

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 events@thecateringcompany.com.au

Celebration Sharing Menu

From \$65 per person - Minimum 50 guests

Staff costs will be detailed in the quotation

Select 3 mains

Paddock

Buttermilk-brined roast leg of lamb, mint yoghurt dressing
gf / nf

Roast sirloin of Angus beef & red wine
gf / df / nf

Lemon & oregano baked chicken thighs, smoked paprika &
Dijon mustard cream sauce gf / nf

Seared king reef barramundi, white wine, leek, and potato sauce
gf / df / nf

Garden

House-made gnocchi, almond basil pesto, plant-based cream sauce,
cherry tomatoes vgn / +n

Baked zucchini, basil pesto, baked tomato, mozzarella gf / nf

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

Sicilian Caponata w eggplant, capsicum & basil
vgn / gf / nf

Sides & salad

Twice cooked potato, confit garlic & rosemary gf / df / nf

Seasonal steamed vegetables, preserved lemon dressing, toasted pepitas
gf / vgn / nf

Garden Salad, mixed lettuce leaves, tomato, cucumber, radish, basil leaves, carrot &
Italian dressing gf / vgn / nf

Ciabatta rolls w butter

Tuscan Style Sharing Menu

From \$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, Napoli sauce, 3-year matured grana parmesan & fresh chilli v

Mains

Oven-roasted chicken breast w. pepperonata

Traditional roasted 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