

THE CATERING COMPANY

AUTUMN / WINTER
2020

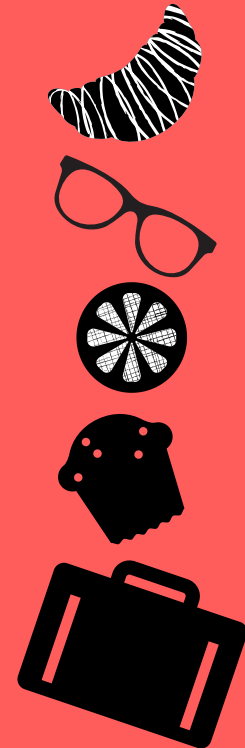


thecateringcompany.com.au
03 9372 5865





CORPORATE EATS



BREAKFAST

A LIGHT BREAKFAST

\$12.5 Per Person

Minimum 10 People

Savoury croissants with Champagne ham and tasty cheese

Savoury croissants with sliced tomato and tasty cheese

House baked mini blueberry & banana loaf w lemon butter cream

Fresh fruit skewer

SUNRISE STARTER BREAKFAST

\$13.80 Per Person

Minimum 10 People

Quinoa, corn & coriander bake served with tomato & carrot chutney
gf / df

Date, cinnamon & oat wheel vgn

Fresh fruit skewer

MEXICAN BREAKFAST

\$14.80 Per Person

Minimum 10 People

Breakfast burrito, chorizo, potato, pico de gallo salsa & cheese

Breakfast burrito, black beans, potato & pico de gallo salsa vgn

Yoghurt with fruit coulis in 100ml cup gf

Seasonal fruit, sliced for easy handling

A CLASSIC BREAKFAST

\$14.7 Per Person

Minimum 10 People

Assorted lavosh rolls

+ Scrambled egg with crispy bacon, tomato and cheese

+ Scrambled egg with mushroom, spinach, tomato and cheese

Yoghurt with fruit coulis in 100ml cup gf

House baked mini banana loaf w whipped butter

Seasonal fruit – sliced for easy handling



A PREMIUM BREAKFAST

\$14.50 Per Person

Minimum 10 People

Baked egg tart, belly bacon, tomato & bocconcini

Baked egg tart, king brown mushroom, cherry tomato & bocconcini

House made granola w mixed berries & greek yoghurt in 100ml cup

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.

MORNING & AFTERNOON TEAS



A CASUAL ARVO

\$7.7 Per Person

Minimum 10 People

House baked scones with Yarra Valley jam and cream
Seasonal fruit, sliced for easy handling

KEEP IT LIGHT

\$9.25 Per Person

Minimum 10 People

Assorted Danish pastries
Freshly baked mini muffins
Seasonal fruit – sliced for easy handling

A ZESTY DELIGHT

\$7.8 Per Person

Minimum 10 People

Date & Orange scones w housemade lemon curd
Seasonal fruit – sliced for easy handling

TREAT YOURSELF

\$8.5 Per Person

Minimum 10 People

Mini assorted donuts raspberry/nutella/salted caramel/custard
Chocolate almond & raspberry brownie slice gf
Seasonal fruit – sliced for easy handling

LET'S GET FANCY

\$8.5 Per Person

Minimum 10 People

Open mini bagel with smoked salmon, cream cheese and cracked pepper
Open mini bagel with smashed avocado, rocket, feta, mint, dill & cherry tomato
Fresh fruit skewer



MORNING & AFTERNOON TEAS

MAKE IT A CLASSIC

\$8.5 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



AN AFTERNOON DELIGHT

\$8.5 Per Person

Minimum 10 People

House baked assorted cakes and slices (2 per person)

Seasonal fruit, sliced for easy handling



PROTEIN POWER

\$10.5 Per Person

Minimum 10 People

Cranberry & pistachio bliss ball vgn / gf / ff

Mini low GI energy bar – nuts, oats, maca powder, peanut butter and organic honey df

