

THE CATERING COMPANY

SPRING / SUMMER 2017



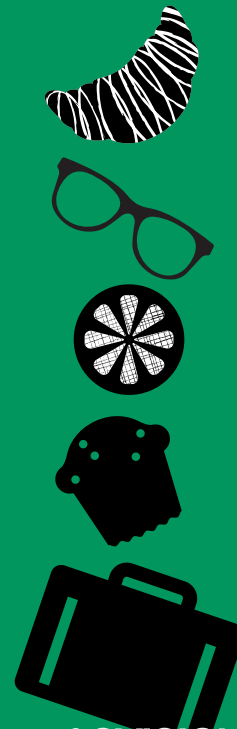
thecateringcompany.com.au

03 9272 5865





CORPORATE EATS



BREAKFAST

A LIGHT BREAKFAST

\$13.9 Per Person

Minimum 10 People

Savoury croissants with Champagne ham and tasty cheese

Savoury croissants with sliced tomato and tasty cheese

Flourless orange cakes gf

Mini yoghurt with berry coulis

Fresh fruit skewer



A CLASSIC BREAKFAST

\$16 Per Person

Minimum 10 People

Assorted lavosh rolls

+ Scrambled egg with crispy bacon, tomato and cheese

+ Scrambled egg with mushroom, spinach, tomato and cheese

Mini yoghurt with berry coulis

Banana bread served with butter

Seasonal fruit, sliced for easy handling

MORNING TEA

KEEP IT LIGHT

\$7.90 Per Person

Minimum 10 People

Assorted Danish pastries

Freshly baked mini muffins

Seasonal fruit, sliced for easy handling

A PREMIUM BREAKFAST

\$16.50 Per Person

Minimum 10 People

Baked egg tart with harissa mushrooms, tomato sugo and mozzarella

Baked egg tart with belly bacon, tomato sugo and mozzarella

Bircher muesli pots with yoghurt, dried apple and almond flakes

Seasonal fruit, sliced for easy handling

MAKE IT A CLASSIC

\$8.90 Per Person

Minimum 10 People

Savoury croissants with Champagne ham and tasty cheese

Savoury croissants with sliced tomato and tasty cheese

Seasonal fruit, sliced for easy handling

OMELETTE STATION

\$25 Per Person / Inclusive of Chef

Minimum 20 People

Let us know how you like your omelettes! Guests can choose from an assortment of seasonal ingredients. Contact our friendly bookings team today to discuss your breakfast.

LET'S GET FANCY

\$10.80 Per Person

Minimum 10 People

Open bagel with smoked salmon, cream cheese and cracked pepper

Open bagel with avocado, heirloom tomato and feta cheese

Our house baked carrot cake with walnuts and raisins

Fresh fruit skewer

AFTERNOON TEA

A CASUAL ARVO

\$7.9 Per Person

Minimum 10 People

House baked scones with Yarra Valley jam and cream

Seasonal fruit, sliced for easy handling

AN AFTERNOON DELIGHT

\$7.9 Per Person

Minimum 10 People

House baked assorted cakes and slices

Seasonal fruit, sliced for easy handling



SHARING PLATTERS

THE CLASSIC PLATTER

\$55.00

Serves 10

Traditional dolmades, crudities and a trio of seasonal dips served with seasoned pita chips

THE SUSHI PLATTER

\$65.00

Serves 10 / 30 Pieces

Nigiri, inari, inside-out futomaki, California rolls, Tokyo rolls, Rice Paper rolls, wasabi and daikon

THE TUSCAN PLATTER

\$85.00

Serves 10

Prosciutto, capricola, fontina, salami, provolone and bocconcini cheeses, Sicilian green olives, char roasted eggplant and capsicum served with specialty breads

THE CHEESE PLATTER

\$85.00

Serves 10

Five artisanal cheeses consisting of brie, blue, washed rind and a local specialty cheese sourced from Savour and Grace, with fresh fruit, nuts, fig paste, poppy lavosh and specialty breads



