



YUM

CATERING

the art and science of delicious

Menu



Content

03 - 04. CANAPÉ MENU

meat, vegetarian, seafood and substantial

05 - 07. À LA CARTE

breakfast, morning tea, afternoon tea,
buffet, share style, lunch

08 - 14. CATERING PACKAGES

breakfast, morning tea, afternoon tea, lunch
buffet, share style,
Individual catering

15 - 24. COMMUNAL BANQUET / BUFFET

Greece, India, Thailand, Deep South, Spain,
Morocco, France, Italy, Mexico

25. TERMS AND CONDITIONS

Canapé Menu

SUBSTANTIAL

Please see our themed menus, these can be created in smaller serves! Or ask US!

SEASONAL MENUS

We pride ourselves on using local, sustainable and seasonal produce so depending on the time of year please ask for our special menus on offer.



MEAT CANAPÉS

Peking duck crepes with onion, cucumber and sauce	\$6.00
Beef and burgundy pies with tomato relish	\$5.50
Empanadas of beef with Chimchurri sauce	\$5.00
Mini beef sliders with cheese, mustard and caramelised onions	\$5.50
Mini Pork sliders with crackle and Slaw	\$5.50
Moroccan chicken kofta with sumac yoghurt - 2 pieces	\$4.50
Chicken and leek pies	\$5.50
Bao (buns) with crispy pork and XO sauce	\$5.50
Arancini of prosciutto and peas	\$4.50
Lamb Kofta with yoghurt	\$5.00
Chicken skewers grilled with satay sauce	\$4.50
Chicken, chive and walnut ribbon sandwiches	\$4.50
Rare roast beef yorkshire puddings with horseradish	\$5.00
Pulled pork taco with pineapple and coriander	\$5.50
Lamb cutlets with pesto or Moroccan or rosemary and garlic	\$7.00
Sausage rolls with tomato relish	\$4.50
Chicken schnitzels with Asian slaw	\$4.50

VEGETARIAN CANAPÉS

Arancini of pumpkin, mozzarella and thyme	\$4.50
Mushroom rolls with tomato relish	\$4.50
Blue cheese and onion pillows	\$4.50
Beetroot tartlets with goat's curd, candied walnuts	\$4.50
Mushroom pies with tomato relish	\$5.50
Polenta chips with aioli	\$4.50
Moroccan kumara tartlets with apricot and yoghurt	\$5.50
Moroccan vegetable pasties with sumac yoghurt	\$4.50
Seasonal vegetable crepes with herb cream and roquette	\$5.00
Turkish potato cigars with minted yogurt	\$4.50
Tostadas of avocado, corn, beans, sour cream and chilli 2 pieces	\$4.50
Rice paper rolls with Tofu and fresh mint and noodles	\$5.00
Gyoza of vegetables in asian spoons with crispy shallots	\$4.50

Gluten free options available and dietaries catered for with prior notice

Canapé Menu

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SEASONAL MENUS

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SEAFOOD CANAPÉS

Smoked salmon blini's with crème fraiche and Yarra Valley caviar	\$5.00
Yellowfin tuna, crispy wonton skin and wasabi mayonnaise dressing	\$5.50
Flathead goujons with tartare sauce	\$5.00
Fish Tacos with salsa and coriander	\$5.00
Soft shell crab taco with lime aioli	\$5.50
King prawns peeled with lime mayonnaise	\$6.50
Popcorn king prawns with romesco sauce	\$6.50
Gravalax of ocean trout with orange crème fraiche on a blini	\$5.00
Rice paper rolls with king prawns, mango and mint	\$5.50
Ceviche of Rockling, coconut, kaffir lime, chilli and coriander	\$5.00
Thai fish cakes with sweet chilli sauce	\$4.50
Oysters natural, bloody Mary or mirin, soy and rice vinegar	\$5.50
Bao (buns) with fried king prawns and XO sauce	\$6.50