Fresh fruit skewer



PERFECTLY PREMIUM

\$12.80 Per Person

Minimum 10 People

Broccoli and ricotta tarts with shaved parmesan gf / v

House baked mini carrot loaf w walnut, raisin & cream cheese frosting

Fresh fruit skewer



LUNCH PACKAGES

A LIGHT LUNCH

\$14.50 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

\$16.50 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

\$17.90 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

\$21.90 Per Person

Minimum 10 People

A selection of gourmet wraps and pointed sandwiches

3 Hot foods – selection below

Hand rolled sushi with soy, ginger and wasabi

Seasonal fruit – sliced for easy handling

– Risotto ball w. roasted pumpkin, sundried tomato, pea & parmesan v /

Risotto ball w mushroom, rosemary & garlic aioli v

– Spinach ricotta rolls / sausage rolls

– Pancetta, bocconcini, sundried tomato & mozzarella pizzezza / Field mushroom, mozzarella & herb pizzezza v / Spicy cacciatore salami, mozzarella & tomato pizzezza



IT'S A WRAP

\$11.5 Per Person

Minimum 10 People

Assorted Gourmet tortilla wraps

Seasonal fruit skewer

1 Seasonal salad bowl of your choice

1 protein – your choice of

Grilled chicken tenderloins w parsley & lemon

TCC spiced chicken breast

Chargrilled Gippsland eye fillet w. crispy onions

Panfried halloumi

LUNCH PACKAGES

NEW YORK, NEW YORK

\$16.65 Per Person

Minimum 10 People

Assorted bagels

Chocolate almond & raspberry brownie slice

Seasonal fruit – sliced for easy handling

– Bagel w smoked salmon, red onion, cucumber, caper & dill cream cheese, lettuce

– Bagel w champagne ham, dijon mustard, tasty cheese, egg salad, dill pickle & mayo

– Bagel w salted beef, horseradish slaw, dill pickle & swiss cheese

– Bagel w smashed edamame, pickled ginger, wasabi pea, red capsicum, cucumber, snow peas shoots, wasabi mayo & black sesame seeds v



FOCACCIA FRESH

\$17.4 Per Person

Minimum 10 People

Assorted focaccia

Mini Vanilla custard cannoli

Seasonal fruit – sliced for easy handling

– Focaccia w chicken schnitzel, tomato, fior di latte, baby spinach & sweet chilli

– Focaccia w eggplant fritter, fior di latte, tomato, pesto & rocket

– Focaccia w salami, olives, semi dried tomato, rocket & pesto v

– Focaccia w champagne ham, feta, roast red pepper, & baby spinach

AUTUMN TART LUNCH

\$15.50 Per Person

For orders of 10 people, please select 1 tart & 1 seasonal salad /
20+ people, please select 2 tarts & 2 seasonal salads

All tarts served with seasonal salads of your choice

Field mushroom, wild rocket and hazelnut tart

Zucchini, cherry tomato, feta and lemon tart

Bacon, broccoli, & sweet potato tart

Spinach, ricotta & toasted pepitas



AUTUMN PASTA LUNCH

\$15.50 per person

For orders of 10 people, please select 1 pasta & 1 classic salad / 20+
people, please select 2 pastas & 2 classic salads

All pastas served with ciabatta dinner rolls, butter & shaved
parmesan cheese

Renzo's Lasagne w beef mince, mozzarella and parmigiana cheese

Rigatoni bake w eggplant, ricotta, mozzarella & napoli sauce v

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

Penne pasta w Semi dried tomato, zucchini, squash, spinach, grana
padano v

Homemade potato gnocchi w napoli, basil & parmesan v

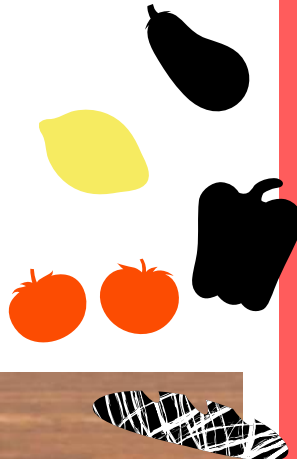
LUNCH BAGS

Lunch bags are perfect for any type of corporate event
Our corporate lunch bags are convenient as a great on-the-go option. They include sweet and savoury options with water and a crisp piece of fruit. Perfect for any event.

We can also customise any lunch bag according to your needs.