LUNCH PACKAGES

A LIGHT LUNCH

\$13.90 Per Person

Minimum 10 People

Pointed sandwiches – selection of fillings, four points per person

Hand rolled sushi with soy, ginger and wasabi

Seasonal fruit platter, sliced for easy handling

DASH OF GOURMET

\$15.50 Per Person

Minimum 10 People

Gourmet tortilla wraps with a selection of fresh fillings

Assorted rice paper rolls – served with peanut sauce

Seasonal fruit platter, sliced for easy handling

KEEP IT SWEET

\$16.50 Per Person

Minimum 10 People

Selection of gourmet tortilla wraps, club finger and pointed sandwiches

House baked cakes and slices

Fresh fruit skewer

FEED ME

\$19.90 Per Person

Minimum 10 People

A selection of gourmet wraps and pointed sandwiches

3 types of hot finger food with dipping sauces

+ select from hot food options in Build Your Own

Hand rolled sushi with soy, ginger and wasabi

Fresh fruit skewer



LUNCH BAGS

THE MELBURNIAN

\$16.5 per person

Minimum 10 People

Gourmet tortilla wrap

Chocolate brownie slice

Seasonal whole fruit

600ml water

THE NEW YORKER WITH A SMOKED BAGEL

\$16.5 per person

Minimum 10 People

House baked bagel with smoked Atlantic salmon, dill, red onion, capers and cream cheese

Cheese rounds with crackers

Seasonal whole fruit

600ml water

THE NEW YORKER WITH A TURKEY BAGEL

\$16.5 per person

Minimum 10 People

House baked bagel with turkey breast, cranberry jam, brie and rocket

Cheese rounds with crackers

Seasonal whole fruit

600ml water



SEASONAL BUFFET

The below is a great option to ensure there is food to cover everyone's tastes and requirements at your corporate event. The seasonal buffet is also an ideal choice no matter how many people your business is catering for.

For orders of 10 people, please select 1 main, 1 salad and 1 side

For orders of 20+ people, please select 2 mains, 2 salads and 2 sides

Minimum Order of 10 people / 48 hour notice required / All our prices are inclusive of GST

MAINS

\$25.5 PER PERSON

Roast chicken maryland - garlic & rosemary gf / df

Chargrilled chicken breast - lime, siracha & snowpeas gf / df

Southern Indian chicken curry - coconut cream, curry leaves & coriander gf / df

TCC Overnight lamb Shoulder - lemon, oregano & green olives gf / df / ff

Thai massaman lamb curry - vegetable crisps gf / df

24hr lemon & ginger beef brisket - chilli, lime & peanuts gf / df

Beef bourguignon - shallots & baked mushrooms gf /df

Traditional roast beef rump - green peppercorn sauce gf / df

Renzo's lasagne - beef mince, mozzarella and parmigiana cheese

Southern American coca cola pork shoulder - BBQ corn & smoked lime gf / df

Eggplant saltimbocca - sage, garlic, napoli, roast red onion, parmesan & parsley gf / df (vgn option)

Chickpea sofrito - spanish style w coriander gremolata gf / vgn

Chia casarecce pasta verde - zucchini, peas, lemon, basil, pinenut & pecorino gf / v (vgn option)

Pad Thai - thick rice noodles, vegetables, peanuts & kecap manis gf / v

\$31 PER PERSON

Yoghurt spiced chicken - Boneless chicken thigh marinated in yoghurt, spices & fresh herbs gf

