

MINGLE & JINGLE WITH US!

Events
by TCC



FESTIVE BUFFET

\$75pp

Minimum 50 guests

MAINS - SELECT TWO

Roast pork belly, honey mustard & cinnamon glaze gf / df / nf

Slow roast beef brisket, thyme & seasonal mushroom essence gf / df / nf

Harissa spiced braised leg of lamb, apricot & mint gravy gf / df / nf

Grilled chicken thighs, marinated w chilli & mango chutney gf / df / nf

Roast turkey breast, cranberry sauce, orange & sage gravy gf / nf

Pomegranate molasses baked salmon & seeded mustard, dill, capers, cream sauce gf / nf

HOT SIDES

Seasonal roast vegetables, Italian herbs gf / nf / vgn

Roast potato w rosemary, confit garlic gf / nf / vgn

Roast pumpkin, fennel seeds, pepita gf / vgn

Pilaf rice, mint, coriander, peas, cranberry gf / nf / v

SALADS

Chargrilled broccoli, capsicum, shaved parmesan, preserved lemon dressing gf / nf

Seasonal salad leaves, cucumber, tomato & balsamic dressing gf / df / nf

DESSERT - SELECT TWO

Chocolate, raspberry, red currant tart gf

Mango & raspberry meringue tart gf / nf

Petit Christmas pudding, crème anglaise & red currents nf

Pavlova w lemon curd, berries & double cream gf / nf

Double chocolate mousse w sour cherry gel gf / nf

**ALSO INCLUDED,
A SELECTION OF OLIVE BREAD,
FOCACCIA & BAGUETTES
SEASONAL FRESH FRUIT PLATTER**



VEGAN & VEGETARIAN OPTIONS

MAINS - SELECT TWO

Baked Zatar eggplant, chickpeas, turmeric potato, tomato, mint gf / nf / vgn

Baked cauliflower, roasted field mushroom, confit garlic, lemon thyme gf / nf / vgn

Grilled broccoli, Bok choy, fried tofu, capsicum, spring onions, black bean sauce gf / nf / vgn

Potato gnocchi, cherry tomato, basil almond pesto , plant-based cream sauce gf / vgn / +n

VEGAN DESSERT

Orange, raspberry & mandarin slice gf / vgn / nf

INCLUDES SIDES, SALADS & BREADS



BBQ WITH US!

\$54 per person
Minimum 50 guests

BBQ STATION

Smokey bush tomato spice rubbed pork ribs gf / df
Pork and fennel sausage gf / df
Grilled salmon bites, capers, mustard, chive sour cream dressing gf
Grass-fed minute steaks gf / df
Tandoori spiced chicken kebabs gf
Mushroom burgers vgn
Indian spiced haloumi & vegetable kebab v
Corn on the cob

PACKAGE ALSO INCLUDES

Chipotle coleslaw – Red & white cabbage, carrot, flat leaf parsley w chipotle mayonnaise gf / v
Rocket salad – Crisp sliced pear, shaved parmesan & balsamic vinaigrette gf / Potato & dill salad –
Steamed chat potatoes, red onion, gherkins, dill yoghurt & sour cream dressing gf / v / nf

INCLUDES ALL BBQ CONDIMENTS & CUCUMBER RAITA

BRIOCHE BUNS, SLICED BREAD & OLIVE FOCACCIA

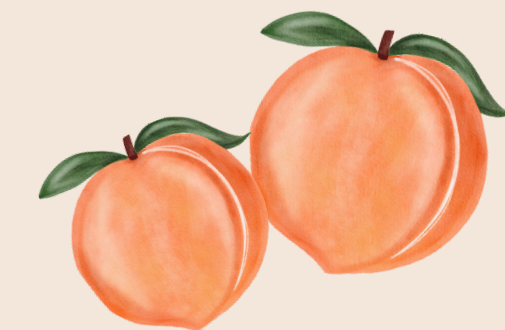


FESTIVE EXTRAS

**Take your barbecue event to the next level with
our range of delicious extras.**

FROM THE GRILL

Queensland prawns, lime, sweet chili mango sauce gf / df / nf \$7
Middle Eastern spiced, chicken & vegetable shashlik, tahini dressing gf / df \$6.5
Tofu & vegetable shashlik gf / vgn \$5.5



DESSERT - \$10 PER PIECE

Chocolate, raspberry, red currant tart gf
Mango & raspberry meringue tart gf / nf
Petit Christmas pudding, crème anglaise & red currents
Pavlova w lemon curd, berries & double cream gf / nf
Double chocolate mousse w sour cherry gel gf / nf