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



SHARING PLATTERS

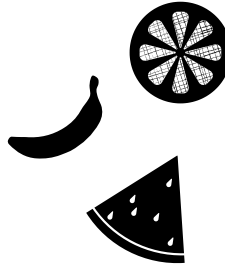


THE CLASSIC PLATTER

\$55.00

Serves 10

Seasonal house made dips, traditional dolmades, crudities, eggplant fritter and seasoned pita chips



THE CHARCUTERIE PLATTER

\$90.00

Serves 10

Manchego and Fior di latte cheeses, Prosciutto, Salamis by Savour & Grace, Pork and Pistachio Terrine and Bread & Butter cucumber pickle by Farce, Olive misto, Grilled artichoke, Pickled vegetables, chili and caper berries served with specialty breads and crackers



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 CHEESE PLATTER

\$90.00

Serves 10

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



SEASONAL BUFFET

\$27.50 PER PERSON

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

Paddock

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

Sriracha chicken – Chicken breast, sriracha, lime, fried shallots, vietnamese mint gf / df

Coq au vin blanc – Boneless chicken thigh, riesling, shallots, king brown mushrooms gf

TCC Chermoula lamb – Overnight lamb shoulder, preserved lemon, toasted almond, dried fig gf / df

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

Braised shallot, rosemary salt, minted jus gf / df

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

Beef piccadillo – braised beef, tomato, raisins, sweet potato & sour cream gf

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

Master stock pork ribs – Bok choy, xo sauce, sesame seeds gf / df

Renzo's Lasagne – Beef mince, mozzarella & parmigiana cheese

Ocean

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

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

Great British fish cakes – Salmon, dill, potato, leek, celeriac remoulade df

Garden

Mac and cheese – Macaroni, gruyere, grana padano v

Penne pasta – Peas, broccoli, garlic cream, parsley, mozzarella v

Housemade 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



SEASONAL BUFFET

SIDES

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

SEASONAL & CLASSIC SALADS

Please choose from our delicious range salad listed on pages 18 & 19

DESSERT - ADDITIONAL \$5

Warm crumble – Warm peach & blackberry crumble in a tray w custard
Warm banana pudding – Individual banana, butterscotch pudding w double cream
Black forest trifle – Chocolate cake w chocolate mousse, fresh cream & dark cherries in a bowl gf
Tiramisu – Traditional style served in a tray
Our signature pavlova – Individual pavlova w berries, lemon curd & double cream gf



BOARDROOM LUNCH PLATES

\$

Minimum 10pax

1 entrée, 1 main, 1 dessert

48 hour notice required / All our prices are inclusive of GST

Entrée

Char Siu 'St Bernard's' pork bao, cucumber, pickled daikon
'Fraser Island' spanner crab, warm almond gazpacho, grapes, parsley gf/df

Burrata, hazelnut & mint pesto, olive dust, pickled radish v

Main

Portuguese style 'Hazelden Farm' free range chicken breast, fondant potato, chipotle coleslaw, grilled chili gf/df

Chermoula spiced 'Roaring forties' lamb, moghrabieh, preserved lemon, artichoke, orange & mint glaze

'Cape grim beef' eye fillet, anna potato, wilted kale, cafe de paris butter gf

'Bass strait' salmon, pickled pumpkin & fennel salad, quinoa fricassee gf

Wild mushroom risotto, truffle, lime, brie gf/v

Dessert

Vanilla bean panna cotta, mango gel, lychee, cashew praline, sesame tuile v

Chocolate delice, salted caramel, cocoa nib brittle, double cream v

Artisan cheese platter, quince paste, nigella bark, dried fruit, olive sourdough v



BUILD YOUR OWN PACKAGE

Have something specific in mind for your next event?
Create your own catering package from our menu of innovative and ever popular items!