Chimichurri chicken breast - mint grilled broccoli & craisins gf / df

Pancetta wrapped rockling - beans & salsa verde gf / df

Masterstock pork belly - bok choi & mushrooms gf / df

Herb & honey crusted beef girello - lemon zucchini gf / df

Baked tempeh & tofu in sate sauce - edamame & greens gf / vgn

\$37 PER PERSON

Crispy miso & ginger fried chicken - hokkien noodles & marinated eggplant df

Roast angus rib eye - café de paris butter & blistered tomatoes gf

Spring rack of lamb - crushed green peas, pistachios, mint & jus gf / df

Market fresh fish - chorizo & cannellini bean cassoulet gf / df

Medallions of eye fillet - saute asparagus, mushroom, garlic & truffle oil gf / df

House smoked salmon - served cold w fennel, goats cheese, peas, fava beans & tomatoes gf



SEASONAL BUFFET

SIDES

Patatas bravas – roast chat potatoes, smoked paprika
& tomato sugo gf / vgn
Curry cauliflower – cauliflower, raisins, spring onion & lime gf / vgn
Soft green herb polenta – parmesan, parsley, tarragon,
basil & lemon gf / v (vgn option)
Steamed green beans – parsley, roasted capsicum
& lemon pangrattato vgn
Spring brown rice pilaf – spring vegetables & ver juice gf / vgn
Olive oil mash potato gf / vgn
Coconut rice gf / vgn
Roast seasonal vegetables – dukkah spiced gf / vgn
Steamed greens gf / vgn

SEASONAL SALADS

Corn, quinoa & black bean salad w lime & olive oil dressing vgn / gf
celery, coriander, mint, capsicum, torn iceberg, guacamole
Red quinoa & brown rice salad w sumac dressing vgn / gf / ff
blanched kale, cauliflower, cherry tomatoes
Chargrilled broccoli salad w fetta & red wine vinaigrette v / gf (vgn option)
roasted red onions, rocket, pepitas, roasted red capsicum
Penne pasta salad w bocconcini & pesto v (vgn option)
basil, parsley, capers, cherry tomatoes
Roast pumpkin & chick peas salad w braised eggplant
& moroccan dressing vgn / gf baby spinach, rocket, toasted almonds
Brown rice, tofu, wakame & mushroom salad w soy, mirin, ginger dressing vgn / gf
red cabbage, mizuna leaves, crispy shallots, spring onion
Freekah & lentil salad, honey, cumin yoghurt & pomegranate dressing v
red onion, currents, sunflower seeds, spinach, radish, parsley
Spring green salad w lemon sesame dressing vgn, / gf
asparagus, green beans, edamame, baby spinach, eschallot, chilli, vietnamese
mint, toasted sesame seeds



CLASSIC SALADS

Garden salad gf / df / vgn
Mixed lettuce leaves, tomatoes, cucumber & carrot
Greek salad gf
Tomato, cucumber, red capsicum, kalamata olives, Persian feta,
Spanish onion with a red wine vinaigrette
Caesar salad
Fresh cos lettuce, crispy prosciutto, soft boiled eggs, croutons,
shaved grana padano & caesar dressing

DESSERT - ADDITIONAL \$8

Our signature pavlova w berries, lemon curd and chantilly cream
Homemade tiramisu
Dark chocolate lava cake w raspberry coulis & double cream
Raspberry mousse tart w raspberry glaze
A little glass of lemon tart – lemon curd, crumble & meringue
A little glass of pannacotta – blood orange & Campari jelly
Chef's selection cheese & fruit platter

BUILD YOUR OWN

COLD MINI SAVOURY - MIN 6

- Hand rolled sushi with soy, ginger and wasabi \$1.6
- Assorted rice paper roll - served with hoisin & peanut sauce \$3.3
- Assorted nigiri with soy, ginger and wasabi \$3.3
- Smoked salmon blinis with crème fraiche \$3.5
- Peking duck crepes with spring onion and hoisin sauce \$3.5
- Roasted vegetable frittata gf / v \$3.5