SEASONAL FRUIT PLATTER \$69 – FOR 10

HOUSE-MADE TIRAMISU TRAY SERVES 10 - \$60

FESTIVE SWEETS BOX \$95

35 pieces - Contains Nuts
Traditional fruit mince pie, Tiramisu pop
Chocolate & raspberry cream profiterole
Espresso brownie bite, Gingerbread cookies & cupcakes

ITALIAN STYLE BUFFET 1

\$42 per person
Minimum 40 guests

MAINS

Renzo's beef lasagne – pasta sheets, salsa di casa, beef mince, mozzarella & parmigiano cheese
Chicken breast cutlet w bread crumbs & Italian herbs
Slow-roasted beef con sugo di funghi gf
Calamari marinated in lemon and fresh herbs gf (3 per serve)

SIDES & SALADS

Fried rice w vegetables & pancetta
Roast potatoes w garlic & rosemary gf
Seasonal vegetables stir-fried w EVOO & herbs gf
Italian salad, tomato, cucumber, red onion, capsicum, olive oil, herbs & vinegar gf
Ciabatta rolls w butter



ITALIAN STYLE BUFFET 2

\$48 per person
Minimum 40 guests

TO START

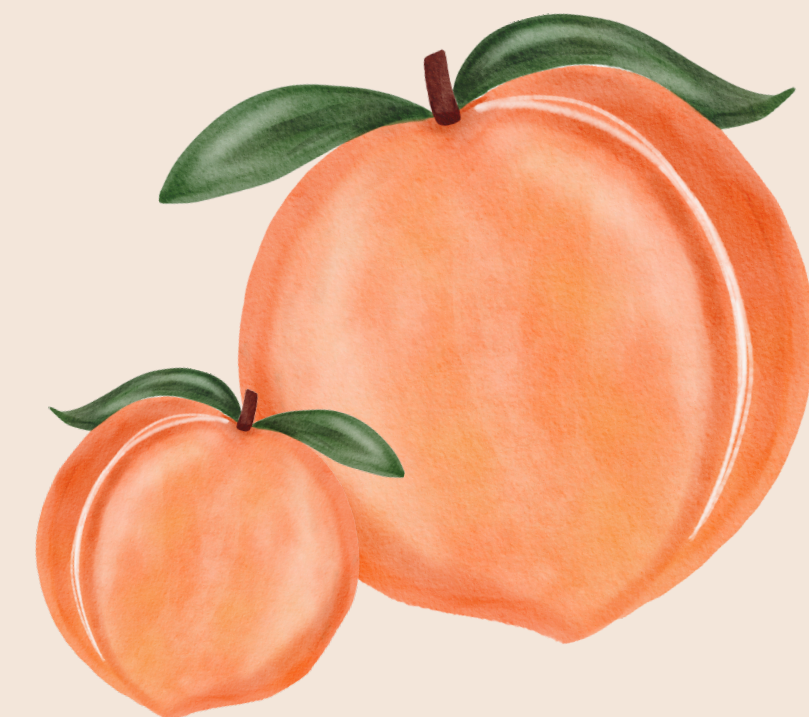
Antipasto board cured meats, buffalo mozzarella, provolone cheese, charred
grilled vegetables & Sicilian olives

MAINS

Gnocchi with Napoli sauce and shaved grana cheese
Chicken primavera – oven-roasted chicken breast w pepperonata
Slow roasted beef con sugo di funghi gf
Calamari marinated in lemon and fresh herbs gf (3 per serve)

SIDES & SALADS

Roast potatoes with garlic and rosemary gf
Seasonal vegetables stir fried with olive oil and herbs gf
Italian salad with tomato, cucumber, red onion, capsicum, olive oil, herbs and vinegar gf
Ciabatta rolls with butter



A FEAST TO REMEMBER: FESTIVE CATERING FOR YOUR END-OF-YEAR CELEBRATION

Celebrate the season with an unforgettable catering from Events by TCC!

Whether you're hosting at the office, park or have a venue in mind our festive catering menu is designed to delight your guests and make your end-of-year function truly special.

We handle every detail, from preparation to presentation, so you can relax and enjoy the party.

We can help you celebrate with;

Cocktail Functions

Festive BBQ's

Abundant Buffets

Beverage Packages

Live Food Stations

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FEAST BEAUTIFULLY



CELEBRATE FULLY