SAVOURY BAKED GOODS- MIN 6

- Our signature sausage roll \$3.3
- Roast lamb & vegetable pie \$3.3
- Butter chicken pie \$3.3
- Lamb filo cigar w sumac yoghurt \$3.3
- Spinach and ricotta roll v \$3
- Korma vegetable pie v \$3.3
- Thai chicken pie \$3.3
- Lamb filo cigar w sumac yoghurt \$3.3
- Spinach and ricotta roll v \$3
- Korma vegetable pie v \$3.3

PIZZA - MIN 6

- Chorizo, napoli, capsicum, oregano & mozzarella pizzezza \$3
- Ham, napoli, mushroom, olive & mozzarella pizzezza \$3
- Napoli, artichoke, basil, mozzarella v \$3

GOLDEN, FRIED & CRISPY - MIN 6

- House crumbed sesame chicken strips with sweet chilli sauce 2pp \$4
- Corn & coriander fritter, tomato jam gf / vgn \$3
- Risotto ball roasted pumpkin, sun-dried tomato, pea and parmesan v \$3.3
- Risotto ball w mushroom, rosemary, mozzarella & parmesan w garlic aioli v \$3



BUILD YOUR OWN PACKAGE

GRILLED GOODNESS - MIN 10

- Pork and fennel chipolata sausages w tomato relish 2pp gf / df \$3.5
- Vietnamese turmeric & lemongrass chicken skewer w nuoc cham gf / df \$3.8
- Chicken satay skewer w peanut sauce gf / df \$3.8
- Peri peri chicken skewer w lime mayonnaise gf \$3.8
- Lamb kofta skewer w sumac yoghurt \$3.8
- Dukkah spiced vegetable skewer w tahini gf / vgn \$3.8
- Miso marinated tofu, mushroom & broccoli skewer w teriyaki glaze vgn/gf \$3.8

SLIDERS & BURGERS - MIN 10

- Pulled pork slider w housemade BBQ sauce & red cabbage slaw \$4.5
- Cheese burger royale w dill pickles, cheddar & tomato sauce \$4.5
- Chicken katsu slider w asian pea shoot slaw \$4.5
- Crisp prawn charcoal slider w wasabi pea slaw \$5.5
- Quinoa, potato, sundried tomato, spinach burger w pickled carrot, radish, spinach & tahini dressing v \$4.5

FLAVOURFUL COOL BITES - MIN OF 6

- Potato, thyme & caramelised onion frittata gf / v \$3.5
- Chorizo, leek & manchego frittata gf \$3.5
- Open mini bagel, smashed avocado, rocket, feta, mint, dill & cherry tomato v \$4.5
- Open mini bagel, smoked salmon, cream cheese & cracked pepper \$4.9



BUILD YOUR OWN PACKAGE

LIGHT + FRESH CANAPES - MIN 8

- Tempura prawn nigiri \$3.9
- Tempura vegetable nigiri vgn \$3.6
- Hand rolled sushi with soy, ginger and wasabi \$3.5
- Peking duck crepes, cucumber, coriander & hoisin dipping sauce \$4
- Crab & wasabi pea inside out sushi \$3.5
- Sashimi salmon & avocado inside out sushi \$3.5
- Crispy chicken inside out sushi \$3.5
- Black rice & vegetable inside out sushi vgn /gf \$3.5
- Tempura prawn w cucumber & tobiko inside out sushi roll \$3.5
- Sashimi salmon & mint rice paper roll w nam jim dipping sauce gf \$4.5
- Roast duck & mint rice paper roll w hoisin & peanut sauce gf \$4.5
- Assorted rice paper roll, served w hoisin & peanut sauce \$3.3
- Spicy mushroom salad rice paper roll w nam jim dipping sauce vgn \$3.9

A LITTLE SOMETHING FANCY - MIN 6

- Blinis w smoked salmon, dill & crème fraiche \$4
- Blinis w charcoal parsnip and honey puree, apple and fennel salsa v \$2.8
- Blinis w carrot puree, goats cheese, candied walnut v \$2.8
- Lemon pikelet w tomato beurre noisette, basil & pickled shallot v \$3.5
- Potato roesti w roast capsicum & paprika cream cheese gf/v \$3.5
- Potato roesti w eggplant kasundi & baby corn gf/ vgn \$3.5
- Potato roesti w spinach puree & spiced feta gf/v \$3.5
- Tomato Tart- Beetroot puree, orange segment & walnut gremolata v \$3
- Charcoal Tart- Bacon, potato & tomato salsa \$3



