

@ Reilly's Kitchen

FINGERFOOD COSTINGS

All items below are \$1.50 per item:

Butter Chicken Pies

V = Vegetarian GF = Gluten Free

Caramelised Onion and Brie Mini Quiche V

Chicken or Tuna Vol-au-vents

Fork Salad with Grilled Haloumi & Balsamic Glaze V

Frenched Sticky Chicken Wings GF

Lasagne Muffins

Meatballs with Home-made Chutney GF

Meat Pies and Pasties

Mexican Meatballs with Salsa

Mini Home-made dip with fresh vegetables spikes V GF

Mini Lamb Yiros in a bowl with Pita

Mini Quiche (meat or vegetarian)

Mini Pizza (meat or vegetarian)

Sausage rolls with Home-made Tomato Sauce

Thai Chicken Satays with Peanut Sauce GF

Zucchini & Pea Fritters with Guacomole V GF

Additional cost added for extras eg; Food Prep, Utilities, equipment, fuel & incidental supplies.

Mixed Sandwiches \$4 (4 triangles) Mixed Rolls \$6 (2 halves) Salad bowls (Gluten Free) \$6

Something Sweet??? I can also make assorted slices or biscuits for \$1.50 PP....Just ask me!!

Brownie, Blondie, Nut Slice, Anzac Biscuits, Mini Cheesecakes....and much more!!

Fruit Bowls (Platters) \$1 PP

Cheese or Antipasto Platters w Garlic Croutons \$2 PP

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Owner @ Reilly's Kitchen

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Food Allergies: Please be aware that all care is taken when catering for special requirements. it must be noted that within the premises I handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of my ability, but the decision to consume my food is the responsibility of the diner.