SUBSTANTIAL

\$15 per serve

Salt and pepper calamari salad
Chicken and apricot tagine
Coq au vin
Fish and chips
Lamb souvlaki
Chicken and chorizo paella
Seafood paella
Traditional spaghetti bolognese
Seasonal risotto
Beef rendang
Thai chicken curry
Vegetable korma
Caesar salad (chicken optional)
Snake bean and tofu stirfry

Gluten free options available and dietaries catered for with prior notice



À la carte



ENTREE

from 14.00 to 24.00 per head

King Prawns peeled with watermelon, mango and orange, chilli sauce

Gravlax of Salmon with orange cream, cucumber and baby leaves

Stuffed Zucchini flowers with ricotta and quinoa salad

Scallops seared with cauliflower puree and crisp jam on or carrot and ginger

Ceviche of Rockling with lime, coconut, jalapeños and coriander

Beef carpaccio with goats cheese, marinated bush tomatoes, leaves and parmesan

Quail boned with grapes, white bean puree and jus

Tapas plates of tasty morsels - Cured meats and vegetables with grilled bread

Pork belly with asian slaw and spicy plum sauce

Baby beetroot, Goats curd, spinach leaves and candied walnuts

Asparagus Spears, soft poached egg, parmesan, micro herbs and olive oil

Goats Cheese Soufflé with parsley sauce and parmesan wafer

Homemade potato gnocchi with pumpkin, sage and burnt butter

Risotto of many varieties

MAIN

from 35.00 to 45.00 per head

Atlantic Salmon, bean puree, sautéed seasonal greens and mustard

Beer battered or panko crumbed Flathead fillets with tartare or lime mayonnaise

Grilled seasonal white fish fillets with lemon butter and potato puree

Crispy skinned Barramundi with Moroccan spices and preserved lemon

Spaghetti marinara of the freshest seafood with tomato, parsley and lemon

Eye fillet with potato and cheese tart, sautéed spinach and red wine jus

Whole Scotch fillet roasted with herbs and garlic with red wine jus

Braised Beef cheek, celeriac puree and mushrooms

Rack of Lamb with pea puree, spinach and red currant jus

Slow cooked Lamb shoulder with ancient grains and yoghurt

Beef brisket with chipotle and roasted peppers

Duck breast with roasted pear, cumquat butter and walnuts

Chicken thigh with a Moroccan crust, pearl cous cous and apricot tagine

Chicken breast Saltimbocca with sage butter sauce

Wagyu beef and whole Seafood can be created at MARKET PRICE



À la carte



DESSERT

from 13.00 to 17.00 per serve

- Vanilla panna cotta with berries (other flavours can be made)
- Eton Mess - Meringue, berries, crem fraiche, jelly and fairy floss
- Creme brûlée
- Crepes with your choice of filling - lemon, chocolate or strawberry
- Soufflé of lemon or orange with sorbet
- Rhubarb poached with coconut cream and honey wafers
- Peach Melba
- Chocolate tart with anglaise and grilled peaches
- Seasonal fruit tart with sabayon
- Lemon tart with blueberries and double cream
- Creme caramel with orange segments and chards
- Apple and rhubarb crumble with vanilla ice cream
- Individual Pavlova with passionfruit
- Wandering desserts (5) pieces
- Mini ice creams served with dry ice
- Cheese - selection with all the trimmings

SIDES

6.00 per serve CAN BE SERVED BETWEEN 4 GUESTS

- Duck fat potatoes
- Rosemary and garlic roasted potatoes
- Brussel sprouts with onion and bacon
- Brocollini with anchovy butter
- Raddichio, witlof and pear with palm hearts and roasted nuts
- Ancient grain salad with almonds, pommergranite and honey yoghurt
- Cos, bean, tomato, fennel, radish, dill, cucumber with garlic mustard dressing
- Green beans with almonds and persian fetta
- Waldorf salad with toasted walnuts
- Asian slaw with sesame seeds and aioli dressing
- Pearl cous cous with currants, almonds and fresh mint leaves



À la carte



PRE DINNER GRAZING/SHARED OPTION

We can also offer our menu in a shared down the table format.