BUILD YOUR OWN PACKAGE

BREAKFAST BAR – MIN OF 6

- Homemade granola w mixed berries, honey & greek yoghurt in 100ml cup \$3.5
- Yoghurt with fruit coulis in 100ml cup \$2.8
- Almond chia pudding w coconut milk, maple, goji & berries vgn / gf \$4
- Breakfast burrito, chorizo, potato, pico de gallo salsa & cheese \$5.5
- Breakfast burrito, black beans, pico de gallo salsa & cheese v \$5.5
- Breakfast burrito, black beans, potato & pico de gallo salsa vgn \$5.5
- Lavosh roll, scrambled egg, crispy bacon, tomato & cheddar \$4.5
- Lavosh roll, scrambled egg, tomato, mushroom, spinach & cheddar v \$4.5
- TCC Croque monsieur, champagne ham & gruyere cheese on brioche \$6.5
- TCC Croque monsieur, mushroom, spinach & gruyere cheese on brioche v \$6.5
- Baked egg tart, king brown mushroom, cherry tomato & bocconcini \$4.5
- Baked egg tart, belly bacon, tomato & bocconcini \$4.5
- Baked egg tart, smoked salmon, leek & dill \$4.9
- Savoury croissant, champagne ham & tasty cheese \$4.5
- Savoury croissant, tomato & tasty cheese \$3.5

FRESH FRUIT – MIN 6

- Seasonal fruit, sliced for easy handling \$6.5
- Fresh fruit skewer \$3.8
- Seasonal fresh fruit salad cup \$6.5
- Seasonal whole fruit \$1.5

LITTLE SAVOURY MUFFINS – MIN 6

- Balsamic roast pumpkin, feta & rosemary muffin \$3
- Zucchini, roasted red pepper & tasty cheese muffin \$3
- Charred broccoli thyme, feta and roma tomato gf / nf \$3.5
- Blistered cauliflower, pumpkin and pepita seed gf / df / nf \$3.5



BUILD YOUR OWN PACKAGE

HOUSE BAKED SWEETS – MIN OF 6

- House baked friands – lemon & blueberry / chocolate & almond / passionfruit, lime & coconut \$4.5
- House baked sweet muffins (3 assorted flavours) \$3.8
- House baked sweet mini muffins (3 assorted flavours) \$2.8
- House made cruffins – Apple, custard & cinnamon / Dulce de leche & banana / Nutella & roasted hazelnuts \$4
- Banana bread mini loaf served with butter \$3.3
- Carrot cake mini loaf with walnuts and raisins \$3.3
- House baked cakes and slices 2pp \$4.8
- House baked apple & blackberry crumble slice \$2.25
- House baked continental biscuits – 2pp \$2.8
- House baked Danish pastries \$3.2
- Italian filo filled w ricotta and orange zest \$2.8
- Flourless orange cupcake gf/ff/nf/vgn \$4.5
- Chocolate mud cupcake gf/ff/nf/vgn \$4.5

FOR THE SWEET TOOTH – MIN OF 6

- Assorted petit fours \$3
- Macarons \$3
- Mini Jam donut \$2.75
- Assorted mini donuts – jam/nutella/custard/salted caramel \$3.5
- Chocolate, raspberry & almond brownie slice gf \$2.25
- Brown butter, maple & pecan blondie \$2.25
- Old fashioned caramel slice \$2.25
- Nanna's butterfly cakes \$3.5
- House baked frangipane tart – blueberry/rhubarb/fig \$4.5

HOUSE BAKED SCONES – MIN OF 6

- House baked scones with yarra valley jam and cream \$3.5
- Open house baked scones with yarra valley jam and cream \$2.5
- Date & Orange scones w housemade lemon curd \$3.9
- Parmesan & cheddar scones w tomato chutney \$3.9



Treat yourself!!

