spoons, with red pepper jam & zesty cous cous

**PO Box 714
Innaloo City 6918
Western Australia**

**Mobile 0419-937-351
shane@voodoomoon.com.au
www.voodoomoon.com.au**

Mini pies - select from these great flavours:-

- Beef n' beer mini shepherds pie, peppery mash & Voodoo Moon's 'Sticky Moose' BBQ sauce
- Mini smoked salmon, crab & dill mornay with parmesan crumb crust
- Moroccan lamb, pumpkin & chick pea with tzetziki dip
- Thai green curry chicken with bean shoots & snow peas served with sweet ginger mayo
- Miniature mushroom & wattleseed stroganoff served with paprika sour cream
- Baked chicken, mango & pinenut empanadilla crescents
- Roasted Mediterranean vegetable & mushroom filo fingers with African tomato jam

Crispy prosciutto wrapped lamb fillet with parmesan, apple & sage

Seared scallops atop crisp damper crouton, with corn & avocado guacamole

Homemade pizza bites - choose from these funky flavours:-

- Ham, pineapple & Italian herbs
- Pepperoni & roasted capsicum
- Caramelised pumpkin, pepitas, spinach & fetta
- Tandoori chicken, mango & almond with fresh coriander

Quichelettes - your choice of:-

- Greek style zucchini, fetta, pea & mint
- Red capsicum, mushroom & basil
- Bacon, corn & havarti cheese
- Goat's cheese, asparagus & pinenut

Funky "meatballs" and patties - available in the following flavour sensations:-

- Pork, Chorizo, lemon myrtle & sage meatballs + Voodoo Moon's 'Sticky Moose' BBQ sauce
- Crunchy Thai curried chicken & cashew meatballs with kecap manis & cashew dip
- Caribbean salmon, caper & sweet potato fritters with honey mustard mayonnaise
- Moroccan beef & coriander meatballs with Voodoo Moon's 'Sticky Moose' barbecue sauce
- Tod Man Pla - Thai fish cakes with Lime & cucumber dipping sauce
- Creole chick pea & pumpkin patties with Voodoo Moon's 'Bush Tomato Kasaundi'

Cream cheese filled chillies, breadcrumb and fried, served with passionfruit sour cream

Chicken skewers - your choice of:-

- native lemon myrtle & macadamia crust, served with tequila lime mayonnaise
- mild Indian Korma curried with minted yoghurt raita
- teriyaki marinated with fresh coriander
- rolled in Voodoo Moon's 'Bush Tucker Dukkah' & served with Illawara Plum chutney to dip
- marinated in Voodoo Moon's 'Sticky Moose' barbecue sauce

Tiger prawn skewers with lime, chilli & coriander (2 prawns per skewer)

Crumbed Moroccan fish pieces with tequila lime mayo

Pork & pineapple hoi sin roll-ups with spring onion & pickled ginger

Lamb cutlet - your choice of:-

- native lemon myrtle & cashew crumbs served medium rare with minted yoghurt raita to dip
- rolled in Voodoo Moon's 'Bush Tucker Dukkah' served with Illawara Plum chutney to dip

Asian cut squid curls tossed in sea salt & ground Akudjura bush tomato, served with tequila lime mayo

Mini fig tarts with grilled haloumi cheese

Homemade sausage rolls - choose between these great taste sensations:-

- Szechuan pork, apple & black sesame with kecap manis & peanut dipping sauce
- Chicken, sun-dried tomato & macadamia with Voodoo Moon's 'Sticky Moose' barbecue sauce

Sweet potato & corn curry puffs with minted yoghurt raita

**PO Box 714
Innaloo City 6918
Western Australia**

**Mobile 0419-937-351
shane@voodoomoon.com.au
www.voodoomoon.com.au**

Open mini burgers on Turkish bread - your choice of:-

- teriyaki lamb with coriander & macadamia pesto
- kangaroo with Voodoo Moon's 'Bush tomato kasaundi' relish

Moroccan spiced mini lamb pasties with Voodoo Moon's 'Bush tomato kasaundi'

SWEETS

Lemon tartlettes

Mini pecan pies

White chocolate & almond frangipane tartlettes

Mini death by chocolate cakes

Kahlua, chocolate & coconut brownies

Oven baked apple strudel pockets with cinnamon cream

Native bush fruit salad cups with wattleseed cream

EXCLUSIVE & FUNKY CATERING

Thankyou for considering Voodoo Moon for your catering requirements.

At Voodoo Moon we pride ourselves on the quality of our food and customer service, and look forward to helping ensure your special event is completely hassle free

Please use these menus as a guide - at Voodoo Moon we are very flexible and happy to mix & match items between different menus in order to provide you with the perfect end result that best suits your personal tastes, event and budget.

Got a favourite you don't see on our menus? Feel free to ask! We will also gladly cater to all your special dietary needs (Vegan, celiac, allergies, etc) & personal tastes.

Our menu packages are valid from 1st January 2008 until further notice. We make 99% of our food items fresh from scratch rather than buy in frozen pre-manufactured junk - thus we must reserve the right to make menu substitutions and alter prices without notice due to wholesale price fluctuations or seasonal availability. If a price increase is necessary you will be advised prior to your function.

We supply all platters, utensils and serviettes for use on the day free of charge. Platters, trays and any other equipment on loan **MUST** be returned within one week of the function at your expense or you will be charged for the replacement value.

Relax and have our professional staff serve your function and clean up too! Staff charges are as follows:-

- Chef to cook/heat your food - \$45 per hour + GST (minimum 2 hour booking)
- Waiting/bar staff to serve food, drinks and help clean - \$35 per hour + GST (minimum 3 hour booking)
- If you don't require staff and can't pick your food up, our delivery fee is \$50 for the inner Perth Metro area (15 km radius from Leederville)
- A travel surcharge will apply for deliveries and staff to other areas

Please note that all finger food function menus are valid for a minimum 30 guests. Functions of less than 30 people will be subject to a surcharge. Please also note that a \$500 minimum spend per function applies. Public holidays, Christmas Eve and New Year's Eve will all attract a 25% surcharge on top of food charges and double time staff costs.

To book your function we require a non-refundable deposit of 20% of the estimated total function cost or \$250, whichever is higher. The balance will be payable on the day of the function or before.

For testimonials, see our website www.voodooomoon.com.au/photo_gallery.html . To make a booking or if you have any questions, please email shane@voodooomoon.com.au or call me on 0419-937-351.

Have an excellent day,
Shane Pinnegar, Owner, Manager and Chef, Voodoo Moon

**PO Box 714
Innaloo City 6918
Western Australia**

**Mobile 0419-937-351
shane@voodooomoon.com.au
www.voodooomoon.com.au**