



## EXCLUSIVE AND FUNKY SAMPLE FINGER FOOD PACKAGES 2008

### **\$13/head + GST**

Chicken skewers with native lemon myrtle & macadamia crust, served with tequila lime mayonnaise

Greek style zucchini, fetta, pea & mint quichelettes

Creole chick pea & pumpkin patties with Voodoo Moon's 'Bush Tomato Kasaundi'

Moroccan beef & coriander meatballs with Voodoo Moon's 'Sticky Moose' barbecue sauce

Crumbed native lemon fish pieces with tequila lime mayo

### **\$16/head + GST**

Thai beef and cucumber salad in wonton pastry cases

Thai green curry chicken mini pie with bean shoots & snow peas served with sweet ginger mayo

Tandoori chicken, mango & almond pizza bites with fresh coriander

Greek style zucchini, fetta, pea & mint quichelettes

Chicken skewers rolled in Voodoo Moon's 'Bush Tucker Dukkah' & served with Illawara Plum chutney to dip

Tod Man Pla - Thai fish cakes with Lime & cucumber dipping sauce

### **\$20/head + GST**

Prosciutto wrapped garlic tiger prawns with mango and basil

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

Beef n' beer mini shepherds pie, peppery mash & Voodoo Moon's 'Sticky Moose' BBQ sauce

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

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shane@voodooomoon.com.au  
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Chicken skewers with native lemon myrtle & macadamia crust, served with tequila lime mayonnaise

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

Crunchy Thai curried chicken & cashew meatballs with kecap manis & cashew dip

Kahlua, chocolate & coconut brownies

### **\$20/head + GST Vegetarian menu**

Vietnamese rice paper rolls - Baby corn, cucumber & bean shoot with coconut satay sauce

Sushi nori rolls - vegetarian with teriyaki sauce, pickled ginger and wasabi

Miniature mushroom & wattleseed stroganoff mini pies served with paprika sour cream

Roasted Mediterranean vegetable & mushroom filo fingers with African tomato jam

Caramelised pumpkin, pepitas, spinach & fetta pizza bites

Greek style zucchini, fetta, pea & mint quichelettes

Mini fig tarts with grilled haloumi cheese

Native bush fruit salad cups with wattleseed cream

### **\$24/head + GST**

Vietnamese rice paper rolls - Tandoori roast chicken, pickled carrot & cucumber with mint & coriander chutney

Thai beef and cucumber salad in wonton pastry cases

Baked chicken, mango & pinenut empanadilla crescents

Caramelised pumpkin, pepitas, spinach & fetta pizza bites

Crispy prosciutto wrapped lamb fillet with parmesan, apple & sage

Crumbed native lemon fish pieces with tequila lime mayo

Teriyaki chicken skewers with fresh coriander

Moroccan beef & coriander meatballs with Voodoo Moon's 'Sticky Moose' barbecue sauce

Chicken, sun-dried tomato & macadamia with Voodoo Moon's 'Sticky Moose' barbecue sauce

### **\$28/head + GST**

Prosciutto wrapped garlic tiger prawns with mango and basil

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Crab, caramelised pumpkin & red onion jam tartlette

Goat's cheese, asparagus & pinenut quichelettes

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

Chicken skewers rolled in Voodoo Moon's 'Bush Tucker Dukkah' & served with Illawara Plum chutney to dip

Tod Man Pla - Thai fish cakes with Lime & cucumber dipping sauce

Crumbed native lemon fish pieces with tequila lime mayo

Creole chick pea & pumpkin patties with Voodoo Moon's 'Bush Tomato Kasaundi'

White chocolate & almond frangipane tartlettes

Oven baked apple strudel pockets with cinnamon cream

### **\$30/head + GST**

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

Crispy prosciutto wrapped lamb fillet with parmesan, apple & sage

Goat's cheese, asparagus & pinenut quichelettes

Pork, Chorizo, lemon myrtle & sage meatballs + Voodoo Moon's 'Sticky Moose' BBQ sauce

Kangaroo mini burgers with Voodoo Moon's 'Bush tomato kasaundi' relish

Lamb cutlets rolled in Voodoo Moon's 'Bush Tucker Dukkah' served with Illawara Plum chutney to dip

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

Chicken skewers in mild Indian Korma curry with minted yoghurt raita

Native bush fruit salad cups with wattleseed cream

Mini death by chocolate cakes

### **\$30/head + GST Seafood deluxe menu**

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

Vietnamese rice paper rolls - Crayfish, avocado & black sesame with lime, soy & ginger dipping sauce

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Proscuitto wrapped garlic tiger prawns with mango and basil

Crab, caramelised pumpkin & red onion jam tartlette

Crumbed native lemon fish pieces with tequila lime mayo

Mini smoked salmon, crab & dill mornay mini pies with parmesan crumb crust

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

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

Tod Man Pla - Thai fish cakes with Lime & cucumber dipping sauce

White chocolate & almond frangipane tartlettes

**\*All prices are subject to 10% GST \***



## 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 1<sup>st</sup> 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 (\*\*\*\* 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](http://www.voodooomoon.com.au/photo_gallery.html) . To make a booking or if you have any questions, please email [shane@voodooomoon.com.au](mailto:shane@voodooomoon.com.au) or call me on 0419-937-351.

Have an excellent day,

Shane Pinnegar  
Owner, Manager and Chef, Voodoo Moon

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