BUILD YOUR OWN PACKAGE

SUPER HEALTHY FOOD – MIN OF 6

- Low GI energy bar – almond, oat, date, peanut, linseed, chia, sunflower & pumpkin seeds, agave vgn \$6
- Superfood bar – puffed rice, wholegrain oats, raw almonds, goji, cranberry df / vgn \$6
- Apple granola bites – Cashew butter, oil, cinnamon, vanilla, nutmeg, all spice gf / vgn / paleo / keto \$3
- Raw energy ball – Cashews, almonds, dates, dark cocoa, coconut gf / df / vgn / paleo \$4
- Cranberry & pistachio bliss ball cranberry, macadamia, maple syrup, cashew, pistachio, vanilla vgn / gf / ff \$4
- Low GI beetroot, almond and raspberry protein ball gf / vgn / ff / paleo \$4
- Chocolate peanut butter cups gf/vgn/ff \$4.5
- House baked blueberry & lemon muffin gf / df / ff / vgn \$4.5
- Bag of dried fruits 100gms \$5
- Bag of raw nuts 100gms \$5



SANDWICH BAR- MIN 6

- Combo Sandwiches of tortilla wraps, mini rolls, club finger & pointed sandwiches – 1.5 sandwich serve \$12.5
- Traditional pointed sandwiches \$7.5
- Classic cobb sandwiches \$9
- Rustic focaccia \$10.5
- Gourmet tortilla wraps \$9
- Club finger sandwiches \$7.8
- Ribbon sandwiches \$8.5
- Assorted mini rolls \$4.9
- French style mini baguette \$5.2
- Gourmet Sandwich – gluten free bread \$9



SEASONAL SALAD BOWLS

SEASONAL SALAD BOWLS \$38

INDIVIDUAL \$12

Charred broccoli salad vgn

Soba noodles, pickled ginger, oyster mushrooms, edamame, spring onion, crisp shallots, nori & Korean chilli dressing

Roasted carrot and brown rice salad gf / v / ff

Roasted carrot, brown rice, walnuts, rocket, feta, mint, endive w red wine vinaigrette

Roast pumpkin & chickpea salad gf

Roast pumpkin & chickpea salad w baby spinach, Persian feta, rocket, mint, coriander, parsley, red onion, toasted almonds, baba ganoush w lemon & moroccan dressing

Turmeric spiced cauliflower gf/vgn

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

ADD PROTEIN TO YOUR SALAD

Grilled chicken tenderloins w parsley & lemon

Individual \$3 Large \$10

TCC spiced chicken breast

Individual \$3 Large \$10

Chargrilled Gippsland eye fillet w. crispy onions

Individual \$3 Large \$10

Pafried haloumi

Individual \$3 Large \$10

Individual smoked salmon \$4

Individual avocado \$2.5

Individual flaked tuna \$3





CLASSIC SALAD BOWLS \$33 INDIVIDUAL \$9

Garden salad gf / vgn

Mixed lettuce leaves, tomatoes, cucumber, radish, basil, carrot, italian dressing

Greek salad gf

Tomato, cucumber, red capsicum, kalamata olives, persian feta, spanish

onion, parsley, red wine vinaigrette

Caesar salad

Fresh cos lettuce, crispy prosciutto, soft boiled eggs, croutons, shaved parmesan. caesar dressing

Orecchiette pasta w tomato pesto dressing vgn

Orecchiette pasta, rocket, roast red capsicum, fennel, cranberries, capers, parsley & sundried tomato pesto dressing

Potato & dill salad gf / v

Steamed potatoes, fresh dill, gherkin & red onion w yoghurt, sour cream dressing

Vietnamese style slaw w cashews gf /v

Red & green cabbage, carrot, coriander, vietnamese mint, spring onion, bean shoots, cashews, crisp shallots, kaffir lime & turmeric mayonnaise

ADD PROTEIN TO YOUR SALAD

Grilled chicken tenderloins w parsley & lemon -

Individual \$3 Large \$10

TCC spiced chicken breast - Individual \$3 Large \$10

Chargrilled Gippsland eye fillet w. crispy onions -

Individual \$3 Large \$10

Pafried haloumi - Individual \$3 Large \$10

Individual smoked salmon \$4

Individual avocado \$2.5

Individual flaked tuna \$3

HEALTHY BOWLS OF GOODNESS

Black rice bento bowl w tamagoyaki omelette, oyster mushroom, broccoli & carrot pickle, umeboshi plums & tamari seeds gf/df/v \$15