HOT MINI SAVOURY MEAT - MIN 6

- Our signature sausage roll \$3
- Mini beef burgundy pie \$3.3
- Mini chicken and leek pie \$3.3
- Pancetta, bocconcini, sundried tomato & mozzarella pizzetta \$3.3
- House crumbed chicken strips with sweet chilli sauce - 2pp \$3.5
- Pork and fennel chipolata sausages - 2pp \$3.5
- Pancetta, tomato and bocconcini risotto ball \$3
- Chicken satay skewers with peanut sauce \$3.5

COLD MINI SAVOURY VEG - MIN 6

- Mini vegetable korma pie \$3.3
- Cherry tomato and feta quiche \$3
- Sliced mushroom, mozzarella and herb pizzetta \$3.3
- Roasted pumpkin, sundried tomato, pea and parmesan risotto ball \$3
- Spinach and ricotta roll \$3

SAVOURY MUFFINS - MIN 6

- Little \$3.0 / Bigger \$4.0
- Cherry tomato, pesto and feta wholemeal muffin
- Ham, spinach and tomato wholemeal muffin
- Bacon, chorizo and corn wholemeal muffin



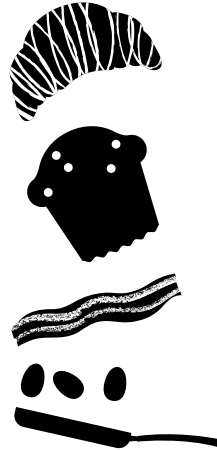
HEALTH FOOD SAVOURY MUFFINS - MIN 6

- Little Moroccan carrot, kale and almond gf / df \$3.5
- Little charred broccoli thyme, feta and roma tomato gf / nf \$3.5
- Little blistered cauliflower, pumpkin and pepita seed gf / df / nf \$3.5

BUILD YOUR OWN

SWEET HOUSE BAKED GOODS - MIN 6

- House baked friands gf \$4.5
- House baked sweet muffins (3 assorted flavours) \$3.5
- House baked sweet mini muffins (3 assorted flavours) \$2.5
- House baked Danish pastries \$3.2
- Italian filo filled with ricotta and orange zest \$2.8
- House baked banana bread served with butter \$3.2
- Carrot cake with walnuts and raisins \$3.2
- Assorted house baked cakes and slices 2pp \$4.5
- Mini jam donut \$3.2
- House baked scones with jam and cream \$3.5
- Open house baked scones with jam and cream \$2.5
- Flourless orange cupcake gf/ff/nf/vgn \$4.5
- Chocolate mud cupcake gf/ff/nf/vgn \$4.5
- Apple and rhubarb crumble slice - New Size \$2.25
- Chocolate and raspberry brownie slice - New Size gf \$2.25



SAVOURY HOUSE BAKED GOODS - MIN 6

- Breakfast burrito with scrambled egg, crispy bacon, pico de galo salsa and Swiss cheese \$5.5
- Breakfast burrito with scrambled egg, sautéed mushrooms, pico de galo salsa and Swiss cheese \$5.5
- Open mini bagel with smashed avocado, tomato and feta \$4.5
- Open mini bagel with smoked salmon, cream cheese and cracked pepper \$4.9
- Lavosh roll with scrambled egg, crispy bacon, tomato and maffra cheddar \$4.5
- Lavosh roll with scrambled egg, tomato, mushroom, spinach and maffra cheddar \$4.5
- Baked egg tart with harissa mushrooms tomato sugo and mozzarella \$4.5
- Baked egg tart with belly bacon, tomato sugo and mozzarella \$4.5
- Savoury croissants with Champagne ham and tasty cheese \$4.5
- Savoury croissants with tomato and tasty cheese \$3.5
- Savoury scones with semi dried tomato, spinach, and butter portions v \$3.9

BUILD YOUR OWN

THE DAIRY - MIN 6

- Bircher muesli pots with yoghurt, dried apple, apricots and almond flakes \$6
- Yoghurt pots with chia seeds and mixed berries \$5.5
- Yoghurt with fruit coulis in 100ml cup \$2.5

