Shared Dining









A SHIFT FROM TRADITION, AND A FOCUS ON SOCIAL CONNECTIONS. THE PERFECT MENU TO HAVE YOUR GUESTS MINGLING WITH GOOD MUSIC & GREAT CELEBRATIONS!

Let's Chat

03) 9372 5865 OR EMAIL BOOKINGS@THECATERINGCOMPANY.COM.AU

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\$65 PP - MINIMUM 50 GUESTS STAFF COSTS WILL BE DETAILED IN THE QUOTATION

### **SELECT 3 MAINS**

**MAIN PROTEIN** 

BUTTERMILK BRINED ROAST LEG OF LAMB, MINT YOGHURT DRESSING GF / NF

ROAST SIRLOIN OF ANGUS BEEF-RED WINE, CARROT, CELERY, ONIONS GF / DF / NF

BAKED TUSCAN CHICKEN THIGHS – CARAMELIZED ONION, GRAIN MUSTARD CREAM SAUCE

GF / NF

SEARED KING REEF BARRAMUNDI – WHITE WINE, LEEK AND POTATO SAUCE GF / DF / NF

#### MAIN GARDEN

HOUSE-MADE GNOCCHI– ALMOND BASIL PESTO, PLANT BASE CREAM SAUCE, CHERRY TOMATOES GF / VGN / +N SEASONAL MUSHROOM RAGU – GREEN LENTIL, TOMATO, THYME, CONFIT GARLIC VGN / GF / NF SICILIAN CAPONATA – EGGPLANT, CAPSICUM, ONIONS, CELERY, RAISINS, BASIL VGN / GF / NF

## **INCLUDES SIDES & SALAD**

TWICE COOKED POTATO – CONFIT GARLIC & ROSEMARY GF / DF / NF ROASTED SEASONAL ROOT VEGETABLES-TOSSED IN BROWN SUGAR BUTTER, NUTMEG GF / NF GARDEN SALAD – MIXED LETTUCE LEAVES, TOMATO, CUCUMBER, RADISH, BASIL LEAVES, CARROT & ITALIAN DRESSING GF / VGN / NF

CIABATTA ROLLS W BUTTER

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\$75 PP - MINIMUM 50 GUESTS STAFF COSTS WILL BE DETAILED IN THE QUOTATION

**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