Keto Bowl w cauliflower rice, grilled sriracha chicken, wakame, avocado, sesame seeds, carrot, radish, cherry tomato & tahini, lime, soy dressing gf / df \$15

Paleo bowl w quinoa, fillet of beef, roast pumpkin, eggplant & red capsicum, marinated olives, baby spinach, dry roasted spiced almonds, pecan & hazelnuts w balsamic vinaigrette gf/df \$15

+ Proteins / Sashimi Salmon \$3 / Poached chicken \$3

+ Proteins / Avocado \$2.5 / Sashimi Salmon \$3 / Poached chicken \$3



SOUPS

\$85.00 per soup tureen – includes dinner rolls and butter portions

- Thai coconut pumpkin soup gf / vgn
- Vegetable minestrone soup w borlotti beans gf / vgn
- Carrot, ginger, caraway soup, cider vinegar gf / v
- Coconut laksa w tofu, vermicelli & vegetable gf / vgn
- Caribbean Ital stew w sweet potato, okra, black beans & coconut gf / vgn
- Ham hock, kale, pea & potato ribollita soup
- Indian spiced lentil soup w tamarind, apple, eggplant gf / vgn
- Cauliflower, white bean & turmeric soup gf / vgn
- Sweet Potato, flame grilled peppers, corn & seafood chowder gf
- Celeriac, hazelnut, truffle veloute gf



BEVERAGES

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

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

Orange \$4.5

JUICES 2L

2L apple juice \$9

2L organic orange juice \$9

SOFT DRINKS 1.25L

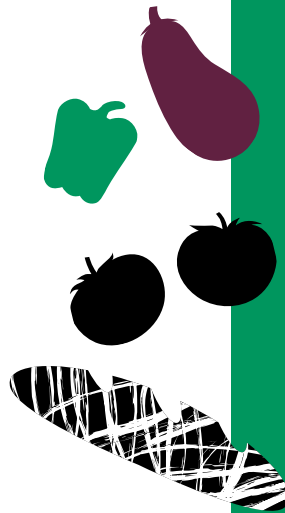
Coke – \$4.8

Coke Zero – \$4.8

Lemonade – \$4.8

Mineral Water, Flavoured – \$4.8

Mineral Water, Sparkling – \$4.8



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.

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

PREMIUM CANAPES

Our premium selection is great for all corporate and social events

Whether it's a party or conference, treat your guests to a wonderful selection of canapes prepared by our skilled chefs. A diverse use of ingredients means there is something for everyone in our premium canape package. Browse our choices below and order online today.

6 Items \$30 Per Person / 8 Items \$40 Per Person

Minimum 40 People / Chef required, see Staff & Equipment Hire

All our prices are inclusive of GST

PADDOCK

Cold

Chicken liver pate, Brie, pickled fig, brioche

Black Pudding, maple glaze, pork floss, dried apple df

Coconut chicken, candied cashew, housemade chilli jam, lime leaves, wonton crisp df