SWEET AND PETIT - MIN 6

- Assorted petit fours \$3.5
- Macarons \$3
- House made continental biscuits - 2pp \$2.8

FRESH FRUIT - MIN 6

- Seasonal fruit, sliced for easy handling \$5.9
- Fresh fruit skewer \$3.5
- Seasonal fresh fruit salad cup \$6.5
- Seasonal whole fruit \$1.5

LITTLE BAG OF GOODNESS- MIN 6

- Little bag of raw nuts 100gms \$5
- Little bag of dried fruits 100gms \$5

SANDWICH BAR- MIN 6

- Combo Sandwiches of tortilla wraps, mini rolls, club finger and pointed sandwiches - 1.5 sandwich serve \$11.9
- Traditional pointed sandwiches \$7.2
- Classic cobb sandwiches \$8.9
- Rustic focaccia \$10.5
- Gourmet tortilla wraps \$8.7
- Club finger sandwiches \$7.5
- Ribbon sandwiches \$7.9
- Assorted mini rolls \$4.9
- French style mini baguette \$5.2
- Gourmet Sandwich made with Black Ruby gluten free bread \$8.5



HEALTH FOOD- MIN 6

Our health food bars are designed by our chefs and nutritionist to get your day started right.

- Low GI energy bar - nuts, oats, maca powder, peanut butter and organic honey df - \$6
- Superfood bar - puffed rice, wholegrain oats, raw almonds, goji, cranberry df / vgn - \$6
- Rise and shine bar - puffed rice, cranberry, dried apricots, goji berry, honey gf / df - \$6
- Raw vegan protein ball - pumpkin seeds, sunflower seeds, dates, raw almonds, pea protein and vanilla gf / df / vgn - \$4
- Raw dark chocolate protein ball - coconut, protein powder, almonds, dark chocolate and cocoa gf - \$4
- Raw energy ball - Cashews, almonds, dates, dark cocoa powder, coconut gf / df / vgn / paleo - \$4

BUILD YOUR OWN

SEASONAL SALAD BOWLS

Corn, quinoa & black bean salad w lime & olive oil dressing vgn / gf
celery, coriander, mint, capsicum, torn iceberg, guacamole \$35

Red quinoa & brown rice salad w sumac dressing vgn / gf / ff
blanched kale, cauliflower, cherry tomatoes \$35

Chargrilled broccoli salad w fetta & red wine vinaigrette v / gf (vgn option)
roasted red onions, rocket, pepitas, roasted red capsicum \$35

Penne pasta salad w bocconcini & pesto v (vgn option)
basil, parsley, capers, cherry tomatoes \$35

Roast pumpkin & chick peas salad w braised eggplant & moroccan dressing
vgn / gf baby spinach, rocket, toasted almonds \$35

Brown rice, tofu, wakame & mushroom salad w soy, mirin, ginger dressing vgn
/ gf red cabbage, mizuna leaves, crispy shallots, spring onion \$35

Freekah & lentil salad, honey, cumin yoghurt & pomegranate dressing v
red onion, currents, sunflower seeds, spinach, radish, parsley \$35

Spring green salad w lemon sesame dressing vgn, / gf asparagus, green
beans, edamame, baby spinach, eschallot, chilli, vietnamese mint, toasted
sesame seeds \$35

INDIVIDUAL SEASONAL SALADS \$12

INDIVIDUAL CLASSIC SALADS \$9

ADD PROTEIN

You can add any of the following proteins to your salad!