Anitpasto from 15.00 per head

Charcuterie from 15.00 per head

Mezze from 15.00 per head

Tapas from 15.00 per head

Seafood from 17.00 per head



Catering Packages

Breakfast, Morning Tea, Afternoon Tea



BREAKFAST FEATURE

\$17 per person (min. 6)

Sweet muffin

Tropical fruit skewer

Grandma's mixed scones with jam and cream

Danish (apple, berry or apricot)

Or

Mini croissant of tomato and cheese

MORNING TEA FEATURE

\$20 per person (min. 6)

Sweet muffin

Free range egg and bacon tart

Tropical fruit skewer

Sausage rolls with tomato relish

Danish (apple, berry or apricot)

Or

Roasted vegetable quiche with feta

AFTERNOON TEA FEATURE

\$22 per person (min. 6)

Chocolate brownie slice

Mini sausage rolls with tomato relish

Sweet Muffins

Roasted vegetable quiche with feta

Tropical fruit skewer

Lemon tartlet

Or

Friends

Gluten free options available and dietaries catered for with prior notice



Catering Packages

Lunch



STANDARD LUNCH

\$20 per person (min. 6)

Square point sandwich (4 points)

Baguette roll (1)

Roll (1)

Wrap (1)

CORPORATE LUNCH

\$23 per person (min. 6)

Ribbon point sandwich (2 points)

Dinner roll (1)

Brioche roll (1)

Wrap (1)

Fresh fruit skewer (1)

Lemon tart (1)

WORKING LUNCH

\$30 per person (min. 4)

Ribbon point sandwich (3 points)

Ciabatta roll (1)

Wrap (1)

Rice paper roll (2)

Roasted vegetable quiche with feta (1)

Fresh fruit skewer (1)

EXECUTIVE LUNCH

\$35 per person (min. 4)

Ribbon point sandwich (6 points)

Rice paper rolls - sweet chilli sauce (1)

Peking duck pancake - plum sauce (1)

Cheese platter crackers dried fruit

Fresh fruit platter

Friand (1)

Gluten free options available and dietaries catered for with prior notice

The chef will select the fillings for your order each day and will consist of meat and vegetarian options.

Consecutive day events will have greater rotation of fillings.



Catering Packages

Buffet Lunch or Dinner

\$25.00 per person + GST	Select 1 x main and 1 x salad
\$27.50 per person + GST	Select 1 x main and 2 x salads
\$35.00 per person + GST	Select 2 x mains and 3 x salads
\$42.00 per person + GST	Select 3 x mains and 3 x salads



MAINS

- Lamb loin sliced with basil pesto
- Rare roasted beef with horseradish cream
- Corned silverside with pickles
- Pork Belly with apple sauce
- Roasted chicken with thyme and garlic
- Panko crumbed chicken tenderloins with lemon mayonnaise
- Poached Atlantic salmon with mustard mayonnaise
- Grilled barramundi fillet with Moroccan spiced and preserved lemon

EXTRAS

Bread rolls	\$1.00 each
Soup of the day	\$8.00 per serve
Potato and rosemary wedges	\$6.00 per serve

SALADS

- Potato with mayonnaise and chives
- Pearl cous cous with onions and currants
- Penne pasta with basil bocconcini and tomatoes
- Risoni with zucchini, Persian feta and peas
- Beetroot with walnuts, feta and reduced balsamic
- Fattoush salad – cos lettuce, beans, tomato, fennel, cucumber, sumac, pomegranate
- Green seasonal vegetables, roasted almonds and lemon dressing
- Snow pea and mango
- Asian slaw with sesame seed and Asian dressing

Food served at room temperature on platters for a buffet. Accompanied with bread rolls and butter. Minimum orders apply.