Hot

Saltgrass lamb backstrap, smoked potato fondant, parsley, mustard aioli gf

St. Bernard's free range masterstock pork belly, five spice, xo sauce gf/df

Seared Robbin Island wagyu beef carpaccio, nigella lavosh, fried capers df

Braised Oxtail Pie, celeriac, caraway

Duck, quince, star anise pithivier

Steamed pork bun, chilli, ginger, spiced black vinegar df



OCEAN

Cold

Tuna Sashimi, bricohe, dill, fennel, cucumber

Fraser Island spanner crab, hazelnut, corn, shallots vol- au-vent df

Pickled mussels, squid ink shell, fennel puree, saffron

Marinated white anchovy, grilled capsicum, rye croutons, gribiche

Hot

Grilled octopus, capers, heirloom tomato, squid ink crisp gf/df

Poached oyster, verjuice, Shallots, samphire gf df



GARDEN

Cold

Compressed watermelon sushi, wasabi, avocado gf / vgn

Tempura pumpkin flower, tomato relish vgn

Cauliflower, tahini fataya, beetroot labneh, pomegranate v

Hot

Steamed bun, teriyaki mushroom, ginger, black vinegar vgn

Harissa beetroot, eggplant fritter, pickled radish, smoked

capsicum aioli gf / v

Ricotta, spinach, pistachio pethis, date, peas, tamarind v

Roasted tomato tart, salsa verde, olive dust vgn

DESSERT

Chocolate truffle cake, hazelnut crunch

Blackberry eton mess gf

Caramel cheesecake brownie

Pistachio & apricot pyramid

PLATES TO IMPRESS

2 Courses \$52 Per Person or 3 Courses \$62 Per Person
Minimum 10 People / Chef Required – Speak to the bookings team to help you with staff and equipment hire.

ENTREE

Quail

Quail, gribiche, asparagus, VSOP jus gf

Scallop

Scallop, sesame, papaya, avocado & chilli sorbet gf

Terrine pork

Mustard, parsley, brioche, quince chutney

Root Vegetable

Terrine, zucchini, lavosh, frisse, walnut puree v

Raviolo

Salt cod, ocean trout, fennel, grapefruit, burnt butter, nori

Bay Bug

Bug, watercress, verjuice, finger lime, tapioca, sea herb gf

Beef

Beef carpaccio, kimchi cucumber, grapes, daikon, carrot gf / df



MAINS

Chicken

Chicken, lemon, aligot, artichoke, faro, apricot jus gf

Salmon

Bass strait salmon, capsicum, potato, scampi broth gf

White market fish

Market fish, Edamame, yuzu, taro, mushroom gf

Pork

St Bernard's free range pork cutlet, sweet potato puree, gin braised cabbage, prunes, juniper salt gf / df

Lamb

Tandoori rack, spinach, corn, shallots, potato roesti gf

Duck

Mt Macedon Corn fed duck breast, honey, braised lentils, beetroot, cauliflower, cocoa nib jus gf / df

Beef

Gippsland Grass fed Angus eye fillet, baba ghanoush, celery, smoked tomato croquets, dukkah, bone marrow jus gf

Beef Rib

Cape Grim 12 hrs braised rib, smoked carrot, turnip, oxtail pithivier, charred shallots, guinness jus df

Vegetarian

Cassoulet of fennel, king brown mushroom, kale, beans, olive oil mash vgn

PLATES TO IMPRESS

DESSERT

Coconut

Coconut mousse, dark chocolate, tropical fruit salsa, macadamia soil, mint, mango sorbet gf

Pannacotta

Rosewater pannacotta, lychee, raspberries, meringue, pistachio praline gf

Peanut butter & jelly

Peanut butter mousse, salt peanut & pretzel chocolate bark, blackberry compote, banana ice cream

Lemon

Baked lemon custard, sable breton, pistachio sponge, raspberry sorbet

Cheese

Selection of 3 cheeses, dried fruit, nuts, fig jam, lavosh



STAFFING AND EQUIPMENT HIRE

EQUIPMENT HIRE

3 tier stands \$10
Trestle tables \$15
Cocktail tables w black linen \$25
Portable electric oven \$150
Hot water urns \$40
BBQ (including tools) \$95
Chaffing dishes with inserts \$50

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 per cloth
Cocktail table – black \$12 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 \$60 per hour (\$180 for 3 hours)
Saturday \$68 per hour (\$204 for 3 hours)
Sunday \$76 per hour (\$228 for 3 hours)

CHEFS

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

Monday to Friday \$60 per hour (\$180 for 3 hours)
Saturday \$68 per hour (\$204 for 3 hours)
Sunday \$76 per hour (\$228 for 3 hours)

CATERING ASSISTANTS

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

Monday to Friday \$50 per hour (\$150 for 3 hours)
Saturday \$58 per hour (\$174 for 3 hours)
Sunday \$66 per hour (\$198 for 3 hours)

WAITERS

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

Monday to Friday \$50 per hour (\$150 for 3 hours)
Saturday \$58 per hour (\$174 for 3 hours)
Sunday \$66 per hour (\$198 for 3 hours)

**Thank you for looking through
our menu.**

**If you like what you see,
order with the bookings team ...**

bookings@thecateringcompany.com.au