Flaked Tuna \$3

Roast Bannockburn chicken breast with lemon zest \$3

Chargrilled Gippsland fresh sirloin steak, crispy onions \$3

Smoked salmon \$4

CLASSIC SALAD BOWLS

Garden salad gf / df / vgn

Mixed lettuce leaves, tomatoes, cucumber & carrot \$25

Greek salad gf

Tomato, cucumber, red capsicum, kalamata olives, Persian
feta, Spanish onion with a red wine vinaigrette \$30

Caesar salad

Fresh cos lettuce, crispy prosciutto, soft boiled eggs, croutons,
shaved grana padano & caesar dressing \$30

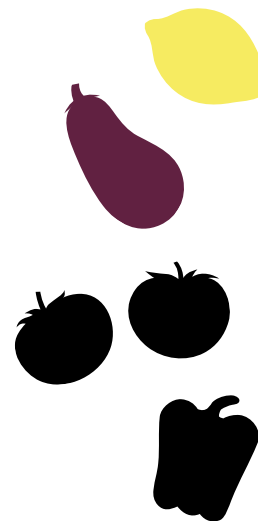
ADD PROTEIN

You can add any of the following proteins to your salad!

Chargrilled chicken tenderloins \$10

Lemon and thyme poached chicken \$10

Sliced rare Gippsland roast beef \$10



BUILD YOUR OWN

SPRING SUMMER SOUPS

\$85 Per Kettle / Serves 10-20 People / All soups are served with bread rolls and butter.

Please see compostable disposables for your eating utensils

Thai pumpkin soup w coconut cream gf / vgn

Vegetable minestrone soup w gluten free pasta gf / vgn

Roast broccoli & cheddar soup w pine nuts gf (vgn option)

Cauliflower, white bean & turmeric soup gf / vgn

Chickpea & roast tomato soup w preserved lemon gf / vgn

Moroccan chicken & lentil soup gf / df

Boston style prawn chowder gf

REFRESHMENTS

FRESHLY BREWED COFFEE & TEA

Minimum of 10 - includes milk sugar and utensils

SINGLE SITTING

Served on disposable - \$3.5

Served on china - \$4.5

MULTIPLE SITTINGS

Bottomless - served on disposable - \$5.5

Bottomless - served on china - \$6.5

MILK

2L full cream - \$4.5

2L low fat - \$4.5

1L soy milk - \$5

JUICES

2L apple juice - \$8.5

2L organic orange juice - \$8.5



SOFT DRINKS 1.25L

Coke - \$4.8

Coke Zero - \$4.8

Lemonade - \$4.8

Mineral Water, Flavoured - \$4.8

Mineral Water, Sparkling - \$4.8

WATER

Fiji bottled water 500ml - \$4

600ml still water - \$3.5

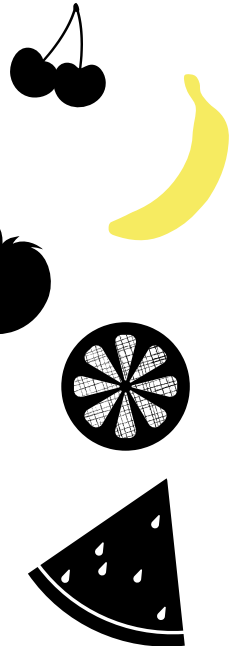
Still water 1.5L - \$4.5

MARKET FRESH JUICES 300ML - MIN OF 6

Carrot - \$4.5

Carrot, celery, ginger, parsley - \$4.5

Beetroot, apple, ginger - \$4.5



DISPOSABLE ITEMS - COMPOSTABLE AND MADE FROM SUGAR CANE PULP

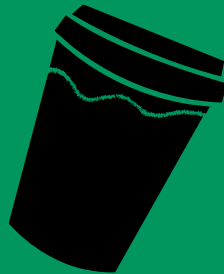
As a company we try our hardest to keep green! Our seasonal menu changes and kitchen practices all fall in line with our sustainability ethos. The sugar pulp disposables we use are compostable and biodegradable and is represented as 100% recycled. According to our supplier, Green Mark the manufacturing process uses less energy and emits less pollution than petroleum based products. It also generates fewer greenhouse gases and contains no toxins. In the past we have packed disposables with nominal cost to every order. As of the 1st of July there will be a charge for disposable plates, cups and cutlery. Reason being, we are asking you to think about your carbon footprint and to reduce waste from these products. We constantly see a lot of waste as I'm sure you do too. This is just a small price to pay for a big change. Please see below for new charges.

