

Let us take the mystery out of choosing & pricing your catering.

Our system allows you to design & price your own menu.

- Check out the items available from the 3 menus below, the combinations are endless, allowing YOU to design your own menu
- Have some fun choosing your favorites
- Refer to the *Menu & Price Guide to work out the price of your choices
- This is a guide only so please do not hesitate to choose any combination for us to quote on
- Many options are available for special dietary requirements – just ask
- We are happy to offer free advice to assist you
- Come & visit us (by appointment)
- We also offer a comprehensive self-catering service where many of the items listed can be made by us for you to serve at your party. If you are interested in self-catering please refer to the menus listed

***Menu & price guide**

Minimum \$1500 spend required			Minimum \$1500 spend required		
Possible menu combinations	Hours of service	Cost per guest	Possible menu combinations	Hours of service	Cost per guest
4x menu A 4x menu B	2	\$22.50	3x menu A 3x menu B 1x menu C	2	\$26.50
5x menu A 5x Menu B	3	\$26.50	4x menu A 4x menu B 1x menu C	3	\$32.50
6x menu A 6x menu B	3 – 4	\$30.50	4x menu A 4x menu B 2x menu C	3 - 4	\$38.50
ANY QTY & COMBINATION	2 – 4	Ask for quote	ANY QTY & COMBINATION	2 - 4	Ask for quote
Kitchen staff included in price – wait staff charged @ \$30 per hour min 2 hours			Kitchen staff included in price – wait staff charged @ \$30 per hour min 2 hours		

Menu A selection

Cold selection

Dip & dippers selection; caramelized onion; hummus & semi-dried tomato; spicy avocado w/ quality dippers (v, gf)
Vegetable dippers w/ garlic aioli (v, gf)
Sushi selection w/ our mild wasabi mayonnaise & ginger soy (v, gf)
Petite bruschetta w/ fresh pesto; tomato & balsamic drizzle (v)

Hot selection

Crisp vegetable spring rolls w/ ginger soy dipping sauce (v)
Vegetable samosa w/ spicy Asian dipping sauce (v)
Fragrant Thai chicken samosa
Spinach & feta in filo w/ mint yogurt (v)
Beef & burgundy mini pie
Mexican beef mini pie w/ sour cream & salsa
Mexican bean mini pies w/ sour cream & salsa (v)
Petite quiche Lorraine
Petite vegetarian quiche of brie & semi dried tomato (v)
Tartlet of blue cheese & fresh pear (v)
Caramelized onion tartlet (v)
Chili beef sausage rolls w/ tomato chili sauce
Petite Mediterranean pizza rounds (v)

Sweet selection

Petite chocolate éclair selection: *vanilla cream; coffee cream; vanilla custard*
Italian chocolate selection: *dark poker; white chocolate latte; golden milk chocolate*
Chocolate love heart selection: *pastel colours*



Menu B selection

Cold selection

Pikelet w/ red salmon mousse & smoked salmon
Tartlet w/ avocado, asparagus & parmesan (v)
Savory pastry cube w/ zesty tomato crème & balsamic onion (v)
Pikelet topped w/ double brie, avocado & semi-dried tomato (v)
Shot glass – vegetable crudities & avocado crème (v)
Shot glass – vegetable crudities & hummus (v)
Buckwheat blinis w/ citrus crème, black & red caviar
Pikelet w/ avocado crème & smoked salmon

Hot selection

Whiting fillets lightly crumbed w/ lemon pepper mayonnaise
Peking duck spring rolls w/ plum sauce
Goats cheese & cranberry tarts (v)
Prawn spring roll w/ lemongrass & mild chili
Kofta style Greek meatballs w/ feta centre
Prawn farce on lemongrass stick
Baby scallop & prawn shumai
Scallop money bag w/ Asian sauce
Butter chicken roti
Tandoori chicken roti
Vegetable korma roti
Scallop & prawn rice paper roll
Lamb & vegetable samosa w/ mint yogurt
Potato rosti w/ tomato crème & balsamic onion (v)
Chorizo, tomato, mozzarella & herb involtini
Roast vegetable & olive involtini (v)
Beef wellingtons petite
Peking duck wellingtons petite
Thai chicken skewer w/ Asian sauce
Portuguese chicken skewers w/ tatziki
Chicken skewers w/ peanut satay sauce
Petite pizza rounds – chicken & capsicum (gf)
Petite pizza rounds – eggplant & mozzarella (v, gf)
Petite pizza rounds – green olive, herbs & tomato (v, gf)
Petite pizza rounds – leg ham & pineapple (v, gf)

Sweet selection

Petit fours selection 1: Tarts: apple crumble; rich chocolate; creamy custard; mixed nut; pear & almond; lemon curd
Petit fours selection 2: Cream cakes: berry cheesecake; coconut mousse; double chocolate; passionfruit cream; praline triangle; strawberry bavaroise
Petit fours selection 3: European: blueberry almond boat; chocolate éclair; coffee walnut slice; raspberry macaroon; sticky date dome; orange madeleine
Petit fours selection 4: Patisserie: chocolate brownie; fruit sable; opera slice; pistachio financier; praline choux bun; raspberry friand

Menu C selection

Cold

- Shot glass – prawn & lime cocktail (gf)
- Shot glass – green gazpacho w/ cucumber & sour cream (v, gf)
- Vietnamese rice paper roll – chicken (gf)
- Vietnamese rice paper roll – prawn (gf)
- Vietnamese rice paper roll – fresh pear (v, gf)
- Buck wheat blini topped w/ avocado crème, prawn & black caviar

Hot

- Gourmet beef petite burger (slider)
- Roast vegetable petite burger (slider) (v)
- Rib fillet, tomato crème, charred onions & béarnaise on crouton
- Salt & pepper calamari w/ aioli
- Spiced prawn skewers
- Whiting fillet, beer battered fries & aioli
- French lamb cutlet grilled w/ mint yogurt
- Curry pot – butter chicken (mild)
- Curry pot – beef madras (hot)
- Curry pot – vegetable tikka masala
- Mediterranean pot – chicken coq au vin
- Mediterranean pot – Lamb tagine

Sweet selection

Presented as individual servings w/ spoons

Trio selection 1: Tiramisu;
Mandarine champagne jelly w/ white chocolate mousse;
Layered custard w/ cherry & choc shavings

Trio selection 2: Dark & white chocolate mousse
Mango mousse, fruit compote & coconut cream jelly
Strawberry mousse, strawberry compote & strawberry jelly