Individual Catering

Breakfast, Morning Tea, Afternoon Tea

Warm savoury and sweet items are ordered individually, cooked freshly and delivered. Minimum orders apply..



Plain croissants with jam	\$4.20 each
Ham and cheese or ham, cheese and tomato croissant	\$5.00 each
Tomato and cheese croissant	\$4.50 each
Egg and bacon tarts	\$4.50 each
Egg and bacon rolls	\$5.50 each
Egg and mushroom wraps	\$6.50 each
Egg and bacon wraps	\$6.50 each
Sausage Rolls with homemade tomato relish	\$4.50 each
Muffins - Apple and cinnamon	\$4.50 each
- Berry	\$4.50 each
- Flourless chocolate	\$4.50 each
Mini muffins (assorted)	\$3.50 each
Scones with strawberry jam and cream	\$4.50 each
Mini Danishes - Apple, berry or apricot	\$5.00 each
Danishes of fruit	\$5.50 each
Chocolate brownie slice	\$4.50 each
Macaroon – various flavours	\$4.00 each
Carrot cake slices	\$4.50 each
Friands - Chocolate, raspberry, pistachio or orange	\$4.50 each
Mini chocolate lamingtons	\$4.00 each
Tartlets – chocolate, lemon, berry	\$4.50 each
Yoghurt pots with muesli and berries	\$5.50 each
Bircher muesli	\$4.50 each
Fresh fruit skewers	\$4.50 each
Fresh fruit platter	\$7.00 per person
Cheese and dried fruit platter	\$8.50 per person

Orange, apple or pineapple juices	\$9.00 per 2 litres
Tea and coffee	\$5.50 per person

Gluten free options available and dietaries catered for with prior notice



Individual Catering

Sandwiches, Baguettes, Rolls and Wraps

Yum Catering offers you a selection of breads. We use the fine whites, wholemeal, rye, grain, sourdough and gluten free breads. Minimum orders apply.



BREAD

Ribbon sandwiches (3 ribbon)	\$10.50 each
Square point sandwiches (4 points)	\$9.50 each
Swiss style	\$10.50 each
Ciabatta rolls	\$4.50 each
Dinner rolls – multigrain, white, wholemeal or rye	\$4.20 each
Baguette – mini	\$4.20 each
Baguette - long	\$10.50 each
Brioche – mini buns	\$4.50 each
Brioche – long roll	\$5.00 each
Wraps	\$9.00 each
Turkish bread	\$9.50 each
Gluten free	\$9.50 each

GLUTEN FREE MENU

SAVOURY

Gluten free sandwiches (with all gluten free fillings)	\$9.50 each
Gluten free wraps (with all gluten free fillings)	\$10.20 each
Gluten free salad	\$13.50 per serve
Sushi, sashimi and nori rolls, wasabi and soy sauce	\$16.00 per serve
Rice paper roll with vegetables, tofu, mint and chilli sauce	\$4.50 each
Roasted vegetable skewers with feta and basil pesto	\$4.50 each

SWEET

Florentines	\$4.50 each
Flourless chocolate muffin	\$4.50 each
Flourless orange cake	\$5.50 per slice



Fillings

Sandwiches, Baguettes, Rolls and Wraps

Yum Catering offers you a selection of breads. We use the fine whites, wholemeal, rye, grain, sourdough and gluten free breads. Minimum orders apply.