COMPOSTABLE ITEMS

- Compostable cocktail plate & napkin - \$0.20
- Compostable dinner plate & napkin - \$0.30
- Compostable tree free drinking cup - \$0.15
- Compostable tree free soup cup/spoon & napkin - \$0.30
- Compostable sugar cane knife & fork - \$.20
- Compostable sugar cane knife - \$0.10
- Compostable sugar cane fork- \$0.10
- Compostable sugar cane spoon- \$0.10

SERVING UTENSILS

- Tongs \$2
- Serving spoon \$2



THE SOCIAL SCENE

CASUAL CANAPES

6 Items \$19.00 Per Person / 8 Items \$26.00 Per Person /
10 Items \$32.00 Per Person
Minimum 20 People / All our prices are inclusive of GST

COLD CANAPES

Avocado sushi nigiri, crisp seaweed & lime gf / vgn
Smoked salmon blinis w chive crème fraiche
Peking duck crepes, cucumber, coriander & hoisin dipping sauce
Smoked chicken waldorf salad on witlof gf
Salad caprese skewers w balsamic glaze gf / v
Okonomiyaki w tonkatsu sauce & kewpie mayonnaise v
Fetta pikelets w caramelised fennel gf / v
Bruschetta w hazelnut, pumpkin & herbed ricotta v
Hand rolled prawn, avocado, tobiko & tarogashi

HOT CANAPES

Corn & coriander fritter, tomato jam gf / vgn
Cauliflower 'meatballs', onion soubise gf / v
Pulled pork slider w housemade BBQ sauce & coleslaw
Cheese burger royale w dill pickles, cheddar & tomato sauce
Sticky prawn bao w mint pickled carrot & chive
Lamb filo cigar w sumac yoghurt
Spanakopita w tomato relish v
Little pizza w zucchini, preserved lemon, persian fetta & tomato sugo v
Smoked pork hock & jalapeno croquettes w aioli gf



PREMIUM CANAPES

6 Items \$24.00 Per Person / 8 Items \$32.00 Per Person /

10 Items \$38.00 Per Person

Minimum 20 People / Chef required, see Staff & Equipment Hire /

All our prices are inclusive of GST

PADDOCK

COLD

Roasted sesame chicken taco w daikon & chilli salt

Bresaola, olive tapenade & watercress on nigella lavosh

Lamb floss in mini turkish bread w salted cucumber & tahini cream

Slow cooked beef brisket w charcoal, white bean scordalia & mustard fruits

HOT

Greenvale pork belly, black caramel, peanuts gf

Lamb loin, shiso, lotus root & black sesame

Braised osso bucco & gremolata pie

Duck, quince, star anise pithivier

OCEAN

COLD

Sashimi tuna, watermelon & whipped persian fetta shot gf

Spanner crab w lime & marscapone on quinoa, zucchini fritter gf

Blood orange cured ocean trout, chive biscuit, blood orange crème fraiche

HOT

Panko salmon brioche slider w celeriac remoulade & mustard cress

Chargrilled scallop & cauliflower puree on pumpnickel

Thai basil & lemongrass fishcake w srirachia aioli gf



GARDEN

COLD

Goats curd 'cheesecake' w red onion jam v

Eggplant, mint & fetta polpetti w pomegranate labne v

Crispy noodle & black sesame cake w roast sweet potato, nori & miso glaze gf / vgn

HOT

Field mushroom & roast hazelnut tart w truffle oil v

Pea & mint risotto w parmesan wafer gf / v

Brocolini beignet w mustard cress & golden raisin puree v



PLATES TO IMPRESS

2 Courses \$52 Per Person or 3 Courses \$62 Per Person

Minimum 10 People / Chef Required - Speak to the booking team to help you with staff and equipment hire.

