

## Canapé Menu

Choose a selection of three cold, three hot and three fork food options

### Cold selection

- beetroot, goat cheese mousse & almond on rye
- blue swimmer crab, chives & green apple on lavosh
- bruschetta, tomato & basil
- crispy taco – prawn, fennel & wasabi mayo
- king prawns & bloody mary mayo
- little chicken, celery & pine nut sandwiches
- rice paper roll – hoi sin chicken & asian slaw
- rice paper roll – duck, cucumber & spring onion
- roast beef en croute, caramelised onion & horseradish crème
- smoked salmon, chive blini & crème fraiche
- sushi – teriyaki chicken, avo & capsicum
- sushi – duck, spring onion & cucumber

### Hot selection

- chicken skewers & satay sauce
- crispy taco – mushrooms, corn, chipotle, avo & jalapeno salsa
- crispy taco – pulled pork, slaw & chipotle
- lamb kofta & tzatziki
- mini filet mignons & béarnaise sauce
- mini homemade sausage rolls
- mushroom & goats cheese arancini
- okonomiyaki, pork belly, bonito & jap soy
- pork & chive pan fried gyoza, sesame ponzu
- salt & pepper calamari, lime aioli
- spring rolls – vietnamese style, chicken or pork
- tempura prawns & wasabi mayo

### Fork Options

- bao bun – fried chicken, slaw & sriracha
- bao bun – pork belly, pickled veg & hoi sin
- beef salad, thai style dressing, roasted rice & fresh herbs
- beer battered fish & chips, tartare
- butter chicken, rice, roti & cucumber raita
- fried chicken, Korean slaw, sweet & spicy sauce
- gnocchi, creamy mushroom & pumpkin
- pork & chive wontons, chilli oil
- slider – beef & caramelised onion
- slider – mushroom & haloumi
- wild mushroom risotto, parmesan & truffle

## General Catering 2023-24



### Wandering mini desserts

- pudding – sticky date OR flourless chocolate
- tartlet – lemon meringue OR chocolate & salted caramel
- dessert cup – raspberry cheesecake OR tiramisu
- cannoli – ricotta & pistachio OR chocolate & orange

*Canapé & fork options start from \$57 per person*

*Create your own canape menu with a combination of 3 cold, 3 hot & 3 fork items served over three hours*

*Wandering desserts are an optional extra at an additional \$6 per dessert*

*30 guests minimum*

*Under 30 guests from \$61 per person – minimum 30 pieces per item*

## Seated Menu – alternate serve

### Entrée – select two

- beef ragu, pappardelle & parmesan
- gin cured salmon, cucumber, lime cream & rye crisps
- moroccan lamb cigars, herb yoghurt & mint pesto
- pork belly, pork skin cracker, celeriac puree & fennel
- pumpkin arancini & chilli capsicum sauce
- salt and pepper calamari, rocket, fennel & red onion salad

### Main course – select two

- chicken breast with spinach & brie, scallop potato, carrot & pesto sauce
- chicken breast with za'atar spice, pumpkin, almond miso & green goddess
- eye fillet, hassle back potato, greens, horseradish, onion rings & jus
- lamb rump, cauliflower puree, peas, zucchini & mint
- honey mustard pork loin, dijon mash potato, garlic bacon beans & jus
- osso bucco, soft polenta, gremolata & greens
- salmon fillet, garlic & thyme smash potato, greens & house béarnaise

### Dessert – select two

- baked lemon cheesecake & berries
- flourless chocolate cake & chocolate caramel sauce
- flourless orange & almond cake, mascarpone cream
- hazelnut & chocolate delice
- lemon tart & blueberries
- sticky date pudding, butterscotch sauce & double cream

*Two courses*

*From \$78 per person*

*Three courses*

*From \$88 per person*

*Served alternate to each guest*

*Optional – serve 3 cold & 3 hot canapés instead of entrée or dessert*

*All meals are served with dinner rolls and butter*

*Minimum numbers 30 – please enquire for quote on smaller numbers*

## Seated Menu – share style

### Fusion feast

- crispy taco – prawn, fennel & wasabi mayo
- arancini – mushroom, goats cheese
- salt & pepper calamari, aioli
  
- pork & chive wontons, chilli oil
- okonomiyaki, pork belly, bonito & jap soy
- spring rolls – vietnamese style, chicken or pork
  
- chicken satay skewers & steamed rice
- pork belly bao bun, pickled veg & hoi sin
- fried chicken, Korean slaw, sweet & spicy sauce

*From \$67 per person*

*A canapé feel menu served sit down*

*Optional – add on desserts*

*Minimum numbers 30 – please enquire for quote on smaller numbers*

## Seated Menu – share style

### Classic feast

#### Entrée

- pork belly, pork skin cracker, celeriac puree & fennel
- pumpkin arancini & chilli capsicum sauce
- salt and pepper calamari, rocket, red onion & fennel salad

#### Main

- chicken breast – za'atar spice & green goddess
- eye fillet – medium & jus
- slow roast lamb – pea, zucchini & mint smash, jus

#### Sides

- rosemary & garlic roasted baby chat potatoes
- roast pumpkin & almond miso
- green beans, feta, pickled red onion & toasted almonds

*From \$82 per person*

*All meals are served with dinner rolls and butter*

*Minimum numbers 30 – please enquire for quote on smaller numbers*

*Optional – serve 3 cold & 3 hot canapés instead of entrée or add on dessert*

## Seated Menu – share style

### Roast feast

- peppered beef
- slow cooked garlic and rosemary lamb
- thyme chicken breast
- rosemary & garlic baby chat potatoes
- roast pumpkin, sweet potato & beetroot
- tossed green salad, balsamic
- traditional coleslaw