MEAT

Poached chicken breast with chives and whole egg mayonnaise
Chicken waldorf of breast, walnuts, celery and parsley
Grilled chicken with chimichurri
Coronation chicken, pickles and mango chutney
Caesar salad, chicken, bacon, egg and whole egg mayonnaise
Panko crumbed crispy fried chicken
Smoked chicken breast with semi-dried tomatoes
Tandoori chicken, yoghurt, mango chutney and grilled zucchini
Roasted turkey breast with cranberry jam, cucumber and brie
Shaved honey ham off the bone with wholegrain mustard, Swiss cheese and tomato
Shaved corned silverside with pickles, cheese and tomato
Rare roasted beef with artichokes, horseradish cream and sun-dried tomatoes
Rare roasted beef with beetroot relish and goat's cheese
Thai rare roasted beef with Asian slaw
BLT – bacon, lettuce and tomato
Pork belly with Asian slaw and chilli sauce
Lyonnais sausage and pepper relish
Turkish lamb with tzatziki
Jamon, manchego cheese and harissa mayonnaise
Turkey with pesto and sprouts

VEGETARIAN

Avocado, tomato, bocconcini, basil pesto and spinach leaves
Free range curried egg, lettuce, chives and whole egg mayonnaise
Roasted pumpkin, red capsicum, eggplant, zucchini, feta and tomato relish
Falafel, hummus, cucumber and spinach
Pumpkin, dukkah, goat's cheese and roquette
Frittata of seasonal vegetables and spring onion

SEAFOOD (add \$1.50 each)

Tuna, capsicum, corn, capers, cucumber and whole egg mayonnaise
Smoked salmon with creme fraiche, capers and cucumber
Panko crumbed fish fillets with salad
King prawns with whole egg mayonnaise
Poached Atlantic salmon with avocado and capers



Individual Catering

Fresh Salads and Savoury Tarts



FRESH SALADS

\$17 per serve

Individual plated salads are served in noodle boxes, accompanied by napkin and bamboo cutlery. Alternatively salad share platters can be ready for guests to serve themselves. Minimum orders apply

Caesar salad – crisp lettuce, bacon, egg, mayonnaise dressing and croutons

Potato salad – potato, celery, egg, chives, seeded mustard and mayonnaise

Pearl Couscous – couscous, currants, capsicum, pumpkin, fresh mint and pomegranate

Roast beef – rare roasted beef, peanuts, mint, basil and crisp vegetables Asian dressing

Fattoush – crisp cos lettuce, greens, radish, dill, fennel, orange, croutons and sumac

Roasted vegetable – pumpkin, eggplant, zucchini, fresh basil, feta, olives and pesto

Greek salad – tomato, feta, olives, cucumber, sun-dried tomatoes, capsicum dressing

Chicken – poached chicken, pine nuts, carrot ribbons, cucumber and fresh herbs

Ancient grains -barley, quinoa, currants, pomegranate pepita seeds, parsley, almonds

SAVOURY TARTS

\$14 per slice

Tarts are freshly baked daily and served as individual slices. Tarts can be served as a whole by request. Minimum orders apply.

FLAVOURS

Goat's cheese and roasted capsicum with olives and fresh herbs

Smoked salmon and potato with dill and leek

Roasted pumpkin, feta, capsicum and sweet potato with oregano

Leek and gruyere cheese

Chicken and corn with parsley and parmesan cheese

Spinach and leek with a hint of nutmeg

Beetroot, goat's cheese and walnut

Mushroom, spinach and caramelised onion

Asparagus, egg, leek and pancetta



Communal Banquet / Buffet

At Yum Catering, we specialise in themed creative menus.

The following menus will be served hot and fresh directly from the pans and served by our Chefs.

We can also tailor these menus into a food station style banquet.

We recommend three to four dishes or a mixed platter to share while your Lamb is cooking.

TO START

DIP PLATTERS available for larger groups from 9.00 per head with breads.

MEZZE to share easily standing up or down a table to share

Warm olives 4.00 per head

Saganaki with lemon 4.00 per head (1)

Lamb Kofta with sumac yoghurt 4.00 per head (1)

Dolmades \$3.90 per head (1)

Chargrilled Octopus skewers 8.00 per head (1)

Fish skewers with lemon and oregano 5.00 each (1)

LAMB SHOULDER

Lamb shoulder, slow cooked with garlic, herbs, lemon 30.00
(falafel available for vegetarian)

All served with roasted lemon and oregano potatoes

Includes Palm leaf bowls, napkins, lemon and wooden fork.

