

PLATES&PLATTERS

C A T E R I N G

MENU

LET US TAKE THE MYSTERY OUT OF
CHOOSING & PRICING YOUR CATERING
OUR SYSTEM ALLOWS YOU TO DESIGN &
PRICE YOUR OWN MENU

- *The 3 menus below the guide offer endless combinations*
- *allowing YOU to design your own menu*
- *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*
- *We can design a menu to cater for your theme or special requirements - we really can*
- *make just about anything!*
- *Many options are available for themed events and special dietary requirements - just ask*
- *We are happy to offer free advice to assist you*
- *Come & visit us (by appointment)*

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C A T E R I N G

MENU & PRICE GUIDE

*Minimum \$1650 on food spend required			*Minimum \$1650 on food 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	\$28.50	4x menu A 5x menu B 1x menu C	3	\$38.50
4x Menu A 8x Menu B	3	\$38.50	12x from Menus A/B 1x menu C	4	\$48.50
16x from menus A/B	4	\$48.50	10x from menus A/B 2x menu C	4+	\$58.50
Staff costing = additional \$40 +gst p/h, minimum of 4 hours.			Kitchen staff and one Chefs are included – wait, floor & bar staff at an additional cost.		

MENU A SELECTION

COLD SELECTION

Dip & dippers selection; caramelized onion; hummus & semi-dried tomato; spicy avocado w/ quality dippers V GF

Sushi selection w/ our mild wasabi mayonnaise & ginger soy V GF

Edamame – hot salted soya beans in the pod V GF

Wakame bite-fresh cut cucumber w/ spiced seaweed salad V GF

Anti pasti bite – neufchatel, salami, semi dried tomatoes & olive

Goats cheese on pumpernickel w/ spicy plum coulis V

Tartlet w/ avocado, asparagus & parmesan V

HOT SELECTION

Crisp vegetable spring rolls w/ ginger soy dipping sauce (v)

Vegetable samosa w/ spicy Asian dipping sauce (v)

Tempura prawn w/ ginger soy

Whiting fillets lightly crumbed w/ lemon pepper mayonnaise

Fragrant Thai chicken samosa w/ Asian dipping sauce

Spinach & feta in filo w/ mint yogurt (v)

Chicken & mushroom filo

Pork & fennel sausage roll w/ apple sauce

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)

Chili beef sausage rolls w/ tomato chili sauce

Spicy chicken sausage rolls w/ tomato chutney

SWEET SELECTION

Petite chocolate éclair selection: vanilla cream; coffee cream; vanilla custard

Chocolate love heart selection: pastel colours

MENU B SELECTION

COLD SELECTION

Petite bruschetta w/ fresh pesto; tomato & balsamic drizzle V (available GF)

Pikelet w/ red salmon mousse & smoked salmon

Pikelet w/ avocado mousse & smoked salmon

Pikelet topped w/ double brie, avocado & semi-dried tomato V

Cajun devilled eggs w/ chorizo GF

Tasting spoon - potato, crème fraiche & wasabi roe GF

Tasting spoon - sweet potato, cauliflower au gratin V GF

Tasting spoon - Chorizo salad GF

Goats cheese & cranberry tarts V

Blue vein & pear tarts V

Caramelised onion tarts V

Cajun spiced prawn on mild jalapeño crème topped pikelet

Cajun spiced crab on baked sweet potato round GF

Vietnamese rice paper roll - chicken GF

Vietnamese rice paper roll - prawn GF

Vietnamese rice paper roll - Peking duck GF

Vietnamese rice paper roll - fresh pear V GF

HOT SELECTION

Tempura barramundi w/ zesty horseradish crème

Kofta style Greek meatballs w/ feta centre GF

Prawn on lemongrass stick (steamed) w/ Asian dipping sauce

Thai fish cake w/ Asian dipping sauce

*Prawn in potato string - Prawns & seafood farce coated in crisp
spun potato string w/ Asian dipping sauce*

Baby scallop & prawn shumai (steamed) w/ Asian dipping sauce

Vegetable & mushroom shumai (steamed) w/ Asian dipping sauce

Scallop money bag w/ Asian dipping sauce

MENU B SELECTION

HOT SELECTION CONT:

