



CATERING  
ESSENTIALS

Please note that a minimum quantity of 40 pieces per menu item applies.

### **Cold Selection**

#### **Cold Seafood**

Ceviche of Market Fish with Tomato, Ribboned Cucumber and Coriander Salad (GF)

Crab Tostadas with Avocado Lime and Chilli

Prawns with Coriander and Chilli Pesto in Asian Soup Spoons (GF)

Dainty Prawn Cocktail with Tomato Salsa and Marie Rose Sauce (GF)

Tuna Tartare with Sesame, Tamari and Lime served in Black Sesame Cone

Smoked Salmon on Potato Rosti with Crème Fraiche and Capers (GF)

Crepes with Smoked Salmon and Lemon Marscapone Filling

Salmon Rillettes served on Brioche Croute

Sushi Roll Selection served with Wasabi, Pickled Ginger and Japanese Soy

Fresh Oysters with Ginger, Lemongrass and Ponzu Jelly topped with Salmon Roe (GF)

#### **Cold Vegetarian**

Chargrilled Zucchini Roll with Whipped Fetta and Roasted Capsicum (GF)

Caprese Salad Skewer with Buffalo Mozzarella, Roma Tomato, Fresh Basil and Olive Tapenade (GF)

Blue Cheese, Pear and Walnut Filloettes

Traditional Bruschetta Crostini

Baked Beetroot, Salted Ricotta and Walnut Tart

Roast Pumpkin Tart with Goats Cheese and Truffle Oil



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### ***Cold Meat and Poultry***

Peking Duck in Mandarin Pancakes with Cucumber and Coriander

Confit Duck Leg with Orange and Rocket Salad in Savoury Waffle Basket

Chicken and Mango Tostada with Pepperberry and Desert Limes

Chicken, Bacon and Pistachio Terrine on a Lavash crisp

Chicken Pate with Port Wine Jelly and Toasted Walnuts on Melba Toast

Nam Jim Chicken with Fried Shallots in a Crispy Wonton Case

Tandoori Chicken on Naan Bread with Brinjal Pickle and Cucumber Raita

Carpaccio of Beef with Shaved Parmesan served on a crouton

Tataki Beef Roll with Radish, Snowpea sprouts and Ponzu Sauce (GF)

Home-cured Bresaola with Rocket and Provolone with Tomato Pesto

Rice Paper Rolls with Coriander and Mint Coleslaw with Barbeque Duck, Pork or Prawns

Sticky Pork with Lychee and Coriander in a Crispy Wonton case

### **Hot Selection**

#### ***Hot Seafood***

Five-Spice Pork Belly with Grilled Scallop and XO Sauce (GF)

Seared Scallop on Black Pudding with Pea Foam (GF)

Panko Crumbed Prawns with Wasabi Aoli

Demi Tasse of Seafood Chowder Parsley Croutons

Kataifi Wrapped Prawns with Crushed Pistachio and Smoked Paprika

Fish & Chip Cones

Grilled Scallops with Coriander, Chilli & Lime Dressing on Chinese Spoons (GF)

Barramundi Fish Cakes with Pickle Remoulade



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### **Hot Meat and Poultry**

Bite Sized Fillet Mignons with Bernaise Sauce (GF)

Mini Yorkshire Pudding with Rare Roast Beef and Gravy and Horseradish Cream

Shredded Beef Mole with Chocolate, Corn Salsa and Guacamole in a Tortilla Basket

Tiny Steak and Guinness Pies with Mushy Peas

Mini Hamburger Sliders with Balsamic Caramelised Red Onions

Kangaroo Skewers marinated wine thyme and garlic , with Bush Tomato Chutney (GF)

Seared Lamb with Illawara Plum Relish on Herbed Damper

Lamb Picadillo Empanadas with Mint Mojo

Herb and Parmesan Encrusted Rosemary Lamb Cutlets

Braised Lamb with Shaved Parmesan on Polenta Crostini (GF)

Lamb Kofta with Raita Dressing

Chorizo, Cheese and Pimento Croquettes

Mini Pulled Pork Tacos with Spicy Guacamole and Smokey Sauce  
*\*(pulled pork can be substituted for beef short rib taco for non-pork eaters)*

Pork and Fennel Sausage Rolls with Spicy Tomato Chutney

Crispy Pork Belly Bites with Caramelised Apple (GF)

Crispy Pork Belly in Steamed Mini Bao with Pickled Vegetables and Siracha Mayonnaise

American Style Mini Hotdogs with German Mustard and Ketchup

Crispy Southern Fried Chicken Bites with Ranch Dressing

Yakitori Chicken Skewers with Toasted Sesame Seeds and Wakame (GF)

Chicken Saltimbocca Skewers with Pancetta and Sage (GF)

Harissa Spiced Yoghurt Chicken Skewers (GF) with Crispy Flatbread



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### **Hot Vegetarian**

Grilled Polenta Topped with Wild Mushroom Ragout and Feta (GF)

Spicy Corn Fritters with Avocado and Salsa

Chickpea Falafel with Tahini and Mint Yoghurt (GF)

Gruyere, Tarragon and Potato Croquette

Comte Cheese and Asparagus Tartlet with Sundried Tomato Pesto

Sweet Potato and Ginger Fritters with Crème Fraiche and Coriander and Mint Chutney (GF)

Zucchini and Haloumi Fritters with Beetroot Pesto (GF)