Chef from 55.00 per hour

Delivery is charged depending on location.

SALAD

Ancient grain salad with seeds, currants and almonds 5.00 per head

DESSERT

Baklava and Turkish delight 6.00 per head (3)

Custard tarts 4.00 (1)

Fresh fruit 4.00 each (1)



TO START

Potato and pea samosas and Tamarind chutney 4.00 per head (1)

Pakora of vegetables with mint chutney 4.00 per head (1)

Tandoori Chicken and Raita 4.00 (1)

South Indian spicy deep-fried fish 5.00 (1)

CURRY

Butter Chicken 21.00 per head

Goat Curry 25.00 per head

Potato, Chickpea and Eggplant 18.00 per head

Dahl 6.00 per head

All served with rice, mango chutney, raita, pappadams

Includes Palm leaf bowls, napkins, lemon and wooden fork.

Chef from 55.00 per hour

Delivery is charged depending on location.

SIDES

Roti

Paratha

Naan

Tomato Chutney

Bhajii green leaves stir fried in garlic and Ghee

All 2.00 per serve

SALAD

Tomato, coriander, cucumber, onion, chilli chutney 5.00 per head

DESSERT

Fruit platters 6.50 per head



TO START

We recommend three to four dishes while your Jambalaya is cooking.

Fish Cakes with cucumber sauce 4.00 per head (1)

Coconut Prawn with Thai curry sauce 4.00 per head (1)

Chicken satay 4.00 per head (1)

Crispy Pork rice paper rolls with sweet dipping sauce 4.00 (1)

Tofu with Thai spices and panko fried with chilli aioli 4.00 (1)

THAI

Beef Rendang - bamboo shoots, green beans, kaffir lime leaves 25.00

Massaman Chicken - Coconut milk and potato 22.00

Green King Prawn - Green chilli, capsicum, coconut milk 28.00

Snake bean and Tofu stir fry 18.00

Pad Thai - Rice noodles, Chicken, Shrimp, Spring onion, bean sprouts and special sauce 21.00

Includes Jasmine rice, Palm leaf bowls, napkins and wooden fork.

Chef from 55.00 per hour

Delivery is charged depending on location.

VEGETABLE /SALAD

Som tum - Green papaya, tomato, bean, chilli and lime dressing 5.00 per head

DESSERT

Fruit platter 6.50 per head

Egg custard tarts 4.00 each

Panna cotta with pandan leaf and palm sugar syrup 13.00 each





Deep South

TO START

We recommend three to four dishes while your Jambalaya is cooking.

- Southern fried Chicken 4.00 per head (1)
- Crab cakes with Chipotle mayonnaise 4.00 per head (1)
- Corn bread, salsa with aioli 3.50 per head (2)
- Cajun fish goujons with lime 4.00 per head (1)

JAMBALAYA

Our house made CAJUN SPICE used to create this beautiful rice dish.

Seafood, Chicken and Andouille sausage with Creole Cajun spices and tomato
25.00 per head

Includes palm leaf bowls, napkins, lemon and wooden fork.

GUMBO

- Seafood Gumbo with vegetables and Okra 23.00 per head
- Chicken Gumbo with vegetables and Okra 20.00 per head
- Vegetable Gumbo with Okra 18.00 per head

Includes Rice, Palm leaf bowls, napkins and wooden fork.

Chef from 55.00 per hour

Delivery is charged depending on location.

SALAD

Seasonal chopped vegetable salad with sour cream and chilli 5.00 per head

DESSERT

- Beignets (donuts) 4.50 each
- Pecan tartlets 4.50 each



TO START

We recommend three to four Tapas or a mixed platter to share while your Paella is cooking.