Scallop money bag w/ Asian dipping sauce

Calamari on sugar cane stick w/ lemon pepper aioli

Lamb & vegetable samosa w/ mint yogurt

Butter chicken samosa w/ mint yogurt

Potato rosti w/ Neufchatel cream cheese & smoked salmon

Indian pakora - Spinach & onion V

Indian Pakora - Cashew & onion V

Potato rosti w/ tomato crème & balsamic onion V GF

Chorizo & antipasti sausage rolls

Mexican Empanada - Spicy chicken w/ salsa

Mexican Empanada - Beef & red bean w/ salsa

Mexican Empanada - Sweet potato/cashew w/ salsa V

Satay pork sausage rolls w/ peanut satay sauce

Vegetarian antipasti sausage rolls V

BBQ pork wonton w/ Asian dipping sauce

Beef wellingtons petite

Peking duck wellingtons petite w/ spicy plum sauce

Beef & red wine petite pie

Moroccan lamb petite pie

Tempura Moroccan pumpkin flower stuffed w/ pumpkin, onion, herbs & spices

Tempura pumpkin flower w/ ricotta, corm, herbs & spices

Jalapeno pepper stuffed w/ cream cheese in light batter

Portuguese chicken skewers w/ tzatziki GF

Chicken skewers w/ peanut satay sauce GF

Lamb skewers w/ peanut satay sauce GF

Beef skewers w/ peanut satay sauce GF



MENU B SELECTION

HOT SELECTION CONT:

Pizza – BBQ chicken

Pizza – Gourmet vegetable V

Petite pizza – green olive, herbs & tomato V GF

Petite pizza – leg ham & pineapple GF

SWEET SELECTION

Petit fours selection: A beautiful selection of petite cakes and tarts.

MENU C SELECTION

TAPAS COLD

Chicken Caesar salad

Thai beef salad

Ginger prawn salad

*Vietnamese rice paper roll selection 3 (1x chicken, 1x prawn, 1x Peking duck
(or exchange 1x fresh pear & Asian veg)*

TAPAS HOT

Tapas - French lamb cutlet w/ mint yogurt on rough cut tabouli GF

Tapas - Salt & pepper calamari w/ aioli GF

Tapas - Pork belly w/ star anise & orange dressing GF

Tapas - Butter chicken (mild) w/ jasmine rice

Tapas - Thai chicken (green) w/ jasmine rice

Tapas - Jamaican chicken w/ spiced rice

Tapas - Vegetable tikka masala (mild) w/ jasmine rice V GF

Tapas - French farmhouse chicken w/ rustic vegetable rice

Tapas - Beef & red wine w/ rice

Tapas - Beef cheek ragout w/ penne

Tapas - Duck risotto w/ duck skin crumble GF

Tapas - 5 mushroom risotto V GF

Tapas - Cajun jambalaya GF

Tapas - Paella (chicken OR chicken & prawn) GF

Tapas - Mexican rice w/ spicy beef & beans, guacamole & sour cream

Scallops & ginger lime gremolata w butter rice GF

Sliced rib fillet, tomato crème, charred onions & béarnaise on crouton

Slider - prime spiced beef, caramelized onion, double cheese & baby spinach

Slider - chicken, Asian salad & coriander mayo

Slider - lamb & haloumi patty, sliced cucumber, mint yogurt & baby spinach

MENU C SELECTION

TAPAS HOT CONT:

Slider – pulled pork & apple slaw

Slider - roast sweet potato, pumpkin, and eggplant, w/ beetroot relish V

Fresh oyster x 3 w/ fresh lemon GF

Fresh oyster x 3 w/ mignonette GF

Fresh oyster x 3 w/ chili lime G

SWEETS SELECTION

Petite dessert selection:

Presented in petite dishes is a deliciously decadent variety; Vanilla Panna Cotta w/ berries (GF); chocolate mousse w/ cream & swizzles; Orange almond cake (GF); fresh fruit salad (GF)