ENTREE - Choose 1

Heirloom tomato & chard salad w burrata & garlic crostini v

Roast butternut pumpkin, ricotta & grilled capsicum terrine w pea puree, shoots & lemon oil gf / v

Kingfish carpaccio w green papaya, mango & coconut slaw gf

Chilled chermoula prawns w watermelon, grilled tomato & coriander gf

Crispy butterflied quail w freekah, orange, shaved fennel & charcoal hummus gf

Chargrilled lamb loin w potato beignets, carrot, cumin yoghurt & mint salsa gf

Vietnamese rare beef salad w sprouts, glass noodles, vietnamese mint & peanuts gf

MAINS - Choose 2 served alternately

Pancetta wrapped rockling, confit garlic & white bean scordalia, salsa verde & local asparagus gf

Macadamia crusted salmon on mograbeh cous cous w preserved lemon & zucchini ribbons gf

Green peppercorn eye fillet of beef w celeriac gratin, wilted spinach & caraway cream gf

Guinness braised beef short rib w potato puree, gremolata & snake beans gf

Za'atar roasted chicken w quinoa, charred red onion, walnuts & sugar snaps on beetroot puree gf

Poached chicken breast w warm millet salad w green peas & mint gf

Honey glazed duck breast w duck & quince pitivier, orange fillets, brussel sprout, artichoke & jus gras

Slow cooked balsamic pork loin w sweet potato fondant, charred broccoli & almonds gf

'Sausage in the forest' mushroom filled leek sausage w roast capsicum, hummus & crisp leek gf / vgn

DESSERT - Choose 1

Pavlova mille feuille w lemon curd, fresh berries & double cream gf

Vanilla bean crème brulee w pashmak fairy floss gf

Warm dark chocolate lava cake w raspberry coulis & vanilla bean ice cream

Raspberry tart - raspberry mousse, glaze and white chocolate

Lemon tart in a glass - lemon curd, crumble & meringue

Pannacotta in a glass - pannacotta w blood orange & campari jelly gf / v

Individual chef's selection, cheese plate with accompaniments and nigella lavosh



STAFFING AND EQUIPMENT HIRE

EQUIPMENT HIRE

3 tier stands \$10.00
Trestle tables \$15.00
Cocktail tables \$60.00
Portable electric oven \$150.00
Hot water urns \$40.00
BBQ (including tools) \$95.00
Chaffing dishes with inserts \$50.00

EVENT HIRE

Any damages or breakages will be added onto your total invoice

Hi-ball drinking glasses \$1.2
Wine glasses \$1.2
Champagne flutes \$1.2
Entree plate \$0.70
Dinner plate \$1.00
Soup bowl \$0.95
Knives \$0.60
Forks \$0.60
Spoons \$0.60
Tongs \$2.00
Serving spoons \$2.00
Large water jug \$4.00
Cup, saucer and teaspoon set \$1.00
(includes milk jug per 10 sets)
Bags of ice \$6.00
Ice Bucket \$6.00



LINEN

Square 228cm x 228 cm (90"x 90") | Rectangle 274cm x 137cm (108"x 54")

Linen Napkins \$2.00 each
Tablecloths \$12.00 per cloth
Cocktail table - black \$12.00 per cloth

EVENTS HOST

All staff are a 3 hour minimum - The rates are subject to change without notice in line with Award fluctuations.

Monday to Friday \$50.00 per hour
Saturday \$55.00 per hour
Sunday \$65.00 per hour

CHEFS

All staff are a 3 hour minimum - The rates are subject to change without notice in line with Award fluctuations.

Monday to Friday \$50.00 per hour
Saturday \$55.00 per hour
Sunday \$65.00 per hour

WAITERS

All staff are a 3 hour minimum - The rates are subject to change without notice in line with Award fluctuations.

Monday to Friday \$45.00 per hour
Saturday \$48.00 per hour
Sunday \$55.00 per hour