Wild Mushroom Suppli (Risotto) Balls

Roast Pumpkin, Parmesan and Pinenut Suppli

Assorted Frittata Triangles (Spinach, Fetta and Kalamata Olive/ Chargrilled Vegetable / Ham, Cheese & Roast Tomato/ Mushroom and Blue cheese) (GF)

### **Substantial Fork Selection \$10.50/ per serve (only in as part of cocktail food menu)**

*(Our "fork and walk" are served in small rice bowls or noodle boxes with a cocktail fork unless specified otherwise)*

Thai Green Chicken Curry and Jasmine Rice (GF)

Noodle Box of Hokkien Noodles with Chicken and Asian Greens

Slow Cooked Lamb Shoulder on Potato Gnocchi Shaved Parmesan and Lemon Gremolata

Lamb or Vegetarian Tagine Almond and Apricot served with Cous-Cous

Lamb Roganjosh with Cucumber Raita and Garlic Naan

Beef Bourguignon on Creamed Potatoes (GF)

Carvery station for Mini Roast Beef Rolls with Red Wine Gravy and Horseradish and/or Roast Turkey with Gravy and Cranberry Sauce

Farfalle Pasta with Chilli and Garlic Prawns

"Grown Up" Macaroni and Cheese with Proscuitto and Pangritata



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### **Vegetarian**

Spinach and Ricotta Ravioli with Tomato & Basil Sauce

Pasta Pepperonata with Marscapone and Fresh Basil

Forest Mushroom Risotto with White Truffle Oil, Parmesan and Rocket (GF)

Vegetable Goulash with Herbed Dumplings

### **Finger Sweets**

Rich Chocolate Tartlets with Salted Caramel

Fresh Fruit Kebabs with Warm Butterscotch Dipping Sauce (GF)

Apple Crumble Tartlets

Swirled Raspberry and Chocolate Cheesecake

Dainty Red Velvet Cupcakes with Cream cheese Swirled Icing

Macarons (Pistachio/ Coffee/Vanilla/ Toffee/ Chocolate or Hazelnut)

Banoffee Tartlets

(Caramel fudge filled tartlet with a sliced banana and cream topping)

Chocolate Profiteroles

Mini Meringue Nests with Chantilly Cream and Strawberry (GF)

Mini Lemon Meringue Pies

"Chocolate Bombe" Mini Cone with Chocolate Coated Vanilla Bean Icecream



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### **Portion Guide**

The number of choices required depends largely on the time of day and the duration of the function and whether or not alcohol will be served.

For corporate cocktail functions and art exhibitions, where it is assumed that the guests will go elsewhere to dine after the event, we recommend selection of 4 to 5 varieties of finger food.

For social functions over four or more hours and where the finger food is to be served in place of a meal, we recommend a minimum of 10 pieces per person or 8 pieces plus a substantial fork item.

### **Staffing**

A minimum call of 3 hours applies to all food and beverage service staff and chefs

Extra staffing hours will be billed after the event if service staff and chefs are required to stay longer than the original catering agreement.

#### *Staff Rates*

	Monday – Friday	Saturdays
Food Service and RSA Qualified Beverage Staff	\$42.00 /hour	\$45.00 per hour
Chefs (if extra hours required)	\$45.00/ hour	\$50.00 per hour

### **Payments and Conditions**

To secure a booking a deposit of \$500.00 is required for all bookings.

The final balance of payment and confirmation of final numbers is required 7 days prior to the function date, unless otherwise agreed.

Payments can be made by EFT, cheque, cash or credit card (Visa, Mastercard or American Express). Credit card payments will attract a 1.5% surcharge.

### **Pricing**

Pricing on our menus are a guide only. Once we have discussed the full requirements of your special event we will develop a quote/proposal that will include the cost of any extra equipment, staffing, delivery, GST and any other requirements.

Catering Essentials reserves the right to alter the original quoted price in the event that there is an increase due to market fluctuations of fresh produce or other external forces beyond our control. In the case of functions which have been booked several months in advance inflationary increases may be applied.



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### **Minimum Numbers**

Depending on the type of event and menu selection, functions with less than 40 guests may attract a surcharge to cover fixed set-up costs.

### **Saturdays and Sundays**

A minimum total spend of \$1200.00 applies for Saturday and Sunday functions

### **Public Holidays**

Events that are held on a public holiday will be subject to a 15% surcharge.

### **Menu Substitutions and Seasonal Availability**

Catering Essentials reserves the right to make ingredient substitutions to menu items in the event a particular item or ingredient is unavailable due to seasonal availability or unforeseen market issues. In the event that a complete item is unavailable we reserve the right to substitute it for another of either equal or greater value.

### **Special Diets/Food Allergies and Food Safety**

Catering Essentials follows a strict food safety plan and prepares all food in accordance with the food standards set by Food Standards Australia.

Whilst all care will be taken to accommodate any/all special dietary requests advised by our clients, due to the fact that our central kitchen produces a variety of different types of food including products containing gluten, soy and nuts there is a risk that there may be traces of these allergens present in our food. We take no responsibility for any adverse reaction by any guests to the food prepared by us in the case of severe food allergies/intolerances.

With the exception of celebration cakes, no food of any kind from will be permitted to be brought in for consumption at the function either by the organiser or organiser's guests unless otherwise approved by Catering Essentials.

Catering Essentials prefers to remove all leftover food at the end of the function and dispose of it safely in accordance with our strict food safety guidelines. However should the client request any left overs to remain at the venue, Catering Essentials will not be liable for any health issues, loss or damage arising from the misuse/mishandling and or consumption of foodstuffs leftover after the function