PLATTERS

Jamon (2 x slices)	Cornichions (3 pieces)	Melon (2 slices)
Green beans (6)	Anchovies (3)	Pickled Octopus (2)
Manchego slices (1)	Pickled vegetables (3)	Potato Tortilla (1)
Olives (3)	Breads (1)	

18.00 per head

TAPAS to share easily standing up or down a table to share

Potato tortilla with tomato relish 3.90 per head (1)
 Jamon and cured meats to share with bread 9.90 per head (100g)
 Empanadas -Beef or Vegetables served with salsa 4.00 each (1)
 Patatas Bravas - Potatoes in rich tomato sauce with wooden skewer 4.00 (4)
 Meatballs - Pork and Beef in rich tomato sauce 4.00 per serve (3)
 Croquettes - Porcini Mushroom Croquettes 5.00 each
 Beef Skewers - Tender beef BBQ with Chimichurri 4.50 each (1)

PAELLA

Seafood - Whole King Prawn 29.00 per head
 Seafood - King Prawn, Mussels, Scallops, Fish, Calamari 24.00 per head
 Seafood and Chicken and Chorizo 22.00 per head
 Chicken and Chorizo 19.00 per head
 Vegetarian 17.00 per head

We can also assist you with BESPOKE Paella - Just ask :)
Includes Palm leaf bowls, napkins, lemon and wooden fork.
Chef 60.00 per hour a minimum of three hours.
Delivery is charged depending on location.

SALAD

Salad leaves, orange, olives, cucumber, tomato and red onion 5.00 per head

DESSERT

Churros - Spanish Donuts with Chocolate sauce and cinnamon sugar 7.00 per head (3)
 Portuguese Tarts 4.50 each (1)



TO START

- Lamb Kofta with sumac yoghurt 4.00 per head (1)
- Moroccan Chicken balls with mint yoghurt 4.00 per head (2)
- Potato Cigars with harissa yoghurt 4.00 per head (1)
- Flathead with Moroccan panko crumbs, lemon aioli 4.00 per head (1)

TAGINE

Our house made SPICE used to make slow cooked -

- Lamb date and honey 25.00 per head
 - Goat, prune and fava beans 28.00 per head
 - Chicken, preserved lemon and Apricot 24.00 per head
 - Sweet potato and cauliflower 21.00 per head
- All served with pearl cous cous, almonds, mint, pomegranate and Harissa.
Includes Palm leaf bowls, napkins, lemon and wooden fork.
Chef from 55.00 per hour
Delivery is charged depending on location.

SALAD

- Green bean, radish, tomato, dill, fennel, cucumber, mint and cos leaf 4.50 per head

DESSERT

- Baklava and Turkish delight 7.00 per head
- Orange blossom tarts 4.00 each (1)



CANAPÉS

- Warm Olives 4.00
- Croquettes of mushroom with aioli 4.00 (1)
- Pork rilette with sourdough and cornichons 4.00 (2)
- Chicken liver pate with cranberries and croutons 4.00 (2)
- Crumbed artichokes with lemon mayonnaise 4.00 (1)
- Smoked trout pate with cucumber and melba toasts 4.00 (1)
- Smoked Salmon blinis with caviar, sour cream and fresh dill 4.00 (1)

MAIN

- Beef Bourguignon with potato puree 28.00 per head
 - Confit Duck legs with red cabbage, walnuts and fresh herbs 22.00 per head
 - Coq au Vin - Chicken thigh in red wine, onions, carrots, mushrooms and lardons 28.00 per head
- Includes Palm leaf bowls, napkins and wooden fork and knives.*
Chef from 55.00 per hour
Delivery is charged depending on location.

