

SHARING MENU 2024



Events
by **TCC**

Tuscan Sharing Menu

\$75 PER PERSON
MINIMUM 50 GUESTS

TO BEGIN

ANTIPASTO BOARD OF FINE VICTORIAN CURED MEATS, BUFFALO MOZZARELLA, PROVOLONE CHEESE, CHARRED GRILLED VEGETABLES & OLIVE MISTO

ENTREES

CALAMARI MARINATED IN LEMON AND FRESH HERBS GF

HAND ROLLED GNOCCHI WITH NAPOLI SAUCE, 3-YEAR MATURED GRANA PARMESAN & FRESH CHILI V

MAINS

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 & 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

CIABATTA ROLLS W BUTTER

Celebration Sharing Menu

\$65 PER PERSON
MINIMUM 50 GUESTS

MAINS

PADDOCK - SELECT ONE

SLOW COOKED ANGUS BEEF SHORT RIBS – RED WINE, THYME JUS GF / NF

ROSEMARY LAMB RUMP – SWEET POTATO, GINGER PUREE,
CARMELISED BUSH TOMATO BALSAMIC JUS GF /NF

CAJUN FREE RANGE CHICKEN BREAST – SMOKED LEEK, ROASTED RED CAPSICUM &
TOMATO EMULSION GF / NF

OCEAN - SELECT ONE

GRILLED TASMANIAN SALMON – SAUCE VIERGE, PUFF QUINOA GF

SEARED KING REEF BARRAMUNDI – PANDAN LEAF INFUSED TURMERIC COCONUT SAUCE GF/DF/NF

GARDEN - SELECT ONE

HOUSE MADE GNOCCHI– SAUTÉED EGGPLANT, ZUCCHINI, HEIRLOOM TOMATO, BASIL NAPOLI VGN

SICILIAN CAPONATA – EGGPLANT, CAPSICUM, ONIONS, CELERY, RAISINS, BASIL VGN / GF / NF

SIDES & SALAD

ROAST POTATOES – GARLIC & ROSEMARY GF / VGN

SEASONAL VEGETABLES – W PRESERVED LEMON DRESSING, TOASTED PEPITAS GF / DF

ROCKET SALAD – CRISP SLICED PEAR, SHAVED PARMESAN & BALSAMIC VINAIGRETTE GF / V

CIABATTA ROLLS W BUTTER

Do you like the look of our menus?

DO YOU LIKE WHAT YOU HAVE READ IN OUR MENU?

YOUR NEXT STEP IS TO REACH OUT TO BOOKINGS@THECATERINGCOMPANY.COM.AU TO REQUEST A QUOTE OR ALTERNATLEY THE EVENTS TEAM IS HAPPY TO ANSWER ANY QUESTIONS AND DISCUSS YOUR EVENT FURTHER.

YOU MAY LIKE TO KNOW THE FOLLOWING;

ALL AMENDMENTS MUST BE COMMUNICATED IN WRITING (EMAIL) WITH YOUR EVENT CO-ORDINATOR. YOUR QUOTE IS VALID FOR 30 DAYS AFTER ISSUE OR UNTIL DATE SPECIFIED IN QUOTE.

FOOD

MENUS AND GUESTS ATTENDING MUST BE FINALISED BY THE THURSDAY THE WEEK BEFORE THE EVENT DATE. DIETARIES MUST BE DISCUSSED WITH YOUR EVENT CO-ORDINATOR & CONFIRMED BY EMAIL.

CUSTOM MENUS AND SPECIALTY FOOD ITEMS THAT ARE NOT ON OUR MENU WILL INCUR A COST.

MENU TASTINGS ARE PRICED AT \$150 & ARE CHARGED ON THE DAY OF TASTING. IF YOU PROCEED WITH EVENT CATERING WITH US IT WILL BE DEDUCTED FROM THE FINAL INVOICE.

CANCELLATION POLICY

IF THE UNFORTUNATE SHOULD HAPPEN AND YOU NEED TO CANCEL YOUR FUNCTION, THE FOLLOWING GUIDELINES APPLY:

IF YOU CANCEL ON THE DAY OF YOUR EVENT A 100% FOOD CHARGE WILL APPLY. IF YOU CANCEL LESS THAN 48 HOURS' NOTICE OF YOUR EVENT A FOOD COST MAY INCUR, DEPENDANT ON THE PRODUCTION STAGE OF YOUR MENU. IF YOU CANCEL LESS THAN 72 HOURS' NOTICE FOR NO CHARGES WILL APPLY.