*From \$52 per person*

*Optional – add on canapés or dessert*

*All meals are served with gravy, dinner rolls and butter*

*Minimum numbers 30 – please enquire for quote on smaller numbers*

## Roast Menu

### Budget roast *(not available for weddings)*

- slow cooked garlic and rosemary lamb
- roast chicken
- roast potatoes and pumpkin
- tossed green salad, balsamic
- traditional coleslaw
- gravy
- french stick, butter

*Onsite: 30 – 50 people \$35 per person / 50+ people \$33 per person*

*Delivery: 30 – 50 people \$29 per person / 50+ people \$27 per person*

### Roast – vegetables

- roast peppered beef
- slow cooked garlic and rosemary lamb
- thyme chicken breast
- rosemary & garlic baby chat potatoes
- roast pumpkin, sweet potato & beetroot
- gravy, french stick, butter

*Onsite: 30 – 50 people \$48 per person / 50+ people \$46 per person*

*Delivery: 30 – 50 people \$38 per person / 50+ people \$36 per person*

### Roast – salad

- roast peppered beef
- slow cooked garlic and rosemary lamb
- thyme chicken breast
- rosemary & garlic baby chat potatoes
- tossed green salad, balsamic
- hokkien noodle salad, asian vegetables
- traditional coleslaw
- gravy, french stick, butter

*Onsite: 30 – 50 people \$48 per person / 50+ people \$46 per person*

*Delivery: 30 – 50 people \$38 per person / 50+ people \$36 per person*

*Minimum numbers 30 – please enquire for a quote on smaller numbers*

## BBQ Menu

### **Budget BBQ** *(not available for weddings)*

- beef sausage
- homemade hamburger
- chicken kebab – satay
- duo of sweet potato and potato salad
- tossed green salad, balsamic vinegar
- french stick, butter

*Onsite \$29 per person*

*Delivery \$25 per person*

### **BBQ 1**

- pork and fennel sausage (other varieties available)
- chicken satay skewer
- beef and chorizo burger
- duo of sweet potato and potato salad
- hokkien noodle salad
- tossed green salad, balsamic vinegar
- french stick, butter

*Onsite \$39 per person*

*Delivery \$30 per person*

*Minimum numbers 30 – please enquire for a quote on smaller numbers*



## Additional menu options

### Canapés (in conjunction with other menu selections)

*Pricing for canapé selection as an additional option is in conjunction with other menu selections.*

*Please enquire for further pricing if not in conjunction with other menu selections.*

### Add canapés

|                      |                    |
|----------------------|--------------------|
| 3 cold items         | \$10.50 per person |
| 3 hot items          | \$12 per person    |
| 3 cold & 3 hot items | \$19.50 per person |
| 6 cold items         | \$16.50 per person |
| 6 hot items          | \$21 per person    |

## Kids Menu

### Under 12 years – pick one

- nuggets (homemade) & chips
- chicken schnitzel & chips
- penne with bolognaise sauce

Kids meal \$16 per person

## Teen Menu

### Between 12-18 years – pick one

- penne bolognaise
- chicken schnitzel, chips & gravy
- chicken parmigiana & chips

Teen meal \$25 per person

## Salad Menu

|  |                   |
|--|-------------------|
| Caesar   | \$4.50 per person |
| Coleslaw   | \$2.50 per person |
| Duo of sweet potato & potato                     | \$4.50 per person |
| Green bean, feta & almonds                       | \$4.50 per person |
| Hokkien noodle, asian vegetables                 | \$2.50 per person |
| Potato, bacon, egg & fresh herbs                 | \$4.50 per person |
| Pumpkin, feta, spinach & sun dried tomato        | \$3.50 per person |
| Rocket, fennel & red onion                       | \$2.50 per person |
| Soba noodle, mushrooms, tofu, green veg & sesame | \$3.50 per person |
| Spiral pasta salad with bacon & herbs            | \$3.50 per person |
| Tossed greens, tomato & cucumber                 | \$2.50 per person |

*\*\*Minimum 10 pax per salad*

## Other

|                     |                    |
|---------------------|--------------------|
| Antipasto platters  | \$12.50 per person |
| Grazing table       | \$14 per person    |
| Plated wedding cake | \$6 per person     |
| Cheese platter      | \$230 per platter  |
| Service meals       | \$35 per person    |

## Grazing boxes

|                      |       |
|----------------------|-------|
| Small (serves 2-4)   | \$65  |
| Medium (serves 6-10) | \$110 |
| Large (serves 10-15) | \$170 |

## Terms & Conditions - Quote

### Confirmation & Payment

Dates will not be confirmed until a deposit has been paid, once payment is received your booking will be secured.

**Confirmation of guest numbers is required 14 days prior to your event along with run sheets, seating plans and dietary requirements. The final numbers advised will be the minimum amount charged.**

Final payment is required to be paid 7 days prior to your function. Payments made by credit card will incur a 1.9% processing fee.

### Cancellations & Refunds

In the event of a cancellation, deposits paid are not refundable but are transferable to a date that suits both parties.

If the cancellation is within 30 days of the event a 50% charge for all food applies.

For a cancellation received within 29 to 8 days of an event a 75% charge of the final invoice will apply.

### Pricing

All prices are GST inclusive.

Pricing and menu ingredients are subject to change.

Pricing does not include travel, crockery/cooking equipment when working offsite.

Menus are samples only and packages can be tailored to meet your requirements.

Surcharges apply on Sundays (15%) and public holidays.

Pricing current til 31st July 2024.