

Sharing feast

*Tuscan feast
Celebration feast*



Tuscan feast

Price \$50 per person

Minimum 50 people

To begin

Antipasto board of fine Victorian cured meats, buffalo mozzarella, provolone cheese, charred grilled vegetables & olive misto

Mains

Calamari marinated in lemon and fresh herbs gf

Hand rolled gnocchi w Napoli sauce, 3 year matured grana parmesan & fresh chili v

Oven roasted chicken breast w. pepperonata, a traditional oven baked capsicum, potatoes, onion & tomato gf / df

12 hour cooked beef cheeks w Heathcote shiraz jus and king brown mushroom gf /df

Sides

Roast potatoes with garlic and rosemary gf / vgn

Seasonal vegetables stir fried w olive oil & herbs gf / vgn

Salad

Italian salad with tomato, cucumber, red onion, capsicum, olive oil, herbs & vinaigrette gf / vgn
Rocket, pear and parmesan w balsmaic reduction gf

Ciabatta rolls w butter



Celebration feast

Price \$48 per person
Minimum 50 people

Mains

Paddock

Select 1

Chicken thigh fillet – Lemon, sumac, oregano, grilled zucchini, olives gf / df / ff

Roast rump of lamb – Braised shallot, rosemary salt, minted jus gf / df

Beef brisket – 24hr black pepper korma, cashew, caramelised onion, ginger, dates gf

Char-roast beef rump – housemade saltbush mustard, soused onion, rosemary, shiraz jus gf / df

Master stock pork ribs – Bok choy, palm sugar caramel, sesame seeds gf / df

Ocean

Select 1

Pan seared salmon – Cherry tomato, capers, raisins, orange gf

Market fish niçoise – Kipfler potato, green beans, artichoke, anchovy dressing gf / df

Garden

Select 1

House made gnocchi – Cherry tomato, brown butter, flame grilled capsicum, grana padano v

Tagine – Chickpea, pumpkin, almond, moroccan spice gf / vgn

Eggplant Saltimbocca – Sage, garlic, napoli, roast red onion, parsley gf / vgn

Chia casarecce pasta – Foraged mushrooms, truffle veloute, hazelnut, tarragon gf / vgn

Malaysian tofu curry – Eggplant, tofu, coconut, lemongrass gf / vgn



Celebration feast

Sides

Select 2

Chat potatoes – Rosemary, mint, razorback mustard gf / vgn

Saffron pilaf- Saffron spiced jasmine rice w peas vgn

Braised French lentils – French lentils, madeira, beetroot, walnut gf / vgn

Steamed green beans – Shallots, almond, sage, lemon gf / vgn

Roast pumpkin – Thyme, confit garlic, honey, feta gf / v

Steamed jasmine rice – Lemongrass & ginger gf / vgn

Winter vegetables – Sherry, creole spice, toasted seeds gf / vgn

Salads

Select 2

Charred broccoli salad – Charred broccoli, soba noodles, pickled ginger, oyster mushrooms, edamame, spring onion, crisp shallots, nori & Korean chilli dressing vgn

Turmeric spiced cauliflower salad – Turmeric spiced cauliflower, yellow squash, red cabbage, house pickled onion, blistered cherry tomatoes, dates, mint, oregano, sunflower seeds, almonds & pomegranate dressing gf / vgn

Roasted carrot and brown rice salad – Roasted carrot, brown rice, walnuts, rocket, feta, mint, endive w red wine vinaigrette gf / v / ff

Roast pumpkin & chickpeas salad – baby spinach, rocket, toasted almonds w braised eggplant & moroccan dressing gf / vgn

Garden salad of mixed lettuce leaves, tomatoes, cucumber & carrot gf / vgn

Greek salad of tomato, cucumber, red capsicum, kalamata olives, Persian feta, Spanish onion with a red wine vinaigrette v / gf



Terms & conditions

Confirmation of your event requires:

10% deposit to confirm your booking & secure your event Catering
40% deposit is require 30 days prior to the event
Further 50% deposit and final numbers & any dietaries will be
required 7 business days prior to the event
Final invoice will be issued on the day of your event

Payment details:

We accept the following payments: EFT, Visa, MasterCard & AMEX
(surcharges apply).

Invoicing:

The prices quoted are inclusive of all applicable GST charges. We do
not split invoices at The Catering Company. Please note invoices may
change after an event due to alcohol consumption and/ or staffing
hours are calculated.

Cancellation Policy:

If the unfortunate should happen and you need to cancel your
function, the following guidelines apply

Refunds:

Cancellation more than 60 days Prior to the event: 100% refund
Cancellation less than 60 days and more than 30 days prior to the
event: 90% refund
Cancellation less than 30 days, but more than 14 days: 80% refund
Cancellation less than 7 days, no refund
Cancellation must be in writing. The effective date is the date of
dispatch.

Lost or Broken Equipment

No problem, we understand that things can get wild at your party
and what not, so any lost or broken The Catering Company
equipment will just be charged at their replacement values.