SIDES

- Garlic bread 3.00
- Roquette and pear salad with walnuts 5.00
- Green beans with sea salt and butter 4.00

DESSERT

- Crepes 12.00
- Profiteroles with vanilla ice cream and chocolate sauce 12.00 per serve
- Macaroons - various flavours 4.00 each
- Fruit platters 6.50 per head



TO START

Antipasto platters - Cured meats, seafood and cheeses with olives and breads 15.00 per head

Warm Olives 4.00

Arancini balls - aioli and fresh thyme - Pumpkin, mushroom or prosciutto and pea 4.00 each (1)

Baby bocconcini and basil skewers 3.50 per head (1)

Frittata of pea and corn with tomato relish 3.50 (1)

Bruschetta of tomato and basil with red onion and Feta 4.00 (1)

Crumbed artichokes with lemon mayonnaise 4.00 (1)

Octopus grilled with herbs and fresh lemon 5.00 (1)

MAINS

Risotto of your choice - Mushroom or Prosciutto and Pea or Chicken and leek 21.00 per head

Potato Gnocchi - Wild Mushroom/ Thyme , Tomato/Basil or Pumpkin/Sage 21.00 per head

Beef Ragu with pappardelle and parmesan cheese 24.00 per head

All served with Grana Padana and Extra Virgin Olive Oil

Includes Palm leaf bowls, napkins and wooden fork.

Chef from 55.00 per hour

Delivery is charged depending on location.

SIDES

Garlic bread 3.00

Roquette and pear salad with walnuts 5.00

Burrata with grapefruit, coriander seeds, sea salt and extra virgin olive oil 8.00

DESSERT

Tiramisu 12.00

Panna Cotta - Vanilla and berry 8.00

Cannoli - pastry filled with vanilla custard 4.00

Seasonal fruit platter 7.00



TO START

Jalapeño poppers with aioli (1) 3.00 each

Ceviche - Fish cured in lime juice with coriander, coconut and lime 4.50 each (1)

Empanadas - Beef or Sweet potato and Corn with tomato salsa 4.50 each (1)

Tostados - Avocado, Jalapeños, corn and black beans 4.00 per serve (2)

TACOS - served in a soft corn or wheat tortilla - 6.00 each

Beef Brisket with Adobo chilli

Panko crumbed fish

Chicken grilled

Soft shell Crab

Eggplant marinated and fried

Your condiments of slaw, sour cream, jalapeños, coriander, guacamole and chipotle

FAJITAS - 6.50 each

Chicken thigh sizzling with onions, capsicum and served with sour cream and fresh lime

MAIN COURSE

Slow-cooked beef mole - with adobo chillies, Tocino and chocolate 25.00 per serve

Braised bean - with black bean and vegetable 21.00 per serve
served with rice, sour cream, orange, avocado, coriander, jalapeño, cheese and crisp tacos.

Includes Palm leaf bowls, napkins, lemon and wooden forks.

Chef from 55.00 per hour.

Delivery is charged depending on location.

SALAD

Mexican slaw of cabbage, carrot, jalapeños and aioli 4.00 per head

DESSERT

Chocolate tartlets 7.00 each (1)

Portuguese tarts 4.50 each (1)





TERMS AND CONDITIONS

- All catering orders must be placed by 4.00pm for next day delivery.
- Minimum order is \$250. All items listed have a minimum order of 10 per item, per flavour (excludes platters).
- Upon confirmation you will receive a tax invoice which is payable prior to the event and can be made by Cash, EFT and Credit Card (Diners card not accepted and AMEX attracts a 3% surcharge).
- If you wish to cancel your booking, we will require written notification. If cancellation occurs within 48 hours prior to the event, full quoted costs will be payable by the client. Exceptions apply.
- Delivery fees apply depending on location. Hours of delivery are 6.30am to 6.30pm, Monday to Sunday.
- All prices exclude 10% GST and will be added to the invoice.
- Wait hire is charged at a minimum call out of 3 hours. Staff hours are calculated from the time staff arrive at the function to the time they leave. When the catering event is 1 hour out of the CBD area, a travel to and from catering event applies.
- Tables, linens, plates, cutlery, glassware and other hire equipment are NOT included unless otherwise stated in the quote. These will